Maysara
Biodynamic Jamsheed Pinot Noir



The Facts

COUNTRY: USA - OR
REGION: Willamette Valley
APPELLATION: McMinnville
CEPAGE: 100% Pinot Noir
WINEMAKING: Dijon (113, 114, 115, 667, 777), Pommard & Wadenswil clones; Native yeast fermentation.
AGING: 12 months in French oak (10% new)
ANNUAL PRODUCTION: 4907 cases

The Story

Maysara Winery and Momtazi Vineyard, located in McMinnville, Oregon, are a Demeter-certified Biodynamic winery and vineyard owned and operated by the Momtazi family. Maysara means "house of wine" translated from Farsi, a reflection of wine's importance in their Persian culture. A family operation through and through, father Moe Momtazi farms the land, mother Flora keeps the books, and the three daughters, Tahmiene, Naseem, and Hanna are the winemaker, president of sales, and events manager, respectively.

PHILOSOPHY: Following ancient holistic farming techniques Moe learned from his grandparents in Iran, we practice a nature-to-nature approach. Our estate is a self-sustaining ecosystem, requiring nothing from the outside, and our winemaking philosophy follows suit with minimal intervention practices.

The Adjectives

OVERALL: Generous & graceful
AROMAS / FLAVORS: Blackberry, ripe cherry and cracked black pepper
MOUTHFEEL: Full with mature, lengthy tannins

The Selling Points

Biodynamic, female made, and estate vineyard
AWARDS: 92pts James Suckling, 92pts Wine & Spirits, 91pts Wine Enthusiast, 91pts VinePair
SUSTAINABILITY: Certified Biodynamic, Vegan, Minimal Intervention / Augmentation, Natural Fermentation
PAIRINGS: Duck confit, Pomegranate glazed short ribs

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