

Maysara Biodynamic Cyrus Pinot Noir

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: McMinnville

CEPAGE: 100% Pinot Noir

WINEMAKING: Native yeast fermentation and malolactic Aged 18 months in French oak barrels, 30% new Filtered, no fining

AGING: 18 months in French oak (30% new)

ANNUAL PRODUCTION: 1212 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: Capricious and easy going

AROMAS / FLAVORS: Sugar plums and a dusting of warm baking spices

MOUTHFEEL: Fresh and light on its feet

THE SELLING POINTS

Biodynamic, female made, and estate vineyard

AWARDS: 94pts 2013 James Suckling, 92pts Wine Enthusiast

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Vegan

PAIRINGS: Charred Pork Vermicelli, Cheese & Charcuterie, BBQ Chicken

