

Maysara Biodynamic Autees Pinot Blanc

THE FACTS

COUNTRY: USA - OR
REGION: Willamette Valley
APPELLATION: McMinnville
CEPAGE: 100% Pinot Blanc
WINEMAKING: Native yeast fermentation, 100% stainless steel,
Racked once and cold stabilized Filtered, no fining, before bottling
AGING: Stainless Steel
ANNUAL PRODUCTION: 315 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: Enticing & refreshing

AROMAS / FLAVORS: Juicy white peach, crushed white pepper, sweet honeysuckle, and pineapple rind

MOUTHFEEL: Ripely textured while remaining fresh

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Vegan

PAIRINGS: Steamed clams, Schnitzel, Pork Rillettes

