

2016 PINOT NOIR MOMTAZI VINEYARD



Wine Specs

Vintage 2016

Varietal Pinot Noir

Appellation McMinnville

Vineyard Designation Momtazi Vineyard

Bottling Date March 2018

Residual Sugar 0

Alcohol % 14

WINE PROFILE

Tasting Notes

Smelling the 2016 Momtazi, it is immediately obvious that this wine comes from a unique place. The extremes from exposure, day/night temperatures and thin steep soils are apparent from the first impression. Fresh peat, ground coffee, blueberry, blackberry and smoky spice aromas typify the normal spectrum for Momtazi. This wine always has substantial density and the 2016 vintage amps up the juicy, sweetness of its flavors. While always dense, this wine has a suppleness that is immediately appealing. A great match for rustic meals including mushrooms, roasted vegetables, wild game and braised meats.

Vineyard Notes

Momtazi Vineyard is located in the McMinnville AVA, 7 miles west of McMinnville, Oregon. The grapes for this wine come from four blocks at the top of the vineyard on steep, exposed and windblown hillsides. Planted in 1999 and 2004 on thin, poor soils, the vines have a south and SW exposure at an elevation of 680-760'. The vineyard is certified biodynamic by Demeter.

Winemaker Notes

Vintage Notes: 2016 was the third in a string of warm summers and early harvests. It produced the smallest crop of the three. The harvest began with a bit of heat and dehydration in the fruit. This immediately resolved with cooler temperatures and the rest of the harvest produced well balanced fruit with lovely flavors and ripe tannins. We finished picking at the end of September, producing a total of 10,200 cases. In general 2016 produced lush, early-drinking wines with lovely aromatics and accessible fruit, spice and floral notes. They can be aged and are quite approachable in their youth.

Food Pairing Notes

Braised meats, roasts, mushrooms or dishes with eastern spices