



momtazi pinot noir

Technical Details:

Appellation: McMinnville, Willamette Valley, Oregon

Varietal: Pinot Noir

Vintage: 2016

Alcohol: 14.1%, **Total Acid:** 5.4 g/L, **pH:** 3.46

Vineyard: Momtazi Vineyard

Barrel Program: Aged for 14 months in a combination of 1st-fill (20%), 2nd-fill (30%) and 3rd-fill (50%) French oak (50% Cadus, 30% Vernou & 20% Meyrieux)

Tasting Notes: Aromas of ripe Marionberry and cherry pie accented with spice, chocolate, subtle ginger and nutmeg undertones. Bright acid entry, balanced by assertive fine-grained tannins and a full mid-palate. Rich flavors of Bing cherry are backed by pipe tobacco, cocoa and subtle hints of vanilla. A bold wine that can be enjoyed now while in its youth or matured through 2020 and beyond.

Winemaker Notes: We sourced 100% of this Pinot Noir fruit from the Momtazi family's organic and biodynamic vineyard south of McMinnville, OR. It's 90% clone 114 & 10% clone 115. 20% whole clusters were used in fermentation.

Bottled: 3/8/18, Dundee, OR, **Production:** 300 cases



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Case and Pallet Details

Case size: 14.5" L x 11" W x 12" H

Case weight: 45 pounds

Case per pallet: 44

Cartons per layer: 11

Layers per pallet: 4

Pallet size: 48" L x 39" W x 51" H

