



portlandia™



2018: 92 Points Wine Enthusiast
2015 & 2016: 92 Points Wine Enthusiast

momtazi pinot noir

Technical Details:

Appellation: McMinnville, Willamette Valley, Oregon

Varietal: Pinot Noir

Vintage: 2018

Alcohol: 14.1% **TA:** 5.3 g/L **pH:** 3.44

Vineyard: Momtazi Vineyard, Demeter Certified Biodynamic®

Barrel Program: Aged for 10 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 2025 and beyond.

Winemaker Notes: This Biodynamic wine is 100% Pinot Noir from the Momtazi family's vineyard south of McMinnville, OR. It's 90% clone 114 & 10% clone 115. 20% whole clusters were used in fermentation.

Bottled: 8/10/19, McMinnville, 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

