

MAYSARA

Delara

Pinot Noir

2007

Vintage Notes:

Fruit Sourced

Momtazi
Vineyard

Harvest date

Sept 26, 2007

Yeast

Native

Barrel Aged

11 months

Oak

50% New French
Oak

Bottling

September 2008

Cases Produced

238 cases

Alcohol

13.5%

Malolactic Secondary fermentation:

Spontaneous

STORY OF DELARA

Delara is a Persian word that translates as captures one's heart.

TASTING NOTE

Bright cocoa tromps through the initial impression. Firm, chewy, and still youthful tannins provide a good grip on the mountain of fruit at the core of this wine. Climb it and embrace the racing heart... the white knuckles! Teases of inviting, roasted coffee flutter at the edges, but don't dare get in front of the relentless black cherry parade.

PAIR WITH

This wine is drinking beautifully now, even more so with hearty slabs of meat to practically transparent sheets of Jamon, Prosciutto, Speck, etc...

DEMETER BIODYNAMIC CERTIFICATION

At Maysara Winery & Momtazi Vineyard, we are committed to capturing the complete expression of our land and conveying it to you through superior quality in every bottle. We practice only low-impact, holistic farming methods in our Demeter Certified Biodynamic Vineyard. We are confident these practices are the best way to capture the true essence of the soil in our fruit and ensure health of our vines and the unique accent of our terroir for generations. This philosophy is carried into the cellar, where Demeter Certified Biodynamic winemaking practices produce wines with intensity, sophistication and elegance while maintaining a purity of both fruit and earth.



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