

# MAYSARA

## Mitra

Pinot Noir

2007

### Vintage Notes:

#### **Fruit Sourced**

Momtazi Vineyard

#### **Harvest date**

Sept 26, 2007

#### **Yeast**

Native

#### **Barrel Aged**

12 months

#### **Oak**

100% New  
French Oak

#### **Bottling**

September 2008

#### **Cases Produced**

80 cases

#### **Alcohol**

13.9%

#### **Malolactic Secondary fermentation:**

Spontaneous

### **STORY OF MITRA**

Mitra was an ancient Persian deity of friendship and oaths, and was thought to be the source of cosmic light. He was also assigned the domain of human welfare.

### **TASTING NOTE**

As seen throughout our wines, the elegance of our Momtazi Vineyard is reflected in both the depth and richness of its color. Mitra's mahogany red hue serves as a backdrop of tantalizing aroma of dark cherries and supple spices. Regal, stately concentration, and leathery tannins lay a foundation for a dark cocoa finish with hints of coffee, black cherry, and peppery spice.

### **PAIR WITH**

Enjoy with generous grill marks to bring out those little barrel flavor vignettes.

### **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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