

MAYSARA

JAMSHEED

Pinot Noir

2012



Vintage Notes:

Fruit Sourced

Momtazi Vineyard

Harvest date

October 2, 2012

Yeast

Native

Barrel Aged

11 1/2 months

Oak

10% New French
Oak

Bottling

September 18,
2013

Cases Produced

4011 cases

Alcohol

13.7%

Malolactic Secondary fermentation:

Spontaneous

STORY OF JAMSHEED

According to ancient Persian legend, King Jamsheed was able to observe his entire realm by peering into his full wine goblet.

TASTING NOTE

Beginning with a generous core of red-black fruits, the McMinnville AVA saunters over the palate with both bravado and grace. Blackberry and fresh cracked pepper entwine perfectly with matured and lengthy tannins on the finish. The depth of this unassuming bottling is always an adventure to mine. Some older prospectors hear tell of herbal notes... silver sage? rosemary?

PAIR WITH

Always offering generous accessibility, pair Jamsheed with darker fowl, grilled meats or salmon, even caramelized veggies.

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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