

MAYSARA

Autees

Pinot Blanc

2016

Vintage Notes:

Fruit Sourced

Momtazi Vineyard

Harvest date

September 27, 2016

Yeast

Native

Residual Sugar

9 grams

Fermentation Vat

100% Stainless
steel

Bottling

April 03, 2017

Cases Produced

400 cases

Alcohol

12.5%



STORY OF AUTEES

Autees is the ancient Persian Goddess that protects all plants, animals and trees on Earth. She is the protector of life and all things that grow.

TASTING NOTE

A slightly richer episode of Pinot Blanc, tending towards monologues of ripe apricot and even lychee.

Act I is entitled: 'Floral scents in the nose are pure honeysuckle alight on a cool breeze...' Then the grizzled director cuts to a shock of acidity that beckons you back again.

Act II opens with a playful back-and-forth of the mineral laden mid-palate and a lilting tune of a green grass finish.

Act III is seldom noticed over your mile-wide smile.

PAIR WITH

Stellar with the firmer cheeses, fresh, ripe fruit and subtly herbed seafood.

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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