



2018 3° PINOT NOIR

BIODYNAMICS

At Maysara Winery and Momtazi Vineyard, we are committed to capturing the true expression of our land and conveying it to you through the premium quality found in every bottle. We practice low-impact, holistic farming methods in our Demeter certified Biodynamic® vineyard and carry this philosophy into the cellar, where our Biodynamic® winemaking practices produce wines with intensity and elegance while maintaining natural harmony between fruit and earth.

OLD WORLD WINEMAKING

The Momtazis believe in holding vintages until the wine is fully evolved, rather than releasing chronologically. Each vintage is unique and should mature on its own timeline.

SOURCE

Estate Pinot Noir from Momtazi Vineyard; Dijon (777, 667, 113, 114), Wadenswil

FERMENTATION

Native yeast; Aged 9 months in 100% neutral French oak

HARVEST

*24 September 2018 -
18 October 2018*

BOTTLING

11 June 2019

PRODUCTION

3,000 cases

ALCOHOL

13.9%



STORY OF 3°

Three Degrees is handcrafted by the three Momtazi sisters whose differing personalities - combined with elegance, finesse, and balance - reflect the dynamic characteristics of the Momtazi Vineyard from which the fruit is sourced.

VINTAGE

2018 gave us a warm summer with some very hot weeks, but as the summer waned into August, smoke filtered in from the forest fires around the Willamette Valley. This gave us a break from both the heat as well as the harsh sun rays that would typically cause UV burn.

TASTING NOTES

Aromas of blackberry and dark cherry fruits waft out of the glass whilst flavors of pomegranate, earthy undertones and a touch of white pepper round out the palette profile. Bright acidity and a fine balanced tannin lead the way to an ocean tide finish that ebbs back onto the palette long after the sip is finished.