



## Three Degrees

Pinot Noir

2015



### Vintage Notes:

**Fruit Sourced**

Momtazi Vineyard

**Harvest date**

September 10, 2015

**Yeast**

Native

**Barrel Aged**

11 months

**Oak**

Neutral French Oak

**Bottling**

July 18 2014

**Cases Produced**

3000 cases

**Alcohol**

13.7%

**Malolactic Secondary fermentation:**

Spontaneous

### STORY OF THREE DEGREES

3° (Three Degrees) Pinot Noir is handcrafted by the Momtazi sisters whose differing personalities; combined with elegance, finesse and balance, reflect the dynamic characteristics of the Momtazi Vineyard. The sisters, Tahmiene, Naseem and Hanna, set out to make a pinot that tastes great and has the highest quality fruit all while being affordable for everyone.

### TASTING NOTE

Intriguing notes of fresh earth, oak leaves and pepper are woven together in the initial impression. Lifted, verdant tannins give this wine a firm structure for the vintage to showcase its characteristic starry-eyed smile.

### PAIR WITH

A vibrant and snappy pinot that will shine and refresh when paired with curries, spetzatinas and rich stews.

### 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 wine-making practices produce wines with intensity, sophistication and elegance while maintaining a purity of both fruit and earth.



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