

MAYSARA

Arsheen

Pinot Gris

2016

Vintage Notes:

Fruit Sourced
Momtazi Vineyard

Harvest date
Sept 20th, 2015

Yeast
Native

Residual Sugar
8 grams

Fermentation Vat
90% Stainless steel
10% Nomblot
concrete egg

Bottling
April 04, 2017

Cases Produced
1200 cases

Alcohol
12.5%

STORY OF ARSHEEN

Arsheen was an Archeamenian Princess during the 500 B.C. Era. She taught Astronomy and was granted the role of winemaker in the palace due to her impeccable palate and knowledge.

TASTING NOTE

A bright expression of fruit right up front, allowing you to mingle and recline in a shaded garden on a sunny day. The wine floats atop a delicate hint of salinity that will reward pairings of shellfish and citrus based preparations. Arsheen has a smart, refreshing character that will bestow clarity and a ready-set-go!

PAIR WITH

Starting gunshot to any coursed meal, or even as a cocktail... try as a Bianco, with campari, lemon, ice and a splash of soda...

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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