

Maysara

United States - Oregon

Maysara winery is nestled in the foothills of the McMinnville AVA, in Oregon's Willamette Valley. The Momtazi family is dedicated to biodynamic farming practices. What makes Maysara unique is that there is over 600 feet elevation gain in the vineyards. From the property's lowest point at 120 feet to around 600 feet, the soil is clay and loam based (similar to most of the valley). From 600-780 feet, there is Jory soil (a red earth loaded with iron and mineral deposits). Quite a bit of the McMinnville AVA has this top soil. What makes this part of Maysara's vineyard special is that there's 10 feet of this earth before the base of loam and calcareous sub-soil. Maysara Wines reflect this commitment to terroir, showing a purity of fruit and earth, that are true to the soils from which they come.

They believe that 90% of winemaking takes place in the vineyard. Because of this, they have held themselves to a strict form of land use acting as stewards of the land in order to nurture and reap the rewards naturally. Their alternative approach to chemical use is growing a variety of medicinal and dynamic flowers and herbs that they make into compost teas. By steeping into teas, they're able to harness the beneficial properties of each flower and herb and embody a "from nature to nature" philosophy. As such, their multiple compost piles and Biodynamic preparations are extremely important for their vineyards because the resulting humus is worked into their vineyard in order to achieve long-term soil and vine health.

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