

MAYSARA

Asha

Pinot Noir

2012



Vintage Notes:

Fruit Sourced

Momtazi
Vineyard

Harvest date

Sept. 7, 2012

Yeast

Native

Barrel Aged

22 months

Oak

40% New French
Oak

Bottling

July 31, 2014

Cases Produced

541 cases

Alcohol

13.8%

Malolactic Secondary fermentation:

Spontaneous

STORY OF ASHA

Asha is an ancient Persian Word describing one who has a clean conscience for good thoughts, words, and deeds with a pure demeanor and performance.

TASTING NOTE

A bejeweled glassful of garnets, Asha snakes onto your palate with amarena cherries, clove and a tantalizing whisp of ... what is that? A distant campfire? Elegant and slippery tannins sway to a tune played upon vanilla violins.

PAIR WITH

Pair with dishes that utilize slow braised meats, something with complex layers of spices and caramelization, as the mid-palate is ensorcelled with lively acidity and don't forget those tannins!

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.



Maysara Winery · 15765 SW Muddy Valley Road · McMinnville · Oregon · 97128

T 503.843.1234 · F 503.843.3434 · wine@maysara.com · www.maysara.com