Maysara 3 Degrees Pinot Noir

Codes. Weights and Measures

Maysara

United States - Oregon - Willamette Valley

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.

Approachable and well structured, aromas of blackberry and dark cherry fruits waft out of the glass. The palate awakens the senses with a bold core of elegant red and black fruits, earthy undertones, juicy acidity, and youthful tannins. This is a standout vintage of the 3° that will delight a range of palates and lend itself to food pairings galore.

Specifications		
Appellation	Willamette Valley	
Varietals	100% Pinot Noir	
Agricultural Practices	Biodynamic	
Certifications	Demeter Biodynamic	
Vinification	Estate Pinot Noir from Momtazi Vineyard; Dijon 113, 114, 115, 777. Native yeast fermentation and malolactic. Aged 9 months in neutral French oak barrels. Racked once before bottling. Filtered, no fining.	
Production	3,043 (9-liter cases)	
Pairings	A vibrant and snappy pinot that will shine and refresh when paired with curries, spetzatinas and rich stews.	



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UPC	8 24034 00011 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 08 24034 00011 2
Case Weight	37
Cases/Pallet	56
Layers/Pallet	14
ABV	13.00%

	\$ 25.99 USD
SRP	750mL Bottle