



2007 Asha Pinot Noir

Momtazi Vineyard, McMinnville A.V.A.



THE STORY OF ASHA

An ancient Persian word describing one who has a clean conscience for good thoughts, words and deeds with pure demeanor and performance. He is a pragmatic environmentalist towards both the material and spiritual worlds. Through Demeter Certified Biodynamic® winemaking and vineyard practices we strive to convey Asha's purity and dedication.

TASTING NOTES

On first approach, the 2007 Asha reflects inspiring dark, supple cherry tones. The bouquet is loaded with notes of red fruit such as raspberry and anise. One finds Pomegranate, cranberries and hints of chocolate spices in the back palate. While approachable now, a stream of acidity and fine tannins complement the wine and promises to reward one's cellar for years to come. Enjoy!

WINEMAKER'S COMMENTS & FRUIT SOURCE

2007 marks the debut of Asha, a Demeter Certified Biodynamic® wine. The fruit for this year's Asha was harvested September 28 through October 12, 2007 from Momtazi Vineyard. The Pommard-clone Pinot Noir was hand selected exclusively from the oldest block of our estate, planted at one of our lower elevations. It is matched well with the more vibrant Dijon clones 113 and 114 found in our upper estate. These predominately 10-year old vines are planted on basalt-based marine sedimentary and volcanic soils, some of the oldest to be found in Oregon.

Following harvest 100% of the fruit was de-stemmed and cold soaked for several days prior to primary fermentation. Fermentation was completed with indigenous yeast from each individual block on the Momtazi Estate. There is 45% new French oak in the 2007 Asha.

VINEYARD AND WINEMAKING PRINCIPLES

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 principles are the best way to capture the true essence of the soil in our fruit and ensure the 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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Demeter Certified Biodynamic® Wine



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