



WINEMAKER *Alex Fullerton*
PROPRIETORS *Eric & Susanne Fullerton*

VINEYARD & VINTAGE NOTES

Momtazi Vineyard is a picturesque, biodynamically farmed, vineyard in the McMinnville AVA of the Willamette Valley. The soils are varied, being derived from sedimentary sandstone at lower elevations turning to volcanic basalt at higher elevations. The vineyard is situated in hills just north of the Van Duzer Corridor, the lowest pass over the Coast Range, the mountains that separate the Willamette Valley from the Pacific Ocean. Every afternoon and evening during the growing season, cool, coastal winds are pulled into the warmed valley through this corridor, cooling down the grapes and thereby thickening the skins and preserving acidity. The well-drained soils, coupled with the Van Duzer's cooling effect, yield deep, dark flavors on a lively frame, full of tension, substance and energy.

2020 threw every curveball imaginable at us. Right as we were gearing up for harvest, after a tumultuous year and a picture perfect growing season, huge wildfires erupted in the Willamette Valley. The grapes in Momtazi Vineyard were far enough away from the fires that there wasn't much smoke impact, so after several tests and trials, we felt comfortable making red wine, as there wasn't much smokiness absorbed in the skins of the grapes. We fermented the wine 50% whole cluster, at a max temperature of only 78 F, to limit extraction. The only additive used was SO₂ and the wine was aged for 16 months before being cross flow filtered and bottled.

WINEMAKING NOTES

This bottling comprises two different blocks within Momtazi Vineyard, both from volcanic sections. 777 clone from the highest point of the vineyard which was entirely destemmed, gives the blend fruit and elegance. 114 clone from a steep section, halfway up the slopes, was fermented 100% whole cluster, for a powerful, dense, and savory expression giving the blend loads of spice, and substance. We capped the fermentation at 78 F to limit extraction and preserve the intense, spice driven and perfumed aromatics that this site is known for.

WINEMAKER'S TASTING NOTES

Displays a deep, vivid, ruby red. Tight and brambly on the nose, this offers up raspberry, black cherry, cinnamon, nutmeg, damp soil, crushed basalt, lemon zest, and whiffs of purple flowers. The pallet is tight and cohesive, with fine grained tannins, warm baking spices, cacao nibs, fresh blackberries and plums, and a hint of mezcal, ending on a bright, crisp, mineral note.

2020 MOMTAZI VINEYARD
Pinot Noir



Varietal	100% Pinot Noir
Appellation	McMinnville, Willamette Valley, Oregon
Clones	114, 777
Alcohol	12.5%
pH	3.28
TA	6.4 g/L
Brix at Harvest	21.2
Aging Regime	18 months in 75% second-fill, 25% neutral oak
Drinking Window	Now - 2035
Cases Produced	100

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