



TRATHEN HALL WINES

2017 Momtazi Vineyard Pinot Noir

THE VINES and THE WINE: The Momtazi family's organic and Demeter certified biodynamic vineyard is located in the McMinnville AVA and was planted in the late 1990's. Our fruit was sourced from the upper slopes of the vineyard and destemmed into 1.5 ton fermenters retaining 50% whole clusters. After a 7 day cold soak the must began to warm and ferment spontaneously. Pigeage à pied was twice per day, the must was pressed at dryness, and the wine aged in French oak. Malolactic fermentation was also native. The wine was bottled after 16 months in barrel.

Clone: 115

Fermentation: natural ferment, 50% whole cluster, pigeage 2 x daily, 20 days on skins.

Oak and ageing: 16 months élevage in 3 year old barrels

Production: 100 cases produced

TASTING: A veritable spice box aromatically. Incense cedar, fennel, star anise, clove, white pepper and carob give way to dark red raspberry, blueberry and blood orange. This wine has structure and acidity that will ensure it ages long and gracefully.