

2019 PROJECT M **MOMTAZI VINEYARD** PINOT NOIR



At Project M, we believe every wine tells a story having three chapters; people, place, and time. Our Single Vineyard Pinot Noirs, such as this wine from the Momtazi Vineyard, speaks of the influence of each site's unique geology and geography, emphasizing the contribution of place to the wine.

VINTAGE

Even seasoned growers and winemakers would consider the 2019 vintage "cool," just .3°F above long-term averages. The Valley saw few days above 95°, a deviation from recent vintages. Rain and humidity in the growing season increased disease pressure, posing challenges for those that extended hang time in hopes of accumulating more sugar. At PROJECT M, we stayed the course, basing our picking decisions, as usual, on the grape's reproductive cycle, not chemistry. The vintage yielded low-alcohol wines with bracing acidity and age-worthy structures.

VINEYARD

Momtazi Vineyard, residing on a 532-acre estate, was planted in 1999 by owner Moe Momtazi and has been farmed using biodynamic techniques for nearly two decades. PROJECT M sources fruit from Block C, a beautiful and steep south-facing promontory high above the valley floor. This block, planted to clone 115 Pinot Noir, lies atop thin volcanic soils. Located in the McMinnville AVA, the heat captured by its orientation and grade during the day is cooled, at night, by the dramatic marine winds passing through the Van Duzer Corridor.

WINEMAKING

According to PROJECT M's philosophy, grapes were hand harvested 105 days after bloom. Clusters were sorted before being 100% destemmed into a small vessel and permitted to begin fermentation spontaneously. Fermentation caps were managed meticulously, relying predominately on pumpovers to ensure gentle extraction of tannin and color. Based on taste, the fermentation was pressed and settled for three days before going into used French Oak barrels. After ten months, the wine was racked, filtered, and bottled.

TASTING

Aromas of leather, brimstone, and dried clay dominate the nose of PROJECT M's 2019 Momtazi Vineyard Pinot Noir. The entry is refined, focused, and polished, moving seamlessly to a caressing midpalate of sun-warmed, dusty berries and cherries. Notes of dried mushroom and baking spices soon crowd the fruit flavors. One's attention is naturally drawn to the wine's pronounced and attractive suppleness. Tannin emerges on the finish lending a persistence to the lingering cherry flavors.

pH: 3.43
TA: 6.3g/L
Alcohol: 12.9%
AVA: McMinnville

