



***2004 Muns Vineyard Pinot Noir
~ Winemaker / Tasting Notes ~***

The Wine: Our first bottling, the fresh, bright fruit, characteristic of the new vineyard, has smoothed out, melded and deepened after two years of bottle aging. Delicious! This wine was the judges' favorite at the 2006 Pinot Paradise event celebrating the Pinot Noirs of the Santa Cruz Mountains; and won a Gold Medal in Jerry Mead's World Wine Competition in 2006.

Retail: by the bottle: \$40 / case: \$384 / ½ case: \$204

Gold Medal, Jerry Mead's World Wine Competition, 2006.

Tasting notes: This wine combines both the fruity and the earthy character of Pinot Noir. It appeals to those who like earthy Pinots, as well as those who like luscious Pinot fruit. This wine starts with rich red cherry and berry fruits on the front palate, backed by sweet herbs and spices like cardamom and tarragon. We discovered that these dual characteristics in the wine pair extraordinarily well with a rich, fruity balsamic with herbs served with crunchy bread at one of our favorite Italian restaurants.

Winemaker's notes:

Alcohol: 13.8%

Must analysis: Brix 24.0; PH 3.5; TA: 0.9

Harvest: 4-5 September, 2004

Barrel Aging: 8 months in 70% new French oak; raked 3-4 times; lees removed.

Fermentation: Partial crush; fermented in small containers; punchdown three times/day.

Bottling: Unfined and unfiltered.

The Vineyard: At 2600' elevation on the Loma Prieta ridgetop, Muns Vineyard is ideal for growing premium Pinot Noir. It is the highest vineyard in the Santa Cruz Mountains, and among the highest Pinot Noir vineyards in the state. The site enjoys panoramic views over the redwood forests to span Monterey Bay, from Santa Cruz to Monterey, and eastward to Mount Bache and towards Los Gatos. The vineyard sits above the fog line and is cooled by the gentle maritime breeze that sweeps in almost constantly off of Monterey Bay in the summertime. In the winter it is not uncommon for the vineyard to be blanketed in snow. The soil varies from rich loam to shale to red clay. The 2004 vintage is the second harvest from the 12 acre Pinot Noir vineyard; planting started in 1998 and was completed in 2005; and includes Dijon clones 114, 115, 667 and 777 to provide a fruit-forward, complex and well-balanced wine. The fruit is grown by Ed Muns, with diligent attention to sustainable vineyard practices that produce extraordinary winegrapes.

"Special Mountain Pinots from a Special Mountain Vineyard"

Muns Vineyard

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