



2006 Muns Vineyard Pinot Noir
Santa Cruz Mountains, Estate

~ Winemaker / Tasting Notes ~

The Wine: Tony Craig, winemaker; 100% Pinot Noir that we grow in our vineyard at Muns Vineyard. 380 cases produced under the Muns Vineyard label. Tony Craig's wines are characterized by their elegance; balance; silky, sensuous mouthfeel; and ability to age beautifully - all of which shine in the 2006 Muns Vineyard. A premium Pinot Noir: elegant, complex, balanced. Dijon clones: 114, 115, 667, 777.

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

Tasting notes: An elegant Pinot Noir, with bright red cherry and raspberry, vanilla, and nutmeg and cinnamon spice; a solid mid-palate and long finish. Medium-bodied and somewhat lighter than the big 2005, displaying the cherry fruits and elegant complexity that is characteristic of Muns Vineyard, and the minerality and balanced acidity characteristic of the Santa Cruz Mountains.

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**Best-of-Appellation
Gold Medal Winner**

Evaluation Notes: Young as it is, this wine is quite aromatically generous and complex, presenting cardamom, rose, peat, tobacco, leather and sandalwood. Surprisingly lithe and racy, light but angular tannins, ethereal in a macho way. Long perfumey finish contains lively, playful spices.

Winemaker's notes:

Alcohol: 14.5%

Must analysis: Brix 25.8; PH 3.47; TA: 0.66

Harvest date: 20 & 22 September, 2006

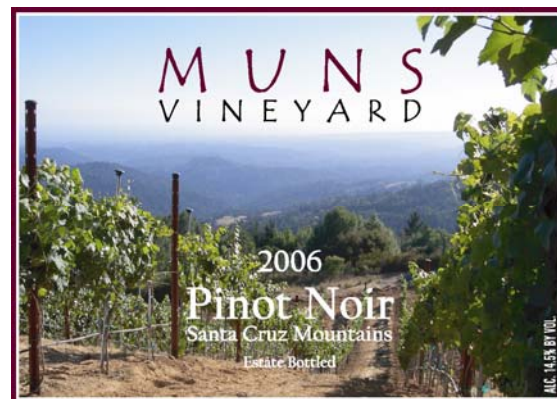
Barrel Aging: 17 months in 33% new Hungarian oak; stirred on the lees for maximum color and flavor.

Not crushed, but destemmed; gravity fed through the entire process.

Fermentation: Whole berry; fermented in chilled stainless steel open top fermenters; punchdown and drainover 5 times/day.

Bottling: Unfined and unfiltered.

The Vineyard: At 2600' elevation on the Loma Prieta ridge top, Muns Vineyard is ideal for growing premium Pinot Noir. It is the highest vineyard in the Santa Cruz Mountains. The site enjoys panoramic views over the redwood forests to span Monterey Bay, from Santa Cruz to Monterey, and eastward 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 2006 vintage is the fourth harvest from the 12 acre Pinot Noir vineyard; planting started in 1998 and was completed in 2005. The fruit is grown by Ed Muns, with diligent attention to sustainable vineyard practices that produce extraordinary winegrapes.



Says Rusty Gaffney, the Prince of Pinot, about Muns Vineyard Pinot Noirs in his [PinotFiles](#) newsletter: "I visited and walked Ed's vineyard and I found it to be one of the more pristine vineyards in the Santa Cruz Mountains. No question in my mind that this vineyard will be producing some remarkable Pinot Noirs for many years to come."

"Special Mountain Pinots from a Special Mountain Vineyard"

Muns Vineyard

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