



2005 Muns Vineyard, Pinot Noir
Santa Cruz Mountains, Estate

~ Winemaker / Tasting Notes ~

The Wine: Produced by Tony Craig, winemaker. 100% Pinot Noir that we grow in our vineyard at Muns Vineyard. Rated 91 points by Wine Enthusiast under the Sonnet label. 180 cases 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 2005 Muns Vineyard. This wine is elegant, fruity, extracted, complex, balanced. Dijon clones: 114, 115, 667, 777.

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

Tasting notes: Brilliant cherry on the front palate, backed by rich, concentrated black cherry and berry fruits with nutmeg and cinnamon notes, with subtle hints of oak aromatics. A big Pinot, but elegant, structured, balanced – an exceptional example from the phenomenal 2005 vintage. Shows the characteristic minerality of the Santa Cruz Mountains.

Winemaker's notes:

Alcohol: 14.5%

PH: 3.58 TA: 0.67 ML: 4mg/100ml RS: 2mg/100ml

Harvest: 23-25 September, 2005

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 5X/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 arguably the highest Pinot Noir vineyard 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 un-common for the vineyard to be blanketed in snow. The soil varies from rich loam to shale to red clay. The 2005 vintage is the third 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 the 2005 Pinot from Muns Vineyard in his PinotFiles newsletter:

"The 2005 vintage in the SC Mts. was on the 'weighty' side and this wine shows the bold structure of the vintage. Again, the aromatics are enchanting, featuring bright cherries, spices, and ginger. The velvety texture alone is worth the price of admission. Perfectly balanced and thoroughly enjoyable."

"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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