



2007 Muns Vineyard Pinot Noir
Santa Cruz Mountains, Estate

~ Winemaker / Tasting Notes ~

*"A stellar wine."
- Prince of Pinot*

The Wine: Tony Craig, winemaker, from winegrapes we grow in our vineyard at Muns Vineyard. 150 cases produced under the Muns Vineyard label. This wine (characteristic of Tony Craig's winemaking style) is elegant and balanced; with a silky, sensuous mouthfeel. It will age beautifully. A premium Pinot Noir: elegant, complex, balanced. Dijon clones: 114, 115, 667, 777. 100% Pinot Noir.

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

Tasting notes: This delicious Pinot fills the mouth with a big backbone of tannins that is yet beautifully balanced by big, rich flavors: cherry, ripe plum, chocolate, a touch of coffee, cinnamon and vanilla – and all with a smooth mouthfeel. Complex, balanced acidity and minerality typical of the Santa Cruz Mountains – reflects what some are calling one of the best vintages for Pinot in California!

Winemaker's notes:

Alcohol: 13.9%

Must analysis: Brix 26.8; pH 3.5 ; TA:.81

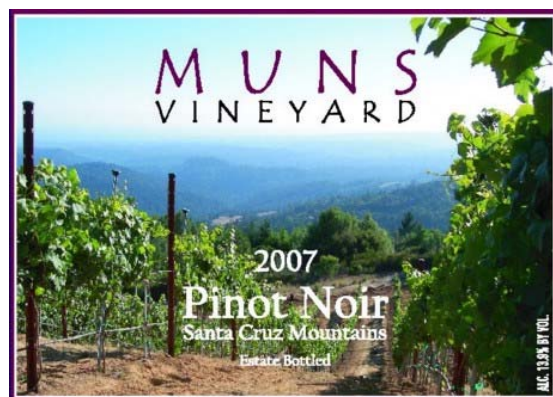
Harvest date: September 4-7, 2007

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/drainover' using gentle PulseAir process three times daily.

Bottling: Unfiltered 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 Pinot Noir 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 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 2007 vintage is the fifth 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 2007 Muns Vineyard Pinot Noir in his PinotFile newsletter:

"This wine exhibits admirable complexity with nicely spiced red and black fruits, herbs, forest floor and mocha. There are still tannins to shed, but these are ripe and fine and will integrate nicely with a little more bottle age. The acidity is spot on. This should prove to be a very stellar wine." "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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