



2009 Muns Vineyard Pinot Noir
Santa Cruz Mountains, Estate

~ Winemaker / Tasting Notes ~

The Wine:

This wine is elegant, complex and well structured, with balanced tannins, acidity and fruit; and a silky, sensuous mouthfeel. It will age beautifully, as have all of our Pinots. Dijon clones: 114, 115, 667, 777. 100% Pinot Noir.

Retail: by the bottle: \$40

Tasting notes:

This elegant Pinot Noir dances in your mouth with the black cherry characteristic of our vineyard, along with flavors of pomegranate, tangerine, rose hips, black fig, and a rich, nutty filbert; plus a touch of nutmeg, allspice, and vanilla. The palate is full and lingers, and the mouthfeel is smooth and silky. The tannins are balanced yet not overpowering from aging in eastern European oak. On the nose: cherry, orange blossom and spice. Complex, balanced acidity and minerality typical of the Santa Cruz Mountains and our vineyard. *Let this wine breathe for a couple of hours for its full potential to blossom.*

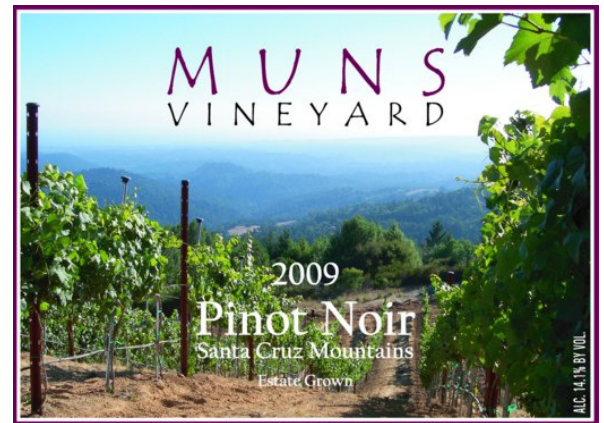
****Pleasing aromas of black cherries, red plums and roasted nuts.*

*Delicious mid-weight flavors of dark stone fruits with a subtle riff of spice. The tannins and acidity are nicely balanced and this wine drinks seamlessly. **Exceptional.**" - Rusty Gaffney, 'The Prince of Pinot', in PinotFile*

****Consumers looking for a prettier style of pinot should enjoy the 2009 Muns Estate Pinot Noir (\$40), with its crushed strawberry, spice and hint of vanilla." , Laurie Daniels, San Jose Mercury News*

***A favorite of Ken Zinns, Grape Nutz, at the 2013 Pinot Paradise Grand Cruz tasting*

*** Gold Medal and among the highest scoring wines in the 2013 Santa Cruz Mountains Professional Wine Tasting.*



Winemaker's notes:

Alcohol: 14.1% Must analysis: Brix 26.0; pH 3.52 ; TA:.74

Harvest date: September 17-21, 2009

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: Unfined and unfiltered.

The Vineyard:

At 2600' elevation on the Loma Prieta ridge top, Muns Vineyard is the highest Pinot Noir vineyard in the Santa Cruz Mountains and is ideal for growing premium Pinot Noir. The site enjoys panoramic views over the redwood forests to span Monterey Bay, from Santa Cruz to Monterey, and eastward to Loma Prieta Peak 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 2008 vintage is the sixth 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.

"Special Mountain Pinots from a Special Mountain Vineyard"

Muns Vineyard

phone 408.234.2079 / fax 408.353.6107 / info@munsvineyard.com / www.munsvineyard.com

PO Box 1877, Los Gatos, CA 95031-1877