

2011 Muns Vineyard Pinot Noir Santa Cruz Mountains, Estate

~ Winemaker / Tasting Notes ~

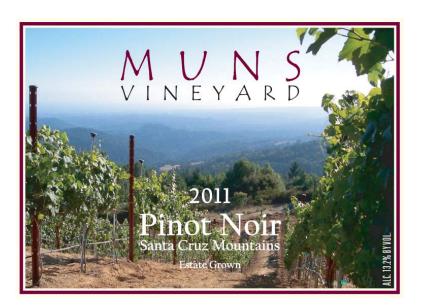
The Wine:

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.

136 cases produced Retail: by the bottle: \$40

Tasting notes:

This is an alluring Pinot Noir, elegant, complex and although light in weight it is intense in flavor. Aromas of cherry, blueberry, sandalwood and vanilla. The wine fills your mouth with cherry, blueberry and pomegranate, cardamom, a hint of orange peel, white pepper and spice. The long finish lingers and evolves to include shiitake and earthy notes evocative of the Muns Vineyard terroir. The mouthfeel is a sensory experience with smooth, velvety tannins; balanced yet not overpowering from aging in eastern European oak. Complex, balanced acidity and minerality typical of the Santa Cruz Mountains and our vineyard.



Winemaker's notes:

Alcohol: 13.2%

Must analysis: Brix: 24.5; pH: 3.54; TA: .77

Harvest date: Oct. 12 & 13, 2011

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 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 2011 vintage is the ninth 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.

"High Elevation Pinot Noirs & Syrah From Our Special Mountain Vineyard"

Muns Vineyard

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