



**2011 Muns Vineyard Pinot Noir, Native Yeast
Santa Cruz Mountains, Estate Grown**

~ Winemaker / Tasting Notes ~

The Wine:

This wine is elegant, bright and lively, with beautiful fruit and acidity. It is an excellent expression of the Muns Vineyard terroir. *100% Pinot Noir.*

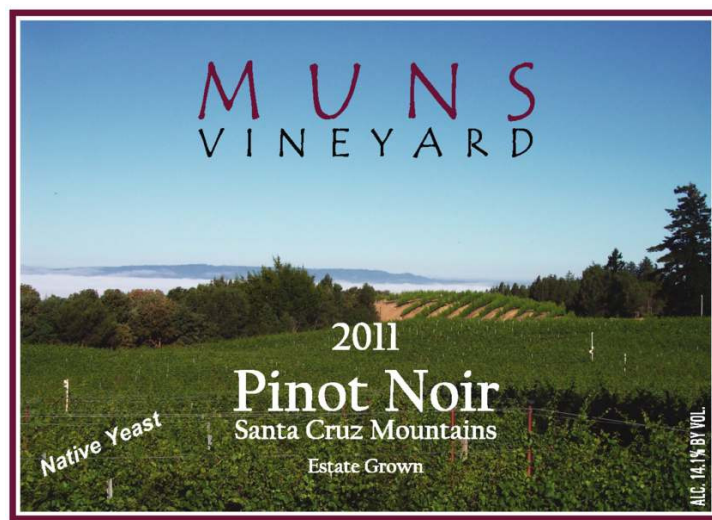
Retail: by the bottle: \$40

Tasting notes:

The 2011 *Native Yeast* version of our Pinot Noir is a beautiful expression of the Muns Vineyard terroir. The fruit is rich and bright, and dances in your mouth with lively cherry and cranberry, hints of rose and white pepper and vanilla. The palate is full and lingers, and the mouthfeel is smooth and lovely.

Winemaker's notes:

Alcohol: 14.1%
Must analysis: Brix 23.5; pH 3.65.
Harvest date: Oct. 8, 2011
Barrel Aging: 10 months in American oak (second use)
Bottling: Unfined and unfiltered. Bottled September 4, 2012.
75 cases produced.



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

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