



**2014 Muns Vineyard Pinot Noir**  
**Santa Cruz Mountains, Estate**

**~ Winemaker / Tasting Notes ~**

**The Wine:**

This wine is youthful with prominent dark cherry fruit. It will coalesce and evolve with bottle aging. 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.

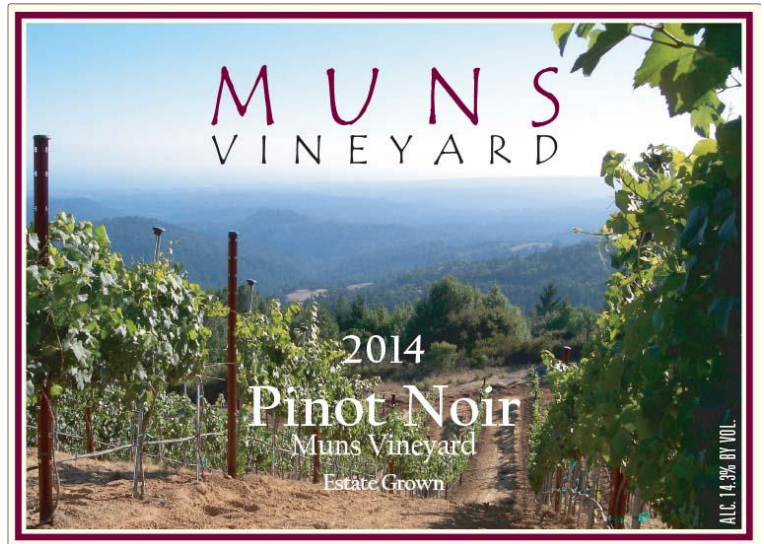
cases produced: 163  
Retail: by the bottle: \$44

**Tasting notes:**

The dark cherry characteristic of our vineyard is balanced by hibiscus floral notes and the spice of vanilla, cardamom and toasty pie crust. Savor the delicious complexity. On the nose: vanilla, sandalwood, floral notes of roses, violets. As is characteristic of our wines, the mouthfeel is velvety and smooth. Complex, balanced acidity, minerality and tannic structure typical of our vineyard. This is a delicious Pinot Noir!

**Winemaker's notes:**

Alcohol: 14,3%  
Must analysis: Brix 25.5; pH: 3.54; TA: 0.59  
Harvest date: Sept. 8  
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 Vintage (2014):** 2014 was a drought year and developments in the vineyard occurred earlier than normal due to the lack of rain. We had only 20" of winter rain, half of normal. Veraison occurred a little earlier than normal, in mid-July, and the Pinot was harvested early September.

**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 2014 vintage is the 12th 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 Mountain Pinot Noir & Syrah"***

Muns Vineyard

phone 408.234.2079 / fax 408.317.9305 / [info@munsvineyard.com](mailto:info@munsvineyard.com) / [www.munsvineyard.com](http://www.munsvineyard.com)

PO Box 1877, Los Gatos, CA 95031-1877