



2015 Muns Vineyard Pinot Noir
Santa Cruz Mountains, Estate

~ Winemaker / Tasting Notes ~

The Wine:

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.

75 cases produced

Retail: by the bottle: \$44

Tasting notes:

Rich, complex and luscious; soft and round in the mouth. The dark cherry characteristic of our vineyard dominates, layered with floral notes and maple. The tannins in this vintage especially are soft and integrated, resulting in a velvety smooth mouth feel. Deliciously aromatic with dark cherry, vanilla, a touch of orange blossom on the nose. Complex, balanced acidity and minerality typical of the Santa Cruz Mountains and our vineyard. This is a delicious Pinot Noir!

Winemaker's notes:

Alcohol: 14.6%

Must analysis: Brix: 26.0; pH: 3.71; TA: 0.59

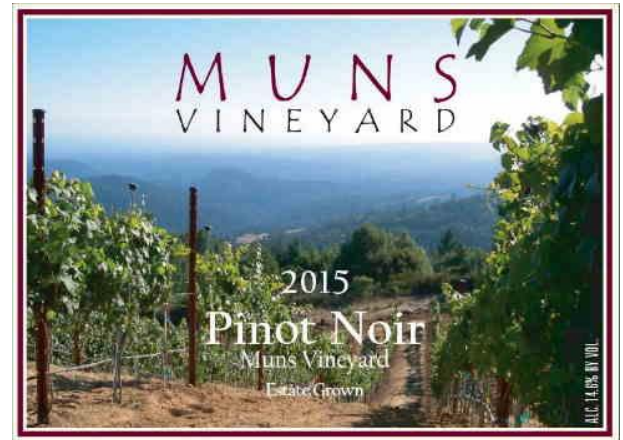
Harvest date: Sept. 15, 2015

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:

2015 was the 2nd of three drought years, with only about 15" of rain the preceding winter. A prolonged period of rain and cold during bloom resulted in shatter in the clusters. Berries were small and yields were very low. Temps cooled into the 70s just before harvest. We harvested both the Pinot Noir September 15.

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 Mountain Pinot Noir & Syrah"

Muns Vineyard

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