



**2016 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.

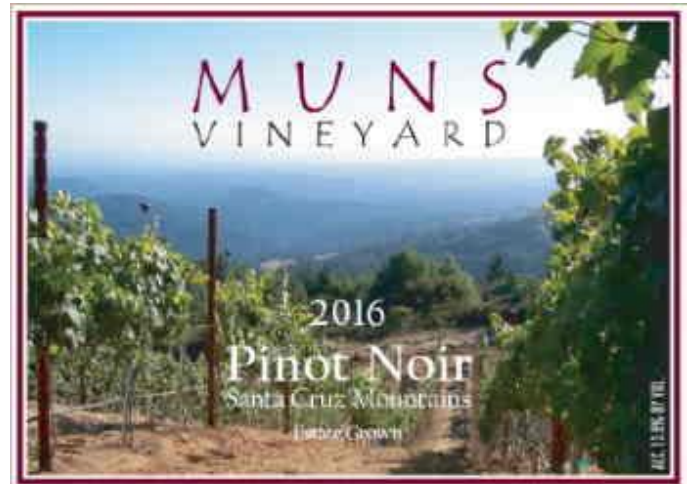
140 cases produced
Retail: by the bottle: \$44

Tasting notes:

Rich, complex and luscious. Allow this wine to breathe and you will be rewarded by dark cherry fruit with a hint of mulberry, vanilla, hazelnut and earthy forest floor. A long, lingering finish and a soft, velvety mouthfeel make this wine truly a sensory experience. On the nose: cherry and spice. It will bottle age beautifully. In addition to our signature silky mouthfeel, it enjoys the balanced acidity and minerality characteristic of our high elevation (at 2600') Santa Cruz Mountains vineyard. *A Superior rating by Alder Yarrow in his January 2021 review for Jancis Robinson.*

Winemaker's notes:

Alcohol: 13.6%
Must analysis: Brix: .26.4; pH: 3.58; TA: 0.81
Harvest date: Sept. 12, 2016
Barrel Aging: 17 months in 33% new tight-grained 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:

The winter of 2015-2016 started out very dry, following two years of drought in 2014 and 2015. However, the first three weeks of March doubled the amount of rainfall so far during the prior winter months to finish with 42" of rain for the winter. A heat wave early in June precipitated bloom, followed by a cooling spell, and the rest of the growing season proceeded ideally, with daytime temps in the 80s and nights cooling by 30 degrees. Veraison started the end of July. Harvest started early September, with harvest for this wine on Sept. 12.

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 2016 vintage is the 14th 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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