



**2017 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.

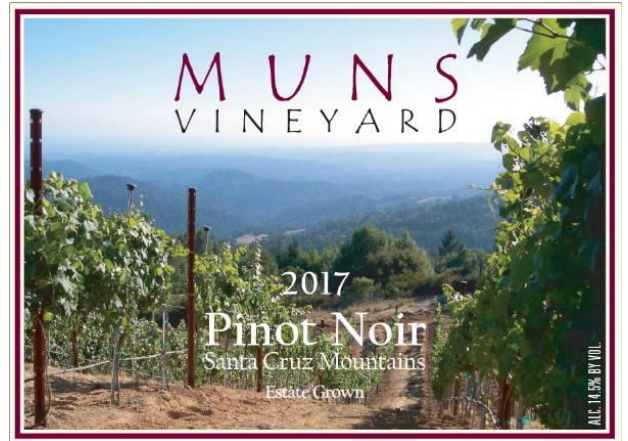
120 cases produced
Retail: by the bottle: \$44

Tasting notes:

Rich, complex and luscious. Allow this wine to breathe and you will be rewarded by dark cherry fruit, licorice, orange peel and a hint of chaparral. Big, layered and complex. 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.

Winemaker's notes:

Alcohol: 14.5%
Must analysis: Brix: ; pH: 3.62; TA:
Harvest date: Sept. 5, 2017
Clones: Dijon clones 114, 115, 667, 777
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: 85" of rain during the 2016-17 winter season. Veraison about a week later than the previous year. The crop load is plentiful and about as good as the banner years of 2012, 2013 and 2014 (and follows two poor years in 2015 and 2016 due to weather conditions). We started the 2017 pick on Sept. 1 for one of our winery clients in a 100 degree heat spell that affected Northern California and the Central Coast. It was a difficult day to pick! Despite the heat we fared well thanks to healthy vines, canopy management and irrigation that minimized dehydration and helped the fruit ride through it. We picked on Sept. 5 for another two winery clients as well as for our own Muns Vineyard label. It was a beautiful day to pick! Then it was 20-30 degrees cooler than the previous hot Friday with a cool and refreshing breeze blowing up from the Bay. Dawn brought the coastal fog into the vineyard.

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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