



**2018 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.

145 cases produced

Retail: by the bottle: \$44

**Tasting notes:**

Rich, complex and luscious. The dark cherry fruit characteristic of our vineyard is layered with spice, earthy loam, chaparral, orange peel and mint. On the nose: the complex combination of aromas of the chaparral that surrounds our vineyard. A long, lingering finish and a soft, velvety mouthfeel make this wine truly a sensory experience. 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. **93 Points, Matt Kettmann, Wine Enthusiast Magazine.**

**Winemaker's notes:**

Alcohol: 14.2%

Must analysis: Brix:25.4; pH: 3.34; TA: .74

Harvest date: September 19, 2018

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.

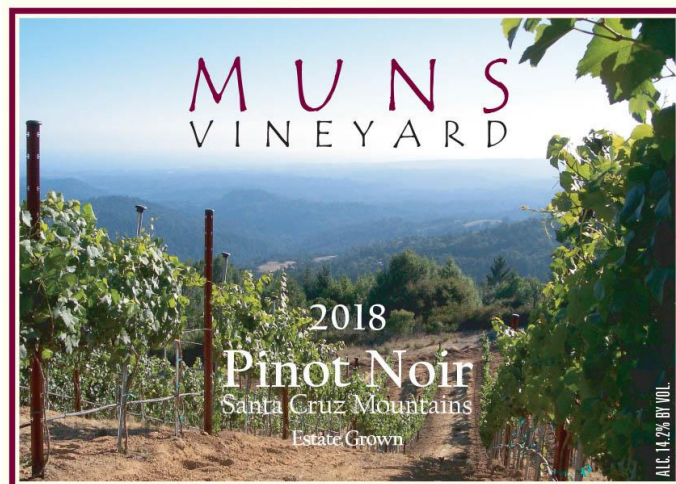
Not crushed, but destemmed; gravity fed through the entire process.

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:** Budbreak started April 1 following variable temps and continued cold into March. Seasonal rainfall that winter at the low end of normal, at about 30". Vine and fruit development and ripening moved right along under ideal and constant summer temps, with harvest for our label mid-September. Exceptional fruit quality, and the largest cropload ever from our vineyard, at 50 tons

**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 2018 vintage is the 16th 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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