2017 Muns Vineyard Syrah
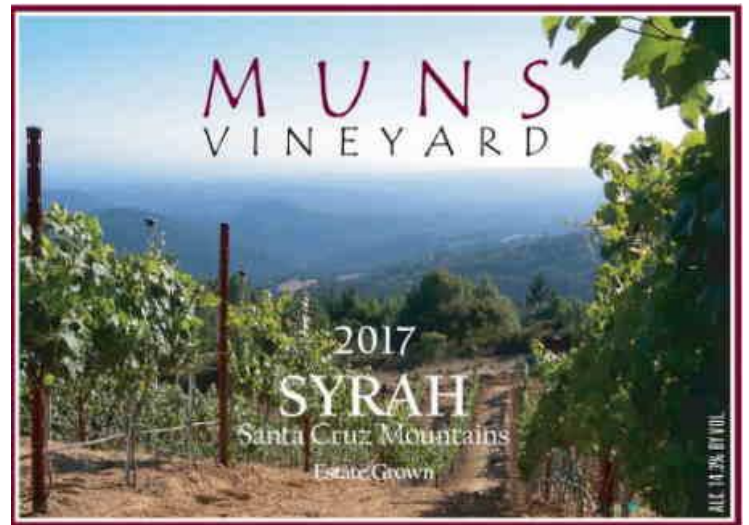### Santa Cruz Mountains, Estate

~ Winemaker / Tasting Notes ~

Tasting notes: This is a full-bodied, rich and bold Syrah with deep blackberry on the palate balanced by pepper, black olive, orange peel, smoky charcuterie, vanilla and cardamom. The big tannins are velvety and balanced by the rich fruit. Very yummy! It will bottle age beautifully. The color is a beautiful deep garnet. It enjoys our signature silky mouthfeel, and the balanced acidity and minerality from our Santa Cruz Mountains vineyard. The 2017 Syrah is the 11th vintage from the one-acre Syrah block; planted in 2004.

100 cases produced
100% Syrah
Dijon clones: 383, 470, 525
Retail: by the bottle: $34

Winemaker's notes:
Alcohol: 14.3%
Must analysis: Brix;   pH 3.64; TA
Harvest date: Oct. 2, 2017
Barrel Aging: 17 months in 33% new Hungarian oak; stirred on the lees for max. color & 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 (2017): 85" of rain during the 2016-17 winter season. Veraison about a week later than the previous year. Sept. 1 saw a 100 heat spell throughout Northern California and the Central Coast. 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 the Syrah on Oct. 2.

The Vineyard: At 2600' elevation on the Loma Prieta ridge top, Muns Vineyard is an ideal cool site for growing premium Pinot Noir and Syrah. It is the highest vineyard growing Pinot Noir and Syrah in the Santa Cruz Mountains. 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 fruit is grown by Ed Muns, with diligent attention to sustainable vineyard practices that produce extraordinary winegrapes.

"High Elevation Mountain Pinot Noir & Syrah"