



**2019 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.

111 cases produced

Retail: by the bottle: \$44

Tasting notes:

Our characteristic dark cherry fruit on the palate with a complex layering of fennel pollen and nutmeg, and earthy umami flavors of truffle and chanterelles. On the nose: sandalwood and cola. Let it open to experience its full potential. A long, lingering finish. 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: 13.8%

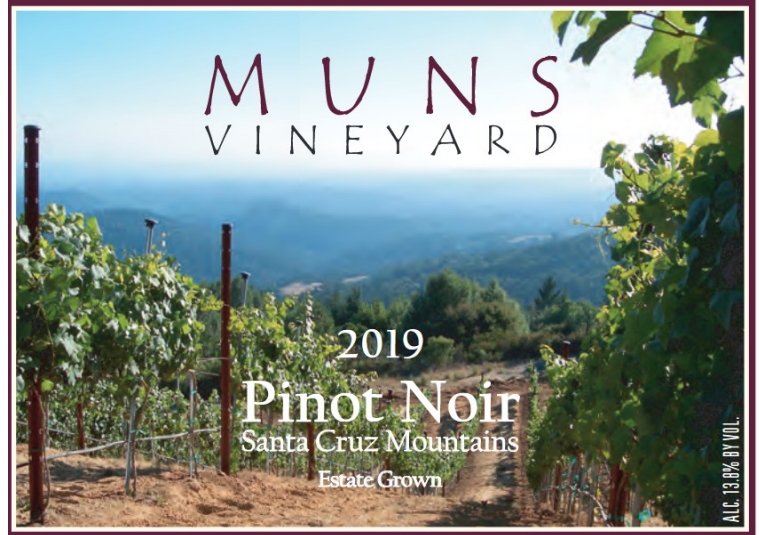
Must analysis: Brix:25.0; pH: 3.47; TA: .73

Harvest date: October 4

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:

Almost 70" of rain over the winter into mid-May, and a big snowfall early Feb. carpeted the vineyard. The long wet and chilly Spring delayed budbreak by a month, the late bloom missed the rain and no shatter, with a record-breaking yield of 52 tons – even more than in 2018. Veraison was late, and a long hang time with no heat spells resulted in well-developed flavors. Late harvest started mid-Sept through late Oct.

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 2019 vintage is the 17th 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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