



A P P E L L A T I O N   S E R I E S

2016      PINOT NOIR  
MUNS VINEYARD

<i>Appellation</i>	SANTA CRUZ MOUNTAINS
<i>Vineyard</i>	MUNS
<i>Grower</i>	ED MUNS
<i>Clones</i>	"DIJON" CLONES 115, 667, 777
<i>Winemaker</i>	TIM SLATER
<i>Alcohol</i>	14.2%
<i>Cooperage</i>	FRENCH OAK, 33% NEW, 11 MONTHS
<i>Production</i>	420 CASES

Our yearly Santa Cruz Mountains release of Pinot Noir under our "Appellation Series" has been one of our superstars since its inception. In 2016, we sourced the fruit from the Muns family's highly-regarded vineyard in the Loma Prieta district of the SCM. Located literally on the San Andreas Fault on a ridge at 2600 feet of elevation, the property is planted to "Dijon" Pinot Noir clones on primarily clay loam and sandstone soils.

2016 finally saw substantial winter rains after years of drought on the Central Coast. Yields for 2016 were light but the Pinot Noir arriving at the winery from Muns in early September was of exceptional quality, with ripe, focused flavors and acids. After a cold soak, fermentation began using yeast RC212 in small, open top bins. Manual punchdowns of the cap occurred three times daily prior to the wine being pressed and "barreled down" for eleven months aging in small French oak cooperage, thirty-three percent of which was new wood. Only 420 cases were bottled in August of 2017.

Flowers, fruit, and herbs – our 2016 Sarah's Vineyard Santa Cruz Mountains Pinot Noir is a fragrant garden in a glass. Distinct notes of perfumed rose and violets accent the ripe cherry and berry aromas and flavors. Running seamlessly through the wine is a bright streak of balancing, cold climate acidity. A light touch of vanillin-oak and mid-weight tannins give structure and a long finish. Drinking well already, the '16 S.V. SCM PN from Muns Vineyard will reward a few years of patient cellaring. It should prove a perfect pairing with herb roasted chicken, grilled salmon, or duck confit.

