

2021 SANTA CRUZ MOUNTAINS PINOT NOIR MUNS VINEYARD

Since our founding in 1975, we have been fascinated by the purity, elegance and aging potential of Pinot Noir grown on mountain vineyards. In 2015, our appreciation for the depth and complexity of these wines led us to Muns Vineyard in the Santa Cruz Mountains. Located above the fog line at 2,600 feet, Muns Vineyard has an ideal south-facing aspect that looks out over the Monterey Bay. While the site benefits from abundant sunshine, the high, windswept location lengthens the growing season, while producing thicker grape skins.

VINTAGE NOTES

The 2021 growing season in the Santa Cruz Mountains began with below-average winter rainfall followed by moderate spring temperatures that led to a typically timed budbreak. The temperate weather continued into summer, which provided extra hangtime for the grapes. The resulting wines offer beautiful depth and concentration, with dynamic acidity and pure, focused flavors.

WINEMAKING NOTES

This windswept mountain vineyard produced a beautifully bright and elegant Pinot Noir in 2021, with inviting aromas of wild strawberry, cherry, sweet plum and fresh-cracked black pepper. On the palate there is a lovely balance between acid and tannin that frames the lush berry flavors, with hints of sweet and savory spice emerging throughout a long, graceful finish.

WINEMAKING

| APPELLATION | Santa Cruz Mountains |
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| VINEYARD | Muns Vineyard |
| VARIETAL COMPOSITION | 100% Pinot Noir |
| OAK PROFILE & AGING | Aged 15 months in 100% French oak 30% new, 70% neutral |
| ALCOHOL | 14.5% |
| PH | 3.60 |
| ACIDITY | 0.60 g/100 ml |
| CLONES | Mix of Dijon clones |
| FERMENTATION | Whole cluster fermentation with native yeast |
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