



2022 NORIA Pinot Noir Muns Vineyard

<Santa Cruz Mountains AVA>

Varietal: 100% Pinot Noir

Alc: 14.3%

Details

Perched atop the Santa Cruz Mountains AVA's highest plateau, Muns Vineyard is located at an elevation of 2600 feet, overlooking breathtaking vistas of the Pacific Ocean. This vineyard sits above the fog line and benefits from the full sun exposure by day while embracing the dramatic temperature swings of the night. This unique maritime microclimate, combined with the ancient shale soils, produce a distinctive Pinot Noir. We source four Dijon clones, 115, 114, 667, & 777 to maximize the potential of this Pinot Noir full of intricacy, depth, and structure.

Winemaking

After 5 days of cold soak, whole berries are fermented by native yeast in both an open top fermenter and new barrels. It is aged in 100% French oak (40% new) for 14 months and bottled without any fining and filtration.

Vintage

2022 was another great vintage. Bud break started late and cool, dry weather throughout the growing season enabled grapes to develop in a slow but steady pace and maintain vibrant acidity. A heat spell on the first week of September lasted for 10 days and pushed the grape maturity to the ideal level

Tasting notes

Delectable aromas of dark cherry, raspberry, and a hint of licorice as well as attractive bouquets of cedar, anise, and a hint of roasted beans. Dazzling dark berry flavor expands on the palate. Supple acidity and matured tannins melt into the mid-palate and provide the exquisite mouthfeel with finesse and depth. A nuance of elegant oak notes adds a touch of spiciness and tension to the delightful finish. Bold and elegant.