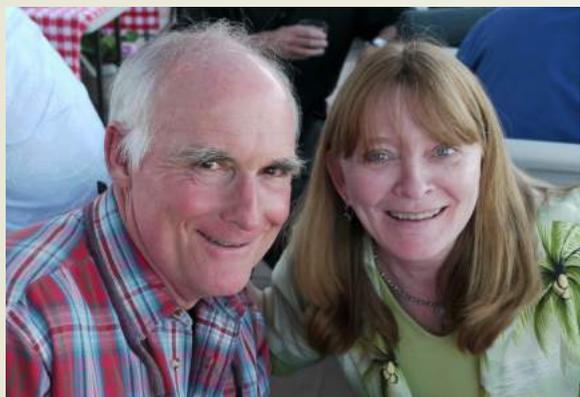




MUNS VINEYARD

A Pinot Noir lover's paradise tucked away in the Santa Cruz Mountains, Muns Vineyard produces tiny batches of elegant, distinctive wines that embrace the terrior of its remote 13-acre ridge-top property.



Muns Vineyard was planted on a distinctive Santa Cruz Mountains site from 1998 to 2005 to Pinot Noir and Syrah; Owners and partners Ed Muns and Mary Lindsay are extremely proud of their mountain vineyard; Muns Vineyard is planted to four different Pinot Noir clones, which makes their finished wines very complex and unique.

Undoubtedly one of the most pristine vineyards in the entirety of the Santa Cruz Mountains appellation, Muns Vineyard is perched at an astounding 2,600 feet and offers one of the most unique wine grape growing locations in the region. Its founders, Ed Muns and Mary Lindsay, are extremely dedicated to their 13-acre vineyard and, over time, it has become a real passion and labor of love.

Ed Muns never expected to get into the wine industry, but found himself purchasing an old abandoned vineyard site in the late 1980's. He was a retired executive from Hewlett-Packard and was looking for a property where he could move to and enjoy his Ham Radio hobby full time. Ed had been an avid Ham Radio enthusiast since he was a youngster and was actually quite skilled at the activity - he's even set a few world records! The property Ed envisioned buying had to be high enough in elevation to support antennas and towers, so he spent time looking at topography maps and circled various high-elevation spots that met his needs.

It was 1989, and the first property Ed looked at was a remote, rugged site in the Santa Cruz Mountains. At 2,600 feet, the elevation was perfect, but when Ed arrived at the property it was *not* love at first sight. There was no

home and much of the site was overgrown with brush, bushes, trees, and an old abandoned vineyard. *What was he going to do with that?* Ed kept looking, but eventually came back to that initial site. Perhaps it was the breathtaking 360 degree views of Santa Cruz, Monterey Bay, and Loma Prieta, or perhaps it was the lure of one day resurrecting the old vineyard. In any case, Ed Muns decided to purchase the Santa Cruz Mountains property and broke ground building a home there later that year.

After enjoying a few years of his new Ham radio friendly location, Ed slowly became more intrigued by the old vineyard and wondered what he could do with it. He asked his partner Mary Lindsay if she thought they could resurrect it, and they decided to give it a try. Mary Lindsay was then a marketing consultant for nearby high-tech companies and also offered her services to a few local wineries within the Santa Cruz Mountains appellation. She was excited by the opportunity and the two began the arduous task of refurbishing the old vineyard.

While clearing the land, the couple educated themselves by meeting with other local wine grape growers and Ed enrolled in some extension courses at the esteemed UC Davis Department of

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Muns Vineyard sits at 2,600 feet, the highest Pinot Noir vineyard in SCM; Ed Muns and Mary Lindsay; Ed manages the vineyard and does all tractor work; Ed and Mary's dog, Pinot, often checks the vineyard for gophers and loves running through the rows!

ABOUT THE VINEYARD



Perched at 2,600 feet in the Santa Cruz Mountains, Muns Vineyard is the highest Pinot Noir vineyard in the appellation. Its elevation places it above the fog line, and its western facing slope receives the cool breezes from the nearby Monterey Bay that Pinot Noir grapes love. Plus, the nearly forty degree

temperature swings from day to night keep the fruit ripening evenly with bright flavors and a nice balance of acidity.

The 13-acre Muns Vineyard is extremely distinctive in that it is planted to four different Pinot Noir clones, with three different

Viticulture and Enology. They also got in touch with wine industry maverick John Caldwell, who suggested Ed and Mary plant a variety of Pinot Noir clones on the mountain property, which could then be blended together to make a premium, complex wine. John Caldwell was responsible for introducing some of the most prized rootstocks and grapevine clones to California, and is a known expert in the field. His advice for Ed and Mary's Muns Vineyard proved to be extremely rewarding.

In 1998, Ed and Mary made the first planting at Muns Vineyard, a tiny three acres of Pinot Noir, and continued to add vines until they reached a total of thirteen acres in 2005 (twelve acres of Pinot Noir and one acre of Syrah). While they did receive help from a vineyard management company getting started, Ed and Mary decided it would be much more rewarding, and they could better control the quality, if they did the work themselves. Muns Vineyard is still exclusively cared for by Ed and Mary, and they only receive outside help when its time for harvest.

While, the original plan was to sell all of the Muns Vineyard fruit to neighboring wineries, Ed and Mary couldn't resist saving some of the top quality grapes for themselves. In 2004, they made the first commercial vintage for Muns Vineyard, 120 cases of Pinot Noir. It was a blend of the four different Pinot Noir clones planted on the vineyard, which offered incredible complexity, a rich palate, and a nicely balanced, wide range of flavors and aromas. Each of their Pinot Noirs since have been made on this same blended model and distinctively represent the terrior of this special site.

Today, Muns Vineyard's production is still very small (well under 500 cases) and includes one Pinot Noir and one Syrah. Each wine is award-winning, and with such limited availability, extremely hard to find outside of the Santa Cruz Mountains region. Most of the grapes on the property are reserved for such esteemed estates as Beauregard Vineyards and Thomas Fogarty Winery, and the Muns Vineyard continues to secure just a tiny amount for their own label. We hope you enjoy getting to know this special artisan producer and their uncompromising passion for growing premium grapes on their tiny Santa Cruz Mountain vineyard.

rootstocks. These variations, when blended together, create a wonderful terrior-driven Pinot Noir of great complexity.

The Santa Cruz Mountains (SCM) appellation is unique from many other wine growing regions in that vineyards are few and far between. While driving through Napa or Sonoma, for instance, visitors may see a plethora of different vineyards while driving down one road, but in SCM, these vineyards are tucked into the terrain, often hard to get to, and completely surrounded by native vegetation. As a result, these vineyards are very influenced by the terrior and wines are usually very low production. It is for this reason that SCM wines are especially hard to find.

ABOUT THE WINEMAKER



Tony Craig has been the winemaker for Muns Vineyard since 2005. Originally a Shakespearean actor from the English town of Newcastle, Tony found his way into the world of wine by absolute chance.

After moving to California from England and hoping to find work in Hollywood, Tony soon realized that he needed to pursue a different career. He answered an ad in the newspaper for a cellar worker at David Bruce Winery and was immediately hired. Within just 14 months, Tony was a part of the winemaking team

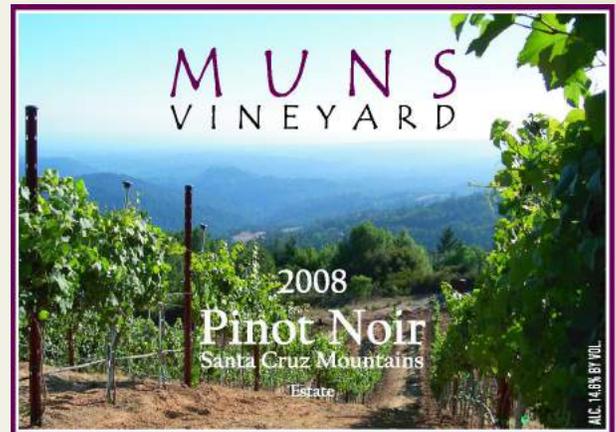
and eventually became head of the vineyard-designate Pinot Noir program. He held the position for twelve years before going out on his own and becoming a consultant winemaker for a number of small brands. Tony also makes Pinot Noir for his own label, Sonnet Wines.

At Muns Vineyard, Tony is committed to producing premium, age-worthy Pinot Noirs. He chooses to age the wines in Eastern European oak barrels, which aren't as overpowering as French oak, yet they still provide the tannic structure needed for balance and aging. The oak imparts slightly spiced cinnamon and nutmeg flavors and a smooth, silky mouthfeel. Pinot Noir has long been Tony Craig's specialty, and Muns' Pinots are among his best work.

MUNS 2008 'SANTA CRUZ MOUNTAINS' ESTATE PINOT NOIR

The delicious Muns 2008 'Santa Cruz Mountains' Estate Pinot Noir is elegant, complex and balanced with a silk, sensuous mouthfeel. Rich flavors of black fig, olive, and black cherry fill the mouth and are balanced by touches of coffee, mocha, allspice, cinnamon and vanilla. The palate lingers and the tannins are nicely structured, yet not overpowering from aging in eastern European oak barrels. The complexity, balanced acidity and touch of minerality are typical of the Muns Vineyard and make its Pinot Noirs incredibly distinctive. 100% Pinot Noir.

Aging: 17 months in oak
 Cases Produced: 165
 Enjoy Now Until: 2016



90 POINTS

- Richard Jennings,
Huffington Post

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Pan Roasted Brussels Sprouts

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| 1 lb. brussels sprouts | Olive oil |
| 1/4 cup shallots, finely chopped | 2 Tbsp vegetable or chicken broth |
| 3 strips bacon | 1/4 tsp. coriander |
| 1/2 lb. chestnuts | 1/2 tsp. marjoram |
| 1/2 small apple | Salt and pepper to taste |

Finely chop the shallots and saute in olive oil until golden and caramelized; set aside. Finely chop the apple. Score and roast the chestnuts; shell them and set aside the nuts. Clean and remove outer leaves as necessary from the brussels sprouts; slice in half or smaller pieces for the larger ones.

Heat 2 Tbsp. olive oil in a heavy skillet over medium-low heat; add the brussels sprouts. Keep the heat down and stir frequently so they don't burn, and keep covered. Pan roast until they start to brown, about 5 minutes; then add 2 Tbsp. broth, the finely chopped apple, the shallots, the marjoram and coriander, salt and pepper to taste; cover again and continue to stir as needed. Cook until al dente, and pour into a dish.

In the same pan, fry up the strips of bacon; remove the bacon from the pan and stir the brussels sprouts into the bacon grease in the pan. Cut up the bacon and add it back into the pan if you want. Cut the chestnuts into bite size pieces and add to the brussels sprouts. Heat through and cook until they are as done as you want them to be. Do not overcook or they can become bitter. *Recipe provided by Mary Lindsay, Muns Vineyard. Mary submitted this recipe and it was printed in the Santa Cruz Sentinel as part of a winemaker's selection of recipes.*



Muns Vineyard Pasta with Wild Mushrooms and Sausage

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|-----------------------------------------------------------------------------------|--------------------------|
| 1 box/package of pasta (your choice, I use multigrain) | 2 Tbsp. shallots |
| 1 lb. Turkey/Apple/Cinnamon sausages | 1-2 cloves garlic |
| 1 can chicken or vegetable broth | 1/4 tsp. thyme |
| 4 oz. mascarpone cheese | Salt and pepper to taste |
| 8 oz. wild mushrooms (black trumpet; or porcini, Portobello, crimini or shiitake) | |

Saute the shallots and garlic in olive oil. You want to add flavor, but not overpower the mushrooms. You can use more if you want, but I would use less seasoning and allow the mushroom to shine. Set aside. Cook the sausages; set aside. Clean, chop and saute the mushrooms in butter and olive oil until well done; add salt and pepper to taste. Add the sauteed shallots and garlic. Add the can of broth, and heat through; stir in the mascarpone. Slice up the sausages and add to the mushroom mix. Add the thyme. Cook your pasta, and serve with the mushrooms and sausages. Pour a glass of Muns Vineyard Pinot noir to enjoy with your dish.

Find this recipe and all of your favorites online at GoldMedalWineClub.com/recipes. We have a delicious collection of entrée recipes to pair with your favorite Gold Medal wines!



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