

Pinot Noir Clonal Blending

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Muns Vineyard / Sonnet Wine Cellars



Pinot Noir Clones

- “Clone”: subtle variation within a variety
- Pinot “family”:
 - Pinot Blanc
 - Pinot Gris (or, Pinot Grigio)
 - Pinot Noir
- Pinot Noir:
 - 50 certified Dijon (French) clones
 - 4 Italian clones
 - 16 “California/Oregon” clones (Europe 1940’s)

Pinot Noir Dijon Clones

■ Highest Ratings

- 114 – precocious ripening, high quality
- 115 – regular yields, complex & powerful wines
- 667 – intense color, well structured, needs aging
- 777 – high color and tannin

■ Medium Ratings

- 113, 375, 459
- 292, 386 (sparkling wine clone)

Pinot Noir Dijon Clonal Blends

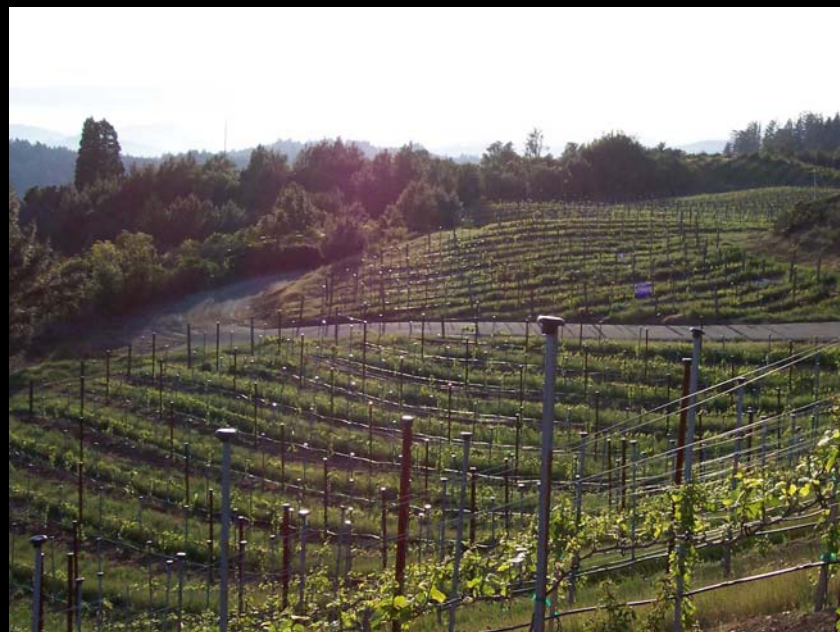
- 114, 115, 667, 777
 - Long aging wines
- 113, 115, 292, 375, 459, 777
 - Younger wines
 - More acidic and aromatic

Other Popular Clones

- Pommard (France)
- Wädenswil (Switzerland)
- Geisenheim (Germany)
- Mount Eden
- Jensen
- Martini
- Calera
- Swan

Muns Vineyard Design

- One-acre blocks of clone/root-stock pairings
 - Dijon clones 114, 115, 667, 777
 - North American root-stocks: 3309C, 101-14, 420A



Muns Vineyard Design (con'd)

- Nominally North-South rows
- 10' row spacing; 3.5' vine spacing
 - 1244 plants/acre
- Unilateral cordon
- VSP (Vertical Shoot Positioning) trellis system
- Drip irrigation



Muns Vineyard Practices

- 2-3 shoots per spur position
 - Average 40 clusters/plant
- Hedging for vegetative balance
- Green thinning for maturity balance
- Fertigation and foliar spraying
 - Micro-nutrients
 - Disease control
- Harvest based on optimum ripeness, striving for:
 - 24 Brix
 - 3.2 pH
 - 0.8 TA



Muns Vineyard - 2005 Season

- Bud break – 15 March
- Veraison – 15 August
- Harvest – 19, 23, 24 September
 - 11.5 tons from 6 acres
 - Third harvest
 - 2300 degree-days
 - Stats (new/old):
 - 28/24 Brix
 - 3.4/3.2 pH
 - 0.88/0.93 TA



Sonnet Wine Cellars - Barrel Aging



- Five lots:
 - First harvest: 114, 777
 - Third harvest: 115, 667, 777
- 35% new oak, 1/3 each of:
 - French Oak
 - Hungarian Oak
 - Slovakian Oak
- Winemaking customized to these grapes

Sonnet Wine Cellars - Tasting



- 115: light fruits, lighter color, soft tannins, short aging
- 667: dark fruits, good color, balanced acid, good structure, long aging
- 777: strong nose, light & dark fruit, balanced acid, supple tannins
- 114: muted nose, dark color, big structure, lots of supple tannins
- 2005 Muns Vineyard blend at the Sonnet Wine Cellars table in the tasting area

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