

# Pinot Noir Clonal Blending

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Tony Craig, Sonnet Wine Cellars  
Ed Muns, Muns Vineyard

# Muns Vineyard / Sonnet Wine Cellars

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# Pinot Noir Clones

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- “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

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## ■ 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

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

# Other Popular Clones

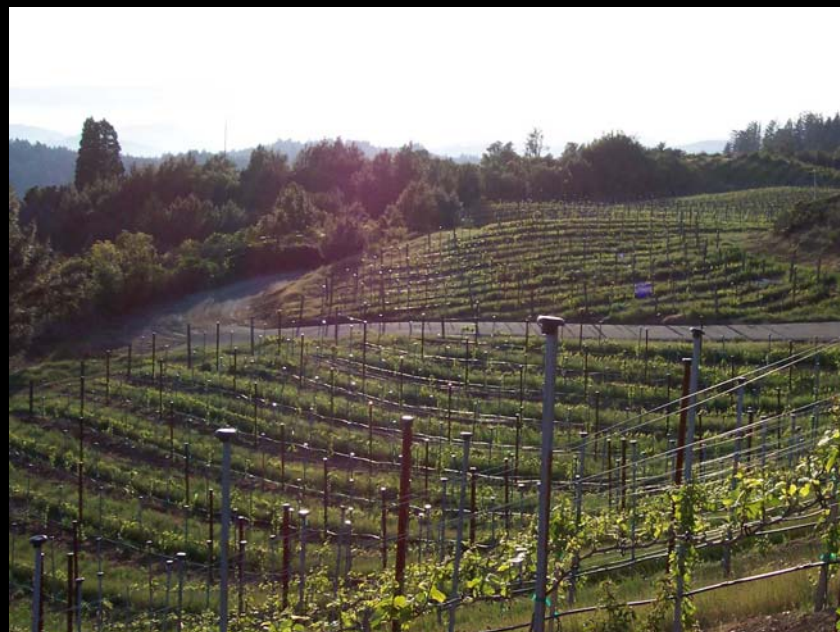
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- Pommard (France)
- Wädenswil (Switzerland)
- Geisenheim (Germany)
- Mount Eden
- Jensen
- Martini
- Calera
- Swan

# Muns Vineyard Design

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- 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)

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- 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

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- 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

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- 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

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- 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

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- 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

# Muns Vineyard / Sonnet Wine Cellars

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