



MUIRWOOD

CABERNET SAUVIGNON
ARROYO SECO, MONTEREY

2018

VAQUERO BLOCK
WILEY RANCH VINEYARD

BACKGROUND

The Zaninovich family has deep farming roots, spanning nearly a century. In the early 1970s, captivated by the raw beauty and exceptional potential of the undiscovered Arroyo Seco wine region of Monterey County, we pioneered vineyard planting in the area. Today, with four generations of California farming in harmony with nature, including Andrew Zaninovich, now leading our Central Coast vineyard operations, we take a long-term perspective. Inspired by the legacy of John Muir, we share a belief in the importance of nurturing the land for generations to come.

VINEYARDS

Located southeast of the Monterey Bay in the valley adjacent to the Arroyo Seco Creek, our vineyards benefit from growing conditions and soils not found anywhere else. Starting in 1971, we established vineyards in different growing areas of the Arroyo Seco American Viticultural Area (AVA), acquiring the Wiley Ranch Vineyard in 1998. This vineyard is located in the northern area of the Arroyo Seco Canyon, with a microclimate so unique that it could justify an AVA of its own. The warmer, sunnier growing conditions in this location more closely resemble Paso Robles or Napa Valley than the Monterey Coast. Devoted primarily to Cabernet, plantings also include parcels of Merlot. Rhône-style varieties, Petit Verdot, Malbec and more. With yields of less than 5 tons of grapes per acre, the terraced slopes and the rocky alluvial flats of the Wiley Ranch Vaquero Block produce the vineyard's most highly concentrated, flavorful red wine grapes. The resulting wines are richly balanced, intense, and complex.

WINEMAKING

Grapes were harvested during cool nights and early mornings to preserve grape aromatics, then warm fermented, to extract the full, rich flavors in the grapes. During pressing, the free run and first press wines were racked separately by individual vineyard block lots into 100% American Oak new and seasoned oak barrels. After 12 months of aging, individual barrels were selected and blended. The wine received a gentle fining and filtration prior to bottling.

Varietal Blend: 100% Cabernet Sauvignon

Technical: Alc. By Vol. 13.5%, TA 6.7%, pH 3.70

WINEMAKER'S NOTES

Huge concentration of color and flavor. Light mocha spice on the nose, with tobacco and cigar-box, notes mid-palate, along with generous black fruit flavors: black cherry, blueberry, cassis. The tannins are very mellow and integrated; the wine is rich yet balanced & very drinkable.

Food Pairings: Filet mignon with red wine reduction, black truffle risotto, thyme-roasted leg of lamb.

