



MUIRWOOD  
CHARDONNAY  
ARROYO SECO, MONTEREY | 2020

## 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, we take a long-term perspective. We are inspired by the legacy of John Muir and share a belief in the importance of nurturing the land for future generations.

## 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. Seeing potential early on, we established vineyards in different growing areas of the Arroyo Seco AVA, starting in 1971 with Sutter, our home ranch, Zanetta Ranch in 1988, and Wiley Ranch in 1998. Each vineyard, down to the individual vineyard block, possesses its own unique microclimate and soils. These conditions are reflected in the flavor profile of the grapes.

Zanetta Vineyard (55%): Burgundian-style acidity and length

Suter Vineyard (35%): Classic California ripe fruit flavors

Wiley Ranch Vineyard, Twin Oaks Block (10%): Elegance and balance

## WINEMAKING

Grapes were harvested during cool nights and early mornings, then cool-fermented in stainless steel to preserve aromatics and juicy fruit flavors. Next, the wine was racked into new and seasoned French and American oak barrels for secondary malolactic fermentation, adding toasty complexity. The wine was barrel-aged sur lie for 10 months, imparting a creamy silkiness. The individual vineyard blocks, treated as separate lots, were evaluated and combined for a precise final blending. The wine was gently fined and filtered prior to bottling.

Varietal Composition: 100% Chardonnay

Technical: Alc. By Vol. 14.2%, TA 5.2%, pH 3.45

## TASTING NOTES

Crisp tropical and green apple fruit notes and flavors, creamy, rich finish

Food Pairings: Parmesan-crusted chicken, plank-grilled salmon.

