



MUIRWOOD  
UNOAKED CHARDONNAY  
ARROYO SECO, MONTEREY | 2018

## 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 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. 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.

Suter Vineyard (98%): Classic California ripe fruit flavors

Twin Oaks Block, Wiley Ranch Vineyard (2%): Elegance and balance

## WINEMAKING

Grapes were harvested during the cool night and early mornings, then cool-fermented in stainless steel on the lees, to preserve aromatics and juicy fruit flavors, and to add a rich creaminess to the wine. Next, the wine underwent secondary malolactic fermentation, adding a rich buttery note and complexity. A splash of Muscat Canelli was added for perfumed, fruitiness. After a final blending, the wine was gently fined and filtered prior to bottling.

Varietal Composition: 98% Chardonnay, 2% Muscat Canelli

Technical: Alc. By Vol. 13.5%, TA 5.0%, pH 3.6

## TASTING NOTES

Citrus bouquet, mango, and guava on the palate, elegant and complex.

Food Pairings: Linguini with clams, pasta primavera.

