



MUIRWOOD
CABERNET SAUVIGNON
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 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 Suter, our home ranch, Zanetta, and Los Lobos Ranches in 1988 and Wiley Ranch, our flagship cabernet vineyard, in 1998. Each vineyard, down to the individual vineyard blocks, possesses its own unique microclimate and soils. These conditions are reflected in the flavor profile of the grapes:

Vineyard Composition:

Wiley Ranch Vineyard Vaquero Block (100%): Concentrated ripe dark berries, rich tannins

WINEMAKING

Grapes were harvested during cool nights and early mornings, with 100% free run and first press juice cool-fermented in stainless steel to preserve the aromatics and flavors. Next, the wine was racked separately by individual vineyard block lots into new and seasoned 100% French oak barrels, where the wine completed malolactic fermentation. After aging for 12 months in oak, individual barrels were selected and blended. The wine received a gentle fining and filtration prior to bottling.

Varietal Composition: 81% Cabernet Sauvignon, 10% Malbec, 9% Merlot

Technical: Alc. By Vol. 14.5%, TA 5.0%, pH 3.70, RS 1.0 g/L

TASTING NOTES

Aromas of blackberry, black currant, and cassis, toasty chocolate notes, complex finish.

Food Pairings: New York sirloin, roasted portabella mushrooms, grilled rack of lamb.

