



MUIRWOOD
UNOAKED CHARDONNAY
ARROYO SECO, MONTEREY | 2021

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.

Zanetta Vineyard (73%): Burgundian-style acidity and length

Suter Vineyard (27%): Classic California ripe fruit flavors

WINEMAKING

Grapes were harvested during cool nights and early mornings, then cool fermented for two weeks in stainless steel to preserve aromatics and juicy fruit flavors. A touch of Viognier was added for tropical notes and lush texture, and Muscat Cannelli for perfumed fruitiness. After a final blending, the wine was gently fined and filtered prior to bottling.

Varietal Composition: 96% Chardonnay, 2% Viognier, 2% Muscat Canelli

Technical: Alc. By Vol. 13.5%, TA 6.9%, pH 3.31

TASTING NOTES

A bouquet of lemon peel and ripe nectarine expands on the palate, with notes of peach and tropical fruit, finishing with crisp and elegant complexity.

Food Pairings: Linguini with clams, pasta primavera.

