



MUIRWOOD
CHARDONNAY
ARROYO SECO, MONTEREY
2020
ZANETTA 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 Arroyo Seco Canyon, 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 Zanetta Vineyard in 1998. Shaded by the Santa Lucia Mountains and chilled by Pacific Ocean breezes, Zanetta Vineyard experiences the coolest microclimate of all our vineyards. Thin, river rock soils force the vines to dig deep for water and nutrients, producing grapes of character. Together, the soil and microclimate create ideal conditions for our flagship Chardonnay, a wine with Burgundian structure, acidity, and complexity.

WINEMAKING

Grapes were harvested during cool nights and early mornings and cold fermented in stainless steel, to preserve the aromatic complexity in the grapes. Various yeast strains were used, with the lots kept separate, to create a palate of flavors. After pressing, the wine was racked into new and seasoned French oak barrels where it went through a secondary Malolactic fermentation, for richness and buttery notes. After 10 months of aging sur lie, individual barrels were selected and blended. The wine received a gentle fining and filtration prior to bottling.

Varietal Blend: 100% Chardonnay

Technical: Alc. By Vol. 14.2%, TA 5.9%, pH 3.4

WINEMAKER'S NOTES

Rich mouthfeel, with Burgundian-style complexity. Crisp tropical fruit and citrus peel, on the nose, carrying through to mid-palate, with lingering, enticing mineral notes on the finish.

Food Pairings: Dungeness crab, herb-roasted salmon, sole meunière.

