



MUIRWOOD
SAUVIGNON BLANC
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, we take a long-term perspective with four generations of California farming in harmony with nature. 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 Ranch in 1988, and Wiley Ranch in 1998. Each vineyard, down to the individual vineyard block, possesses its unique microclimate and soils. These conditions are reflected in the flavor profile of the grapes. The majority of the grapes for this wine are drawn from our Suter Vineyard, which produces soft, not overly herbaceous Sauvignon Blanc with ripe citrus and stone fruit flavors.

WINEMAKING

Grapes were harvested during cool nights and early mornings, then cool-fermented in stainless steel to preserve the delicate aromatics and crispness. After a final blending, the wine was gently fined and filtered before bottling.

Varietal: Sauvignon Blanc

Technical: Alc. By Vol. 13.5%, TA 5.4%, pH 3.3

TASTING NOTES

Tangerine and ripe peaches, crisp & balanced finish.

Food Pairings: Baby field greens with goat cheese, fish tacos, Thai green curry

