



**MUIRWOOD**  
**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 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 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 and Los Lobos ranches 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.

## WINEMAKING

The grapes were gently crushed and pressed, separating the juice that flowed freely from the juice that was extracted by pressure. The free run juice was fermented in stainless steel tanks at a low temperature to retain the fruit aromas and flavors. About 50% of the wine was then moved to a mix of French & American oak barrels to finish fermentation and aging while the other half remained in stainless steel. This balance between the two helped produce a Chardonnay rich in mouthfeel from barrel and lees impact and freshness and fruit focus from stainless steel aging. The wine was aged for 9 months then gently filtered and fined before bottling.

## TASTING NOTES

Aromas of stone fruit on the nose, flavors of creme brulee and rich tropical fruit on the mid-palate, smooth finish with white peach and brioche.

## FOOD PAIRINGS

Brie Cheese, Dungeness Crab, Herb-Roasted Salmon

## TECHNICAL

Alc. By Vol. 14.3%, TA 5.3, pH 3.51