

MUIRWOOD PINOT NOIR 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 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 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.

Suter Vineyard (82%): Classic California ripe fruit flavors Wiley Vineyard (18%): Finesse, minerality, and complexity



WINEMAKING

The grapes were harvested at night and destemmed at the winery to preserve freshness. Cold soak of 48 hours was then followed by a warm extended fermentation to respect varietal flavors and enhance color extraction. The free run was racked into French oak barrels to complete malolactic fermentation and aged for 11 months, adding complexity and structure to the wine. The wine was bottled with minimal filtration to preserve its integrity and character.

TASTING NOTES

Rich and bright red cherry on the nose, with subtle rose, light spice, and warm red fruit on the palate. This wine has soft and elegant tannins with a smooth finish.

FOOD PAIRINGS

Baked Brie, Grilled Portobello Mushrooms, Smoked Barbecue Pork Ribs

> **TECHNICAL** Alc. By Vol. 14.2%, TA 5.1%, pH 3.65