

MUIRWOOD CABERNET SAUVIGON ARROYO SECO, MONTEREY | 2021 VAQUERO BLOCK

BACKGROUND

The Zaninovich family has deep farming roots, spanning nearly a century. 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 Wiley Ranch Vineyard in 1998. 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.

WINEMAKING

The grapes were harvested and destemmed in the vineyard, ensuring high quality and uniform ripeness. A cold soak of 24 hours was performed prior to a warm primary fermentation for 9 days, enhancing color and flavor extraction from the skins. The free run and press fractions were separated into 100% French oak barrels to conclude secondary fermentation and age for 12 months, adding complexity and smoothness to the wine.

TASTING NOTES

A complex and enticing nose of blackcurrant, plum, black cherry, and dark mocha, with hints of vanilla, cedar and tobacco. A dry and robust Cabernet Sauvignon with a dark fruit profile and a mocha character.

FOOD PAIRINGS

Aged White Cheddar, Grilled Ribeye Steak, Herb-crusted Leg of Lamb

T E C H N I C A L Alc. By Vol. 14.7%, TA 6.0%, pH 3.83

VAQUERO BLOCK

Wiley Ranch vineyard is located in the northern area of the Arroyo Seco Canyon. The warmer, sunnier growing conditions more closely resemble Paso Robles or Napa Valley than the Monterey Coast. With yields of less than 5 tons of grapes per acre, the terraced slopes and the rocky alluvial flats of the Vaquero Block produce the vineyard's most highly concentrated, flavorful Cabernet grapes. The resulting wines are richly balanced, intense, and complex.

