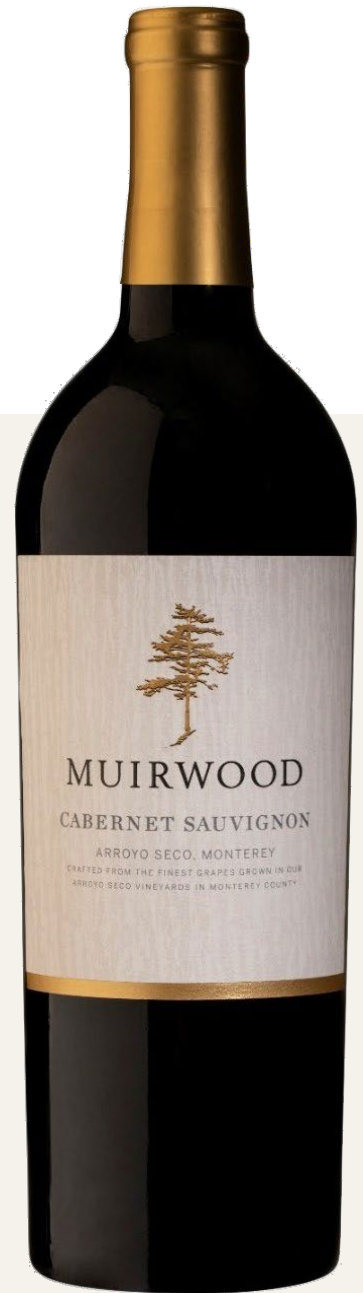


MUIRWOOD
CABERNET SAUVIGNON
ARROYO SECO, MONTEREY | 2022



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 Suter, our home ranch, Zanetta and Los Lobos Ranches in 1988 and Wiley Ranch, our flagship Cabernet vineyard, in 1998. Each vineyard, down to the individual vineyard blocks, possesses its own unique microclimate and soils. These conditions are reflected in the flavor profile of the grapes.

WINEMAKING

The Cabernet Sauvignon grapes were picked and crushed at night to preserve aromatics. Wine went thru cold soak of 48 hours to enhance color and extraction then were fermented warm which helps enhance color and tannin from the skins. Wine was aged in French oak barrels, 30% new oak, for 11 months layering texture and complexity.

TASTING NOTES

Aromas of ripe blackberries, plums, and dark cherries, interwoven with hints of mocha, vanilla, and subtle tobacco. Palate has flavors of dark fruit, espresso, and dark chocolate., Finish is long and elegant, leaving lingering notes of spice and oak, promising great aging potential.

FOOD PAIRINGS

Grilled steak (or portabella) with black pepper and rosemary, pasta with Bolognese sauce, dark chocolate with raspberries

TECHNICAL

Alc. By Vol. 14.2%, TA 5.7%, pH 3.80