



MUIRWOOD
CHARDONNAY
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 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

Chardonnay grapes were picked overnight to enhance the acidity in the grapes. Grapes were gently pressed whole cluster. All fermentations, primary and secondary, were done in stainless steel using yeast strains selected for enhancing the tropical aromas. Wine was aged in a mix of French oak, American oak, and stainless steel tanks for 9 months before combined in the final blending.

TASTING NOTES

Bouquet of ripe tropical fruits, crisp lemon zest, green apple, and a hint of honeydew melon. Palate reveals layered complexity with flavors of butter-baked brioche, toasted vanilla, and almond croissant.

FOOD PAIRINGS

Grilled pork with polenta, crab cakes, baked chicken with a creamy miso sauce

TECHNICAL

Alc. By Vol. 13.5%, TA 5.4, pH 3.45