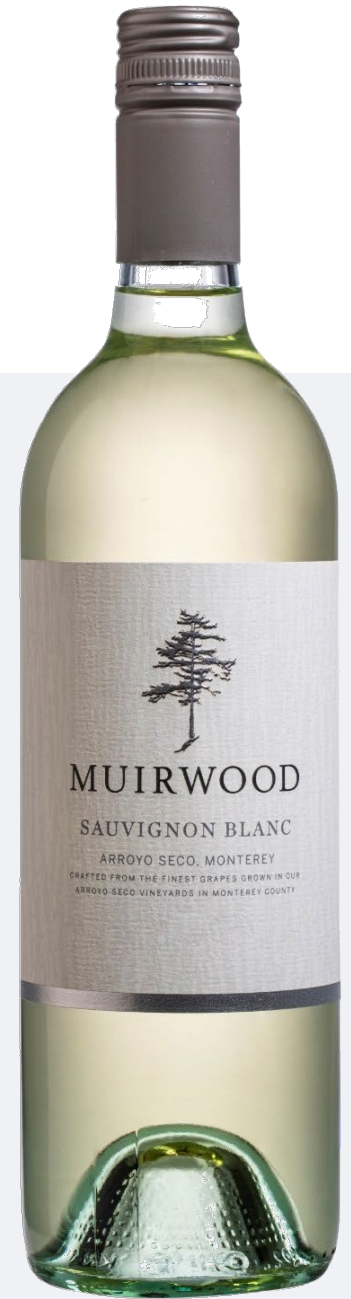




MUIRWOOD
SAUVIGNON BLANC
ARROYO SECO, MONTEREY | 2023



BACKGROUND

The Zaninovich family has deep farming roots, spanning nearly a century. Captivated by the raw beauty and exceptional potential of the undiscovered Arroyo Seco wine region of Monterey County, we pioneered vineyard planting in the early 1970's. Today, with four generations of California farming, 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 for 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. We established vineyards in different growing areas within the Arroyo Seco AVA: Suter (1971), Zanetta Ranch (1988), and Wiley Ranch (1998). Each vineyard possesses its own unique microclimate and soils. These conditions are reflected in the flavor profile of the grapes. The majority of grapes for this wine are drawn from our Suter Vineyard.

WINEMAKING

Harvested at night using 100% free run juice, the 2023 Sauvignon Blanc was cold fermented with two unique clones: the Musque Clone from New Zealand and Clone 17 from Sancerre, France. Only stainless-steel tanks were used in fermentation and aging.

100% Sauvignon Blanc

TASTING NOTES

Vibrant aromas of grapefruit, passion fruit and lime. Crisp, zesty acidity culminating in a refreshing finish.

FOOD PAIRINGS

Sautéed Shrimp, Green Salad with a Goat Cheese Vinaigrette, Grilled Zucchini

TECHNICAL

Alc. By Vol. 13.5%, TA 7.2%, pH 3.30