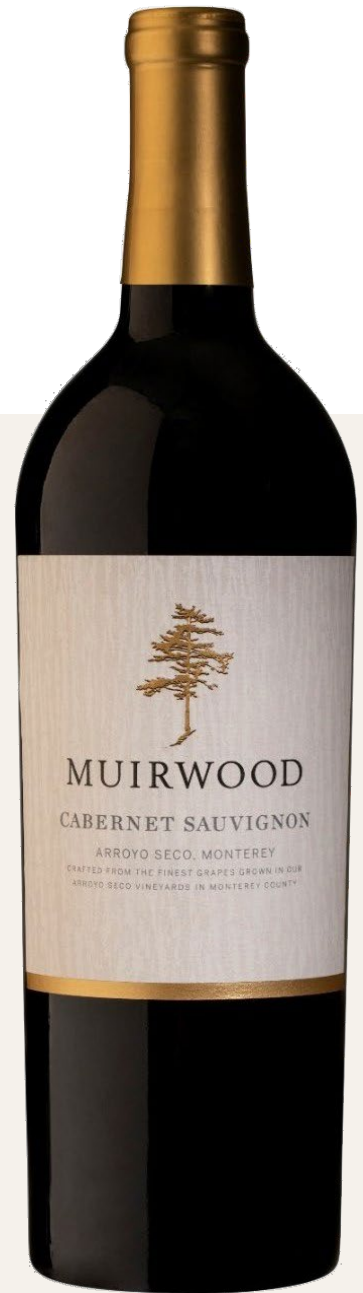


MUIRWOOD
CABERNET SAUVIGNON
ARROYO SECO, MONTEREY | 2024



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 grapes for this wine were harvested at night to preserve their freshness and acidity. The fermentation was carried out in 10-ton stainless steel fermenters at a controlled temperature to ensure a long and warm process that enhanced the complexity and structure of the wine. Free run wine was then transferred to French oak barrels, where it was aged for 15 months to develop aromas, flavors, and texture. The result is a wine that showcases the terroir and the quality of the grapes, with a balance of fruit, acidity, tannin, and oak.

TASTING NOTES

This Cabernet offers a rich and enticing aroma of black fruits along with notes of mocha, violet, and toast from the oak aging. On the palate, it is full-bodied and smooth, with flavors of ripe black cherry, dark chocolate, coffee, and spice. The tannins are elegant and supple, giving the wine a silky and refined structure.

FOOD PAIRINGS

Aged Cheese, Roasted Vegetables, Grilled Meats.

TECHNICAL

Alc. By Vol. 14.3%, TA 6.5%, pH 3.76