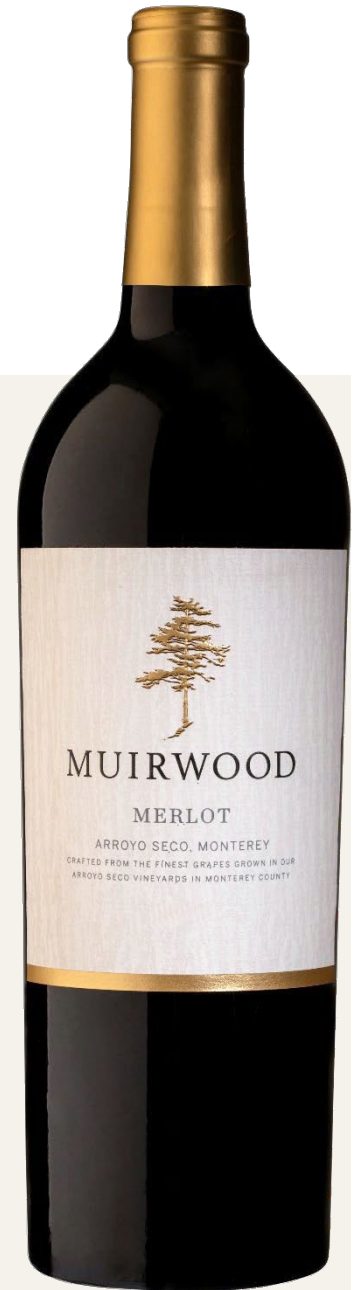


**MUIRWOOD**  
**MERLOT**  
ARROYO SECO, MONTEREY | 2023



**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 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.

Vaquero Block, Wiley Ranch Vineyard (20%): Dark fruit structure  
Twin Oak Block, Wiley Ranch Vineyard (80%): Balanced richness

**WINEMAKING**

The grapes were both optically sorted in the vineyard and conventionally picked, ensuring high quality and uniform ripeness. 10-ton and 20-ton fermenters were used to crush and ferment the grapes, allowing for different levels of extraction and complexity. A warm extended fermentation on the skins was used to drive color and concentration from the wine, enhancing its depth and intensity. Finally, the wine was transferred to French oak barrels to complete malolactic fermentation and aged for 14 months, adding structure and smoothness to the wine.

**TASTING NOTES**

Complex and enticing flavors of plum, blackberry, and dark chocolate. Rich and smooth on the palate with a balance of freshness and depth.

**FOOD PAIRINGS**

Blue Cheese, Roasted Pork, Seared Filet Mignon

**TECHNICAL**

Alc. By Vol. 14.5%, TA 6.7%, pH 3.81