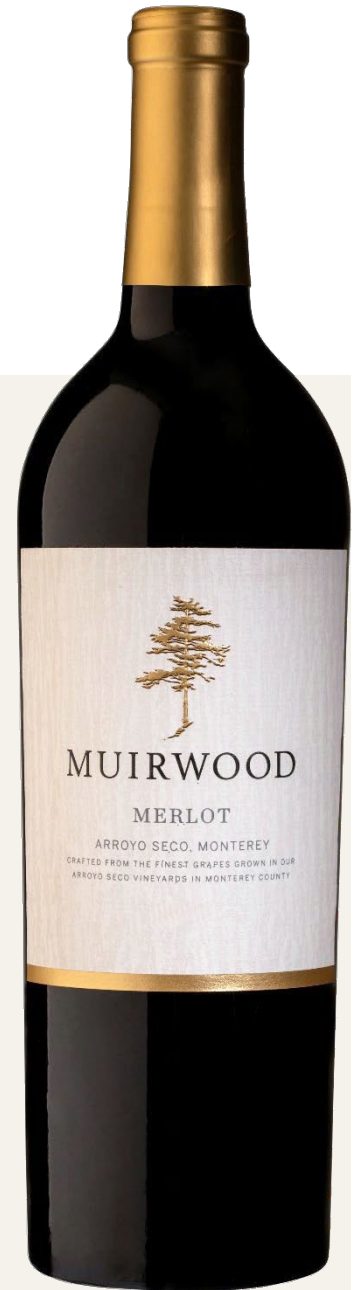


MUIRWOOD
MERLOT
ARROYO SECO, MONTEREY | 2024



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 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 (15%): Dark fruit structure
Twin Oak Block, Wiley Ranch Vineyard (85%): Balanced richness

WINEMAKING

The grapes were both optically sorted in the vineyard and conventionally picked, ensuring high quality and uniform ripeness. 10-ton fermenters were used to crush and ferment the grapes. 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 12 months, adding structure and smoothness to the wine.

TASTING NOTES

Complex and enticing flavors of plum, blueberry jam and dark chocolate. Rich and velvety on the palate with layers of spice and toasted vanilla.

FOOD PAIRINGS

Blue Cheese, Roasted Pork, Seared Filet
Mignon

TECHNICAL

Alc. By Vol. 14.5%, TA 5.9%, pH 3.75