



**MUIRWOOD**  
**UNOAKED CHARDONNAY**  
ARROYO SECO, MONTEREY | 2025



**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. 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 Ranch 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**

The grapes were harvested at night to preserve freshness and acidity. Grapes were gently pressed and separated by clonal into 10-ton stainless steel tanks where they underwent a long cool fermentation, preserving the bright fruit flavors. All clones used different strains of Chardonnay yeast to produce layers of tropical fruit. The wine was aged in tank for 3 months then gently fined and filtered before bottling.

**TASTING NOTES**

Intense aromas of zesty lemon peel and ripe passionfruit jump from the glass. The palate layers lush tropical flavors of sliced pineapple over a streak of mouthwatering acidity for a crisp finish.

**FOOD PAIRINGS**

Goat Cheese, Shrimp Scampi, Chicken Pasta.

**TECHNICAL**

Alc. By Vol. 13.0%, TA 7.3%, pH 3.28