



MUIRWOOD PINOT NOIR

ARROYO SECO, MONTEREY | 2018

BACKGROUND

The Zaninovich family has deep farming roots, spanning nearly a century. In the early 1970's, captivated by the raw beauty 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 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:

Windmill Vineyard (73%): Richness, length, and complexity

Suter Vineyard (24%): Classic California ripe fruit flavors

Twin Oaks Block, Wiley Ranch Vineyard (2%): Elegance and balance

Vaquero Block Wiley Ranch Vineyard (1%): Intensity, structure

WINEMAKING

Grapes were harvested during cool night and early mornings and cool fermented in stainless steel to preserve the delicate grape aromatics and flavors. Next, the wine was raked into new and seasoned 100% French oak barrels and aged for 12 months. A small portion of Twin Oaks Syrah and Vaquero Block Petit Verdot was added for structure and to enhance the elegant, bright Pinot Noir fruit flavors. After the final blending, the wine was gently fined and filtered prior to bottling.

Varietal Blend: 97% Pinot Noir, 2% Syrah, 1% Petit Verdot

Technical: Alc. By Vol. 13.8%, TA 5.7%, pH 3.55, RS 2.5 g/L

TASTING NOTES

Ripe raspberry and strawberry with soft tannins, silky finish

Food Pairings: Grilled rack of lamb, Coq au Vin

