



ROSÉ OF PINOT NOIR SONOMA COAST 2021

MEADOWCROFT WINES ARE AWARD WINNING, SMALL PRODUCTION RESERVE WINES FROM OUR ESTATE VINEYARD ON MT. VEEDER AND SELECT SINGLE VINEYARD BOTTLING FROM NAPA, SONOMA, AND APPELLATIONS IN CALIFORNIA.



TASTING NOTES

Fresh and complex, this member favorite exhibits the vibrant fruit and balance that we have come to expect from the 2021 vintage. Aromas of wild strawberries and white peaches dominate and lead to stone fruit flavors with suggestions of rhubarb, meyer lemon and floral tea rose. The finish is juicy and supple, with a clean minerality and balanced acidity.

SUGGESTED FOOD PAIRING

We recommend something with a beautiful balance of acid and fat, like a Croque Madame or a BLT with avocado, to bring out the youthful exuberance and fresh fruit notes in this wine. Light spring and summer fare, like salmon or charcuterie, are also a great choice.

APPELLATION:	Sonoma Coast
VARIETAL:	88% Pinot Noir, 12% Malbec
HARVESTED:	September 2021
BOTTLE DATE:	February 2022
PRODUCTION:	206 Cases
ALCOHOL:	12.90%
pH:	3.56

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