



CHARDONNAY ANDERSON VALLEY, MENDOCINO 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

This cool-climate chardonnay leads with aromas of Meyer lemon, honeycomb, and grapefruit. On the palate, flavors of nougat, honeydew melon, lemon blossom, baked pear and a hint of clove. The finish is bright, with delicate mineral and floral notes laced with very subtle toasted oak.

SUGGESTED FOOD PAIRING

We love this balanced, polished chardonnay with fresh seafood. Oysters, ceviche, or fresh halibut are a splendid match for the crisp acidity. Toasted, spiced nuts like pistachios or Marcona Almonds and a tangy cheese like a young, fresh chèvre, are a delicious accompaniment to the creamy texture and distinctive fruit profile of this wine.

APPELLATION:	Anderson Valley, Mendocino
VARIETAL:	Chardonnay
HARVESTED:	August 2021
BOTTLE DATE:	April 2022
PRODUCTION:	672 Cases
BARREL REGIME:	25% New French Oak + 5% American
ALCOHOL:	13.3%
pH:	3.50

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