



PINOT BLANC RIVINO VINEYARD MENDOCINO COUNTY 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 from start to finish, this enchanting wine begs to be paired with food. Upfront, aromas of honeysuckle and lemon are framed by an undercurrent of subtle spice. Full-bodied on the midpalate, with orchard flavors of sun-ripened apricots and pear. Our winemakers chose to filter this vintage twice, resulting in a crisp, dry wine with excellent structure. The finish is rounded out nicely with juicy fruit, delicate citrus, and chalky minerality.

SUGGESTED FOOD PAIRING

Pinot Blanc calls for fresh oysters or steamed mussels. Well-matched with chicken or fish, this varietal would be perfect for both brunch and lunch fare. Or, try with Tom Meadowcroft's recommendation of moussaka.

APPELLATION: Rivino Vineyard, Mendocino County

VARIETAL: Pinot Blanc

HARVESTED: September 2021

BOTTLE DATE: February 2022

PRODUCTION: 97 Cases

ALCOHOL: 13.39%

pH: 3.30

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