



VIIGNIER WYLDVIN VINEYARD DRY CREEK VALLEY 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

Crafted in the traditional northern Rhône style, with a new world edge, this supple and balanced wine was French-Oak aged after being stainless-steel fermented. This lively white opens in a flourish of honeysuckle and lychee. On the palate melon and green tea intermingle with flavors of fresh-cut grass and orchard fruit. The finish has a rich nutty quality buffered by juicy pineapple and vanilla cream.

SUGGESTED FOOD PAIRING

Viognier is a wonderful wine to pair with aromatic spices like star anise, cardamom, or ginger. Due to its floral aromas and rich texture, we recommend enjoying our Viognier with Vietnamese food or Thai food, both are delicious choices to serve with this wine.

APPELLATION:	Wyldvin Vineyard, Dry Creek Valley
VARIETAL:	Viognier
HARVESTED:	September 2021
BOTTLE DATE:	February 2022
PRODUCTION:	99 Cases
ALCOHOL:	14.87%
pH:	3.31

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