

European heritage with California creativity.

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.

2022 The Magi

TASTING NOTES

In the northern hemisphere, the spring equinox is celebrated around March 20-21st by many people and cultures. This is when the days and nights are equal in length at the Tropic of Cancer and Capricorn. The Magi pays homage to the Magi – seers and travelers who aimed to unite diverse people in peace and understanding. This red wine is an intense blend of Sangiovese, Montepulciano, Dolcetto, and Barbera, symbolizing a journey to Italy and the harmonious blending of different winegrapes. Aromas of Amarena cherries, notes of rose petal and black tar are reminscient of the famous wines from Nothern Italy. Rch flavors of dark red and black fruits intermingle to form a long rewarding finish. Cellar recommendation: 2027-2035

SUGGESTED FOOD PAIRING

This complex and powerful Italian red blend pairs nicely with marbled roasted meats, hearty tomato sauces, mushroom dishes, and spicy dishes. The wine's acidity complements the flavors when paired with strong olive oils and butter. The strong fruit flavors of the inspired Italian varietals are beautifully accentuated by spicy dishes.

APPELLATION:	California
VARIETAL:	Sangiovese, Montepucliano, Dolcetto and Barbera.
HARVESTED:	September 2022
BOTTLED:	December 2023
PRODUCTION:	206 cases
ALCOHOL:	14.1
pH:	3.65

