MEADOWCROFT
WINES

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.

2024 Cabernet Franc

Napa Valley



TASTING NOTES

Napa Valley's warm days and cool evenings provide ideal growing conditions for Cabernet Franc, allowing the varietal to develop expressive aromatics, vibrant fruit, and elegant structure. The 2024 vintage opens with intriguing aromas of freshly picked raspberry, honey, and petrichor, complemented by savory notes of baked tomato and herbes de Provence. The palate reveals layered flavors of sour cherry, red plum, and raspberry compote, with subtle hints of tobacco. Pronounced acidity and fine-grained tannins create a beautifully balanced wine with a refined, lingering finish. This Cabernet Franc should continue to evolve gracefully over the next 3–5 years.

SUGGESTED FOOD PAIRING

This elegant, savory Cabernet Franc pairs beautifully with herb-crusted lamb, roasted duck breast, or grilled pork tenderloin with a cherry reduction. Its bright acidity and herbal character also complement wild mushroom risotto, roasted eggplant with Mediterranean herbs, and tomato-based pasta dishes. For a casual pairing, enjoy it with aged Gouda, Manchego, or a selection of artisan charcuterie.

APPELLATION:	Napa Valley
VARIETAL:	Cabernet Franc
HARVESTED:	September 2024
BOTTLED:	October 2026
PRODUCTION:	49 cases
ALCOHOL:	14.5
pH:	3.7

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