



# PINOT NOIR SONOMA COAST 2022

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

Sourced from Sonoma's largest AVA, the vines cultivated in this world-famous growing region experience cool-climate growing conditions year-round. The longer growing season allows for the development of rich fruit characteristics and bright acidity. Enjoy red cherry, pomegranate and cranberry aromas and flavors with underpinnings of baking spice. The palate is velvety with textured tannins leading to a smooth, rich finish. Drink now through 2029.

## SUGGESTED FOOD PAIRING

Easy to pair, this supple and elegant wine is perfect for every day enjoyment or to share in a special moment. Try with wood-fired pizza, roasted duck or barbecued pork ribs. If you plan to serve it with cheese, pair this wine with Brie, Gouda, and Manchego cheeses.

APPELLATION: Sonoma Coast,  
VARIETAL: Pinot Noir  
HARVESTED: September 2021  
BARREL REGIME: French oak barrels  
BOTTLE DATE: April 2021  
PRODUCTION: 250 Cases 13.38%  
ALCOHOL: 3.75

pH:

23574 Arnold Drive, Sonoma CA 95476  
(707) 934-4090 | MeadowcroftWines.com