MEADOWCROFT WINES

Azzurri Italian Cucina proudly partners with Meadowcroft Wines to bring the artistry of California winemaking to Harvey Cedars. Together, we celebrate a shared passion for quality, tradition, and innovation, offering guests wines that perfectly complement our contemporary Italian cuisine.

TOM MEADOWCROFT

Tom Meadowcroft's wines celebrate the intersection of tradition and innovation. Inspired by his early harvest work in Bordeaux and refined through years of expertise in Napa and Sonoma, Tom blends the cultural heritage of European winemaking with the creativity of California. Since founding Meadowcroft Wines in 2003, he has become known for crafting exceptional wines from sustainable vineyards, including his flagship Mt. Veeder Estate Cabernet Sauvignon. Each bottle reflects his deep passion for viticulture and dedication to quality.

European varietals with California creativity.

MEADOWCROFTWINES.COM | INFO@MEADOWCROFTWINES.COM | 707.934.4090

2025 PINOT NOIR

Sonoma Coast

TASTING NOTES

Sourced from Sonoma's largest AVA, the vines cultivated in this world-famous growing region experience warm days followed by cool evenings year-round. A longer growing season allows for the development of rich fruit characteristics and bright acidity. Aromas of cherry, wild strawberry, cigar box and briny notes are followed by flavors of cherry cola, raspberry with hints of coffee and wet stone.

FULL BOTTLE: $60

HALF BOTTLE: $36

Suggested Pairing:

Paccheri Bianco, Pomodoro

2024 CABERNET SAUVIGNON

Napa Valley

92 WINE ENTHUSIAST

TASTING NOTES

This wine has a rich and compelling nose of blackberry, black cherry, vanilla, and and subtle notes of pine. This wine is structured firmly around deep flavors of brambly black fruits, blueberry and minerality. Supple, ripe tannins provide ample backbone. The finish is lengthy and layered. Decant to reveal the wine's full complexity.

FULL BOTTLE: $75

HALF BOTTLE (2023): $38

Suggested Pairing:

Fig & Thai Chili Braised Short Rib

2022 THE MAGI

Clements Hill

93 POINTS
International WINEREPORT

TASTING NOTES

Celebrate the spring equinox with this bold red blend honoring the Magi—ancient travelers who sought unity and peace. A journey through Italy in a glass, it combines Sangiovese, Montepulciano, Dolcetto, and Barbera. Aromas of Amarena cherry, rose petal, and black tar evoke Northern Italian wines, while rich dark fruit flavors create a long, rewarding finish.

FULL BOTTLE: $60

Suggested Pairing:

USDA Prime Filet Mignon

2025 CHARDONNAY

Napa Carneros

TASTING NOTES

A lush and aromatic wine, the 2023 vintage of our Carneros Chardonnay is delightfully complex, with aromatic notes of fresh baked brioche, honeydew melon, crisp green apple and marzipan. The long finish delivers refreshing acidity and subtle toasted oak flavors.

FULL BOTTLE: $58

Suggested Pairing:
Faroe Island Salmon

2025 PINOT BLANC

Sonoma Coast

93
WINE ENTHUSIAST

TASTING NOTES

The 2025 Pinot Blanc from Rivino Vineyard opens with lifted aromas of jasmine and honeydew, accented by a hint of fresh mint. The palate reveals layered flavors of baked apple, ripe pear, and delicate stonefruit. A creamy yet refreshing mouthfeel brings both texture and brightness, creating a beautifully balanced white wine with elegance and versatility.

FULL BOTTLE: $58
HALF BOTTLE (2024): $36

2022 CHARDONNAY

Sonoma County, *Thomas Henry*

TASTING NOTES

Supple and unctuous, aromas of fresh grapefruit, Anjou pear, granny smith apple & warm spice are followed by flavors of honey crisp apples, refreshing acidity, toasty oak, pineapple, and cedar.

HALF BOTTLE: $30

Suggested Pairing: Yellowfin Tuna Crispy Rice Cavatelli, Sausage, Broccoli Rabe, San Marzano

AZZURRI

ITALIAN CUCINA

HARVEY CEDARS - LBI