



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

2023 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: \$50

HALF BOTTLE (2024): \$29

Suggested Pairing:

Paccheri Bianco, Pomodoro



2022 CABERNET SAUVIGNON

Napa Valley

TASTING NOTES

This wine has a rich and compelling nose of blackberry, black cherry, vanilla, 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: \$65

HALF BOTTLE (2023): \$45

Suggested Pairing:

Fig & Thai Chili Braised Short Rib



2022 THE MAGI

Clements Hill

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



International
WINEREPORT



2024 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: \$48

Suggested Pairing:
Faroe Island Salmon



2025 SAUVIGNON BLANC

Sonoma Coast

TASTING NOTES

Bright, flinty and crisp, this nose leads with notes of fresh lime, jasmine, and floral notes. With a balanced palate that expresses flavors of grapefruit, key lime pie and gooseberry, this complex wine has a lengthy, lush and fruity finish.

FULL BOTTLE: \$52

HALF BOTTLE (2023): \$30



2025 PINOT GRIS

Mendocino County

TASTING NOTES

A vibrant Pinot Gris from Mendocino, this wine opens with spirited aromatics of papaya, passionfruit, and tropical fruit. On the palate, ripe nectarine and passionfruit meld into a dry, fruity finish with notes of fresh kiwi.



FULL BOTTLE: \$60

Suggested Pairing:
Mediterranean Branzino

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



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