

# MEIOMI®

## BLANC

WHITE WINE

2025

### VINTAGE

2025 is truly remarkable vintage. A cool, wet spring was followed by a temperate summer, creating a long, steady ripening season. The extended growing period allowed grapes to remain on the vine longer, steadily concentrating flavor while achieving balanced sugar levels. The result is a vintage distinguished by exceptional quality and depth, expressing both richness and refinement.

### WINEMAKING

Our Blanc grapes are sourced from several regions in the Central Coast, allowing the various microclimates to ripen the grapes while simultaneously preserving natural acidity and building flavors. Fermented primarily in stainless steel and a hint of French oak, this wine preserves its bright, expressive fruit while gaining a hint of toast. The result is a plush yet refreshing wine with a smooth, polished finish.

### TASTING NOTES

Meiomi Blanc is carefully crafted with Unoaked Chardonnay, Viognier, and Malvasia to create an evocative and memorable wine. Lush notes of pineapple and tropical fruit are layered with white flower, citrus, and delicate stone fruit accented by a delicate hint of toast. The palate is rich and delivers a smooth texture that lingers through a long, elegant finish. This wine is smooth, plush, and refreshingly balanced.

### APPELLATION

100% California appellated, with over 75% sourced from the Central Coast, including the renowned Arroyo Seco AVA

### AGING

95% Stainless Steel & 5% sur lie aged in New French Oak



ALCOHOL  
14%

TA  
6.0 g/L

RS  
9.0 g/L

PH  
3.78