

MacRostie Winery and Vineyards

Great Food Wines—MacRostie is one of the pioneers of cool-climate California winemaking. Cool-climate wines are elegantly balanced wines with bright fruit and refreshing acidity that pair beautifully with a variety of foods.

The Best Winegrowing Regions— MacRostie has always focused on a few core wines. The fruit for these wines comes from the very best regions for growing these grapes: Carneros, Napa Valley and the Sonoma Coast.

A Pioneer—Founder Steve MacRostie is widely recognized as one of the pioneers of the Carneros region, and has helped to elevate its status as one of the world's great cool-climate winegrowing locations.

Consistent —MacRostie has been around for more than 20 years and has developed a consistent “house” style. Year after year the wines are lush, balanced and elegant.

MacRostie consistently over delivers—MacRostie is one of those rare wineries that consistently makes wines that are as good or better than wines that cost a lot more.

Chardonnay - The fresh, clean, bright MacRostie style is well paired with all fish and shellfish dishes as well as poultry, pastas and cheeses.

Pinot Noir - Offers a pure, elegant French Burgundian style, with firm structure and seductive fruit flavors. Excellent with rich fish (perfect with salmon) and poultry, while also being able to pair seamlessly with filet mignon and prime rib.

Merlot - The ideal match for lamb, great with steaks and does very well with salmon, poultry and pasta dishes.

Syrah - Bringing together a wealth of flavors from spice and game to an inviting earthiness, this Syrah goes great with hearty fare such as roast meats and game dishes.