

Mediterranean Vineyards

FALL 2022 CLUB RELEASE NEWSLETTER



DEAR FRIENDS,

FALL 2022

We hope you've had a chance to visit the estate recently and experience the beauty of autumn with us. If you haven't, there's still time! This fall season started with harvest, which was less bountiful than usual and happened fast and early due to the intense heat we experienced followed by an unusually early storm. Each vintage delivers a new adventure!

Since harvest we've hosted the Fair Play Market Vendors, a wedding for one of our beloved club members, and participated in the first annual WINECation event with other local wineries. We're now looking forward to our last Medi Nights of the year on Saturday the 29th, followed by the Fair Play Harvest Festival the first weekend of November and our last club release of the year!

Fall colors are also now spreading through the vineyard, with the verdant colors of summer turning to brilliant yellows, oranges, and reds. It's always a magical time of year here.

In keeping with our love of the fall season, in this release we're sharing featured fall flavors, including our Fumé Blanc, Cabernet Franc, and Rosso di Baci. Each of these wines is perfect for fall pairings and we hope you'll enjoy them with us and all your loved ones this season! Come savor these flavors with us at our Friendsgiving themed release party on November 12th and 13th, featuring pairings by Lisa Scott. Or, whenever you are free to visit, we always look forward to your visits.

See you soon in Fair Play!
Lauren & The Team at Mediterranean Vineyards

2019 Fumé Blanc

Mediterranean Vineyards

BLUE OAKS VINEYARD, EL DORADO

Tasting Notes

Sweet tropical citrus aromas abound in this wine, with hints of vanilla from the touch of oak, fresh floral notes, and soothing aromas of freshly baked pastries. You'll taste clean and crisp flavors with a hint of sweetness and creaminess for balance, and a long, mouth-watering finish.

Winemaking Notes

When the grapes reached the winery after harvest, we pressed the grape juice off the skins straight to a chilled tank. We fined the juice with bentonite to remove any impurities and then clean racked the juice to barrels to ferment. The wine slowly fermented in 90% neutral oak and 10% new oak for about three weeks. After fermentation we left the wine in barrel on the lees (expired yeast cells), stirring the lees back in occasionally (battonage), until January 2020. During that time, the wine completed partial malolactic fermentation, retaining enough of the crisp acidity and brightness we love about Sauvignon Blanc, but also adding a softness and creaminess more typical of the Fumé Blanc style. We then cold stabilized the wines naturally during the coldest days of the year and finally racked the wine off the lees to tank and held it for bottling.

Food Pairing

Mediterranean-inspired summer salads, sushi, various seafood preparations, spicy international foods.

Aging

Held in tank after fermentation until bottling.

Wine Specs

100% Sauvignon Blanc

12.5% alcohol

126 cases produced

\$28 per bottle



2018 Rosso di Baci

Mediterranean Vineyards

MEDITERRANEAN VINEYARDS, FAIR PLAY

Tasting Notes

It is easy to love this wine's cherry pie, licorice, blueberry and cinnamon spice aromatics, which create a beautiful overall blend of earth and fruit notes. It is silky smooth on one hand, but with an undercurrent of supple tannins from the Nebbiolo and Cabernet that adds weight without being grippy. Spicy tannins, nutty flavors, and medium body round out this wine.

Winemaking Notes

We harvested each of the varietals in this wine on the same day in September, 2018 from our Mediterranean Estate vineyard and a neighboring vineyard. We had enough of a crop that we decided to pull some of each varietal into a field blend that we fermented all together. During fermentation we did daily punchdowns for 10 days then pressed the wine to barrel for aging.

Food Pairing

Wild boar, hot Italian sausage, lamb chops, and strong cheeses should all pair with this wine. Woodfired pizza or lasagna will also be delicious pairings!

Aging

Aged 22 months in 60% 2nd use and 40% 3rd use French Oak barrels.

Accolades

91 pts. Wine Enthusiast

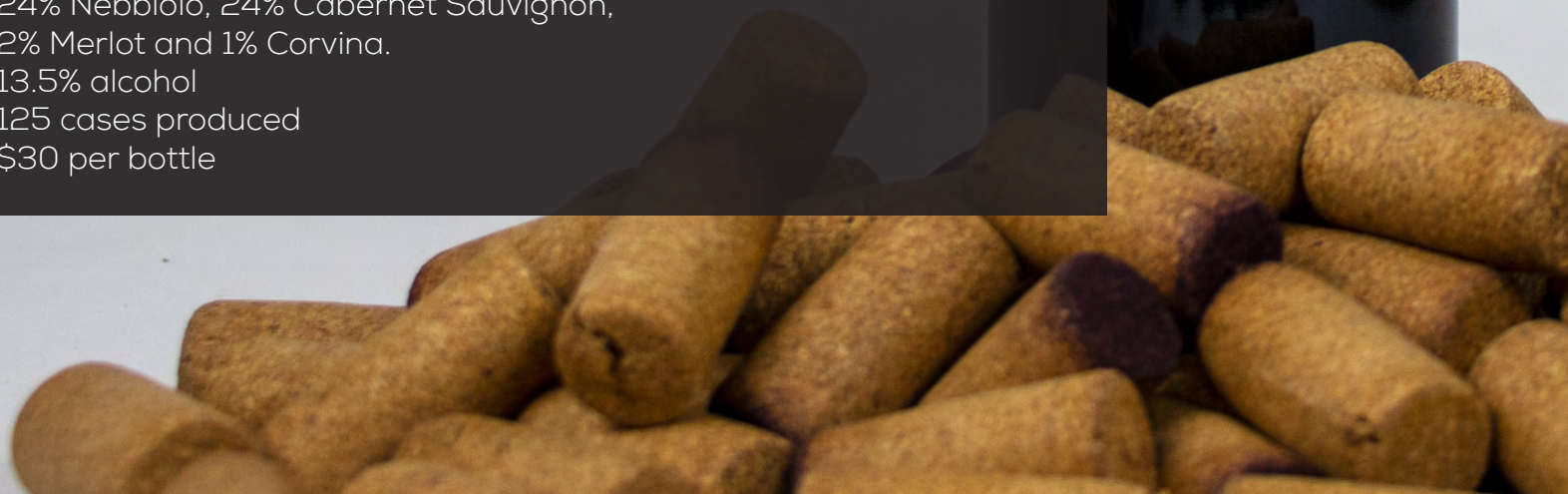
Wine Specs

A field blend of 49% Montepulciano, 24% Nebbiolo, 24% Cabernet Sauvignon, 2% Merlot and 1% Corvina.

13.5% alcohol

125 cases produced

\$30 per bottle



2018 Cabernet Franc

Mediterranean Vineyards

HARRY'S HILL VINEYARD, FAIR PLAY

Tasting Notes

Garnet in color with an abundance of dried herb and spice aromas, a hint of tamarind paste, and a background of cherry and raspberry red fruit. There is only the faintest hint of the bell pepper this varietal is often known for. Over the past year and a half in bottle this wine has softened beautifully, and now boasts still very full-bodied but not overpowering tannins, and a long finish perfect for pairing with hearty foods. This wine will continue to age another 5 to 8 years.

Winemaking Notes

This bold wine is finally ready for release nearly 3 ½ years after we first harvested these grapes in Fair Play! These grape bunches had very small berries and we did not bleed off any juice for rosé wine, as we often do. During destemming we tried to keep as many whole berries as possible and we did not actively crush the grapes before fermentation, opting for the gentler processing to keep tannins down and retain fruit. Because of all the small berries and skin contact the wine still ended up quite tannic so we aged it in barrel and bottle for a little longer than usual prior to release.

Food Pairing

Cabernet Franc traditionally pairs well with a variety of cheeses and charcuterie, and this wine is no exception though we'd opt for stronger and richer cheeses here. This wine will pair perfectly with many hearty main dishes like Lentil stew, pan seared Pork Chops with garlic and herb butter, meatloaf, steak, or roasted bell peppers stuffed with herby sausage or an earthy vegetable mixture.

Aging

Aged in 50% new and 50% second use French Oak for 22 months prior to bottling.

Wine Specs

100% Cabernet Franc

14.4% alcohol

100 cases produced

\$32 per bottle

