



Mediterranean Vineyards

FEBRUARY 2022
WINE CLUB NEWSLETTER

Dear Friends,

Winter 2022

I hope you had a safe and healthy holiday season filled with delicious local wine, including some from Mediterranean Vineyards! When things slowed down in the cellar in December, I took the opportunity to plan out releases for this year. As always, I'm excited for the wines we have lined up to share with you! Our 2022 releases will include a mix of our staple estate grown wines with a few additional wines from favorite Mediterranean grapes I was able to acquire, including Charbono and Vermentino!

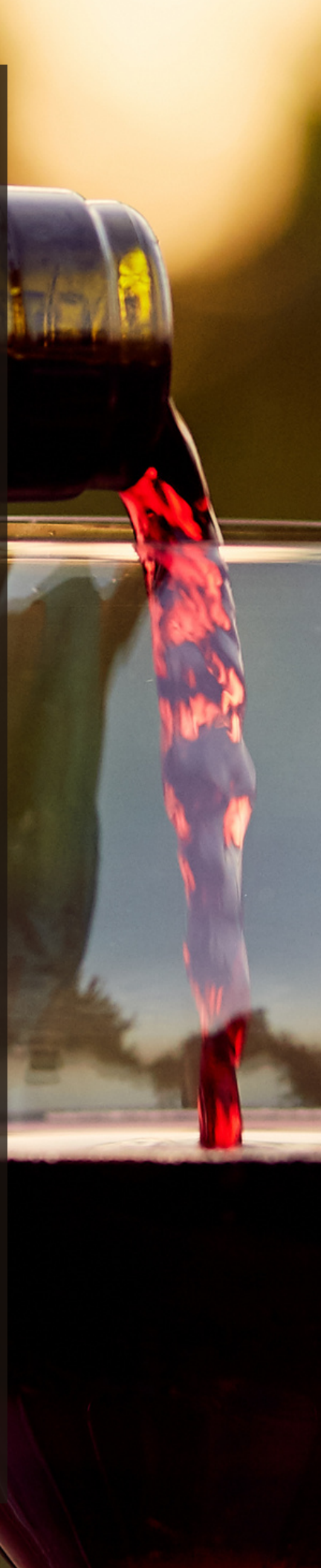
In this release I'm including two wines produced from French varietals grown here in Fair Play, our 2018 Syrah and 2018 Cabernet Franc.

The two 2018 reds are from the Engbers and Harry's Hill Vineyards that border the Mediterranean Vineyards estate here in Fair Play, and which we farm ourselves. They were the biggest, most tannic reds I produced from the 2018 vintage, and they needed a little more time to age. I'm glad that I was able to hold them to release last and they are finally ready to enjoy this winter or to continue aging in your cellar!

We're hopeful for a healthy and prosperous 2022 and are planning events accordingly. I hope to see you at some of those this year, including winemaker dinners!

Santé,

Taylor Gibson



2018 Cabernet Franc

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



2018 Syrah

Engbers Vineyard

FAIR PLAY

Tasting Notes

Deep purple-garnet in color, a classic Syrah color with a magenta rim showing this wine is still quite youthful. Aromas of black cherry, earthy anise and baking spice, opening to mocha and vanilla. Full bodied but with tannins softened just enough for release, this wine will continue aging for another 5 years. We find this wine has cherry, black pepper and dark chocolate flavors with mouthcoating tannins and a lingering finish begging for the perfect food pairing.

Winemaking Notes

The Engbers Vineyard in Fair Play is dry farmed, leading to an inherent concentration in the grapes straight off the vineyard. We decided to do a 25% whole cluster fermentation to add a little stemminess and stem tannin to further bump up the structure of the wine. We put the whole clusters at the bottom of the tank, which allowed for some carbonic fermentation at the bottom that added bright fruit notes. We put the destemmed fruit at the top of the tank and added in several hundred pounds of pressed Viognier skins from a skin fermented Viognier harvested several weeks earlier, which added additional structure and fruity aromas. It is traditional in the Rhône Valley in France to incorporate a small amount of Viognier in with Syrah wines.

Food Pairing

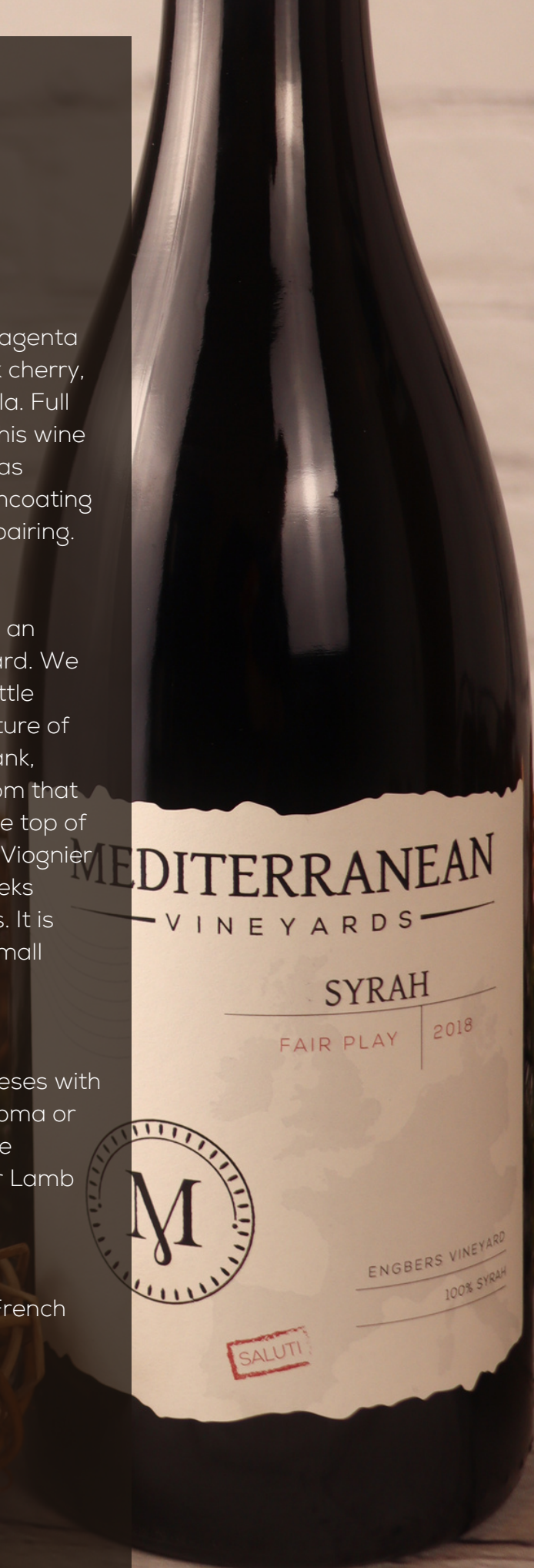
For cheese pairings we recommend semi hard to hard cheeses with truffle or peppercorn, like Point Reyes Farmstead Truffle Toma or Bellwether Farms Pepato. Winter stews or braised beef are excellent choices for main course pairings. Pork shoulder or Lamb shoulder are also excellent choices.

Aging

Aged in 33% new French, 33% second, and 33% third use French Oak prior to bottling.

Wine Specs

100% Syrah
13.5% alcohol
125 cases produced
\$32 per bottle



Stuffed Espresso & Cacao Rubbed Pork Tenderloin

Stuffing is not just for turkey! Enjoy your favorite savory stuffing wrapped in pork tenderloin. This wonderful dish will delight your guests and keep them talking for days. Bonus. it looks as wonderful as it tastes!

Start to finish: 1 hour (30 minutes active)

Servings: 4

Ingredients:

- 1 teaspoon salt
- 1 teaspoon ground pepper
- $\frac{1}{4}$ teaspoon cayenne
- 1 teaspoon unsweetened cocoa powder
- 1 teaspoon instant espresso
- 1 $\frac{1}{2}$ pounds pork tenderloin
- 2 tablespoons Dijon mustard
- 2 ounces prosciutto, thinly sliced
- 1 $\frac{1}{2}$ cups savory stuffing (I add onions, celery, carrots, and walnuts for flavor and texture)
- 2 tablespoons butter
- 1 tablespoon shallots, minced
- 1 cup Mediterranean Vineyards Syrah or good dry red wine
- 1 cup beef stock
- $\frac{1}{4}$ cup raspberry jam
- 1 tablespoon balsamic glaze
- $\frac{1}{4}$ cup olive oil

Directions:

To make the rub mix the salt, pepper, cayenne, cocoa, and espresso in a small bowl and set aside.

Heat oven to 350 °F. Place pork tenderloin fat side down on a sturdy cutting board. With a sharp knife cut down the center lengthwise, but not all the way through. You will want to stop about an inch from the bottom. Flatten the sides out and lay a piece of plastic wrap over the top. Use a meat mallet and pound the tenderloin out until it is all about one inch thick. On a clean surface, lay out another piece of plastic wrap a few inches larger than the meat. Place the meat in the center of the plastic wrap, fat side down. Spread the Dijon over the entire top of the meat, then layer the prosciutto on top of the Dijon. Spread the stuffing down the center, leaving $\frac{1}{2}$ inch border on all sides. Tightly roll the tenderloin around the filling using the plastic wrap to hold it in place and keep it closed. Set aside.

In a small saucepan, sauté the shallots in butter over medium heat. When the shallots are translucent add the wine and simmer for 15 minutes. Add the jam, 1 teaspoon of the rub, and the balsamic glaze, and simmer on low until ready to serve. This is the base of your au jus.

Heat the olive oil in a large skillet. Remove the plastic wrap from the meat and rub the tenderloin generously with the spice rub. Place the tenderloin in the skillet. Rotate every several minutes until brown on all sides, then transfer to a baking dish. Pour drippings over the top and place in pre-heated oven. Bake in the preheated oven until pork is no longer pink in the center, 25 to 30 minutes. An instant-read thermometer inserted into the center should read at least 160 °F (71 °C).

Transfer the meat from the pan to a cutting board and let rest, covered, for 5-10 minutes. Slice into 1 to 1 $\frac{1}{2}$ inch slices. Take drippings from the pan and mix into the au jus.

To serve ladle a bit of the au jus on a plate, place one to two pieces of tenderloin on top and drizzle with a bit more au jus. I like to serve with a salad, fresh sautéed green beans and a glass of Mediterranean Vineyards Syrah.

Note: If you want to thicken the au jus just add a bit of corn starch slurry or arrowroot.