



Mediterranean Vineyards

may 2021 wine club



Dear Friends of Mediterranean Vineyards,
As life slowly moves back towards “normal” we are so happy to welcome you back to Mediterranean Vineyards and I look forward to seeing you at an upcoming event. Spring got off to a quick start for us, with bud break in our Nebbiolo block at the estate on April 2nd. That was followed quickly by our Pinot Grigio and Corvina vines the following week as the pleasant spring weather continued. The timeline towards harvest has officially started and we just hope for no frost and an evenly warm summer to deliver high quality grapes. Now is a great

time of year to visit us and see all the new life in the vineyard.

While the new vintage has started in the vineyard, I’ve been busy in the cellar bottling wines to make room for the new vintage. We have several new varietals lined up to share with you from the 2020 vintage - Picpoul, Vermentino, plus the return of Albariño!

This release contains our first vintage of Mediterranean Vineyards Chardonnay. We have been receiving many requests in the tasting room for Chardonnay and are excited to share this one with you!

This release also contains our second vintages of Estate Cabernet Sauvignon and Nebbiolo. Both of these wines will age elegantly for at least 10 years. We’ll be saving some in our cellar and suggest you age a few bottles of each as well. We know some of you prefer wines young while others prefer wines with more age, and these wines are crafted to deliver now and later.

Santé!

Taylor

Taylor Gibson, Winemaker



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WINE RELEASE CELEBRATION

Join us May 29th for an epic weekend of incredible new release wines and gourmet food pairings, followed by Mediterranean Nights at the Vineyard featuring the Tiffany Shiro Trio. We are giving each wine club member complimentary lawn tickets for the show, use promo code MAYCLUB when you purchase online. We hope to see you there!

Can't make it to the Release?

Visit us for wine tasting ~ 7449 Fairplay Road, Somerset
Mon - Fri 11am -5pm & Sat - Sun 11am-6pm



2019

CHARDONNAY

Geisler Baron Vineyard, El Dorado

Tasting Notes

A complex chardonnay that you will keep finding more to love about as you enjoy a glass. Fruit forward aromas with a slight tropical pineapple inclination, balanced with white floral notes, vanilla, minerality and dried peach as the wine fully opens. The oak and butter that California Chardonnay can be so well known for is present but not overpowering the character of the grape itself. Lush and rich on the palate with just the right amount of lemony acidity, creamy mouthfeel, and sweet baked pineapple flavors.

Winemaking Notes

The grapes were destemmed and pressed straight to tank for fermentation. The wine was aged on the lees, with a monthly lees stirring to help soften the palate, until it was time to bottle.

Food Pairing

Baked fish. Risotto. Creamy soups. Corn Chowder. Savory butternut squash galette. Chicken pot pie.

Aging

Aged for 9 months in 50% new French oak and 50% neutral oak.

Wine Specs

100% Chardonnay	13.5% alcohol
125 cases produced	\$26 per bottle

2018

NEBBIOLO

Mediterranean Estate Vineyard, Fair Play

Tasting Notes

Red ruby in color. Dried cherry, rose petal, smoke, pine tree, vanilla candy and a hint of molasses that may be reminiscent of the classic tar notes Nebbiolo is known for. Juicy, round and mouth-filling on the palate but with strong tannins underlaying this full-bodied wine with a peppery finish. If you love big tannins you'll enjoy this wine young! Or, age it for at least 10 years and enjoy it as the fruit slowly fades and the tannins soften.

Winemaking Notes

Before fermentation we bled off a significant amount of juice from the grapes for rosé wine. We find this vineyard puts out a Nebbiolo with more color than is traditionally expected, but the concentration of skins from the bleed added to that effect, producing a darker than expected take on Nebbiolo.

Food Pairing

Mushroom risotto. Rich truffled dishes like a pizza with white sauce, fresh herbs and truffle. Veal Osso Bucco. Pasta and sausage with red wine sauce. Pork Ragu or Bolognese. Gnocchi with gorgonzola cream sauce. Roasted root vegetables. For cheeses try Parmigiano Reggiano or Pecorino.

Aging

Aged for 22 months in 33% new French oak, 33% 2nd use oak, and 33% neutral oak.

Wine Specs

100% Nebbiolo	13.9% alcohol
107 cases produced	\$36 per bottle





2018

CABERNET SAUVIGNON

Mediterranean Estate Vineyard, Fair Play

Tasting Notes

Deeply colored, nearly opaque in the glass, indicating a full-bodied wine. Earth-forward aromas of leather and tobacco, dried herbs, wet stones and sandalwood. This wine smells like stepping into an old-world winery cave, with the aged aromas of wood and wine mingling. When you sip it, you will find spicy tannins balancing beautifully with lush cherry flavors, a strong mid-palate, and a long, lingering coffee mocha finish.

The gregarious, fruit-forward nature of this wine's flavor profile makes it great to drink now with hearty meals, while the tannic structure and deep earthy elements indicate a longevity for graceful aging of at least 10 years.

Winemaking Notes

These grapes were harvested in mid October in 2018. Our estate Cabernet Sauvignon enjoys one of the longest hangtimes of the Cabernet vineyards we farm, typically ripening just as the fall weather starts to appear. That allows for full flavor development without overly ripe characteristics.

We fully destemmed this grape harvest at the winery, leaving in fewer stems than we would normally, as the grape skins themselves had ample tannins. We also bled off about 20% of the juice for rosé prior to fermentation. Fermentation took about 10 days to complete, then the wine was pressed and put down to barrel to age.

Food Pairing

A special cut of steak with nicely marbled fat. Blue Cheeseburgers. Rosemary braised lamb shanks. Beef short ribs, brisket or meatloaf. Mushroom bordelaise.

Aging

Aged for 22 months in 75% new French oak and 25% neutral oak.

Wine Specs

100% Cabernet Sauvignon	14.4% alcohol
207 cases produced	\$42 per bottle



Wine Club Optional Release

2019

LE VIN D'OR

Fair Play

Tasting Notes

This wine is amber-orange in color due to color extraction from the white grape skins. That extraction has also helped create aromas of caramel, dried orange rind, anisette and herbs. You will find it has tannins reminiscent of heavily steeped black tea and a citrus zest quality, with subtle flavors of kumquat, lingering brown sugar flavors, and savory notes.

Winemaking Notes

The grapes for this wine were all harvested the same day from one vineyard and most was co-fermented for 14 days on the skins before we pressed the wine off of the skins and put it down to barrel to age. We added in a touch of non-skin fermented Marsanne for balance closer to bottling.

Food Pairing

Spicy curry dishes pair well orange wines like this one. A rustic cheese and charcuterie board would offer a fun taste exploration. Bacon wrapped figs would make a delicious appetizer with this wine.

Aging

Aged for 9 months in 2nd use oak barrels.

Wine Specs

33% Viognier, 33% Roussanne, 33% Marsanne	12.7% alcohol
Only 49 cases produced	\$22 per bottle

Summer Crab Cakes with Chardonnay Butter Sauce



2 large eggs

1-1/2 teaspoons Dijon mustard

1 teaspoon Old Bay seasoning

1/4 cup finely diced celery, from one stalk

1 pound lump crab meat

1 cup mild microgreen mix

2-1/2 tablespoons mayonnaise

1 teaspoon Worcestershire sauce

1/4 teaspoon salt

2 tablespoons finely chopped fresh parsley

1/2 cup panko

canola oil, for cooking

Chardonnay Butter Sauce:

1 stick unsalted butter, cut into squares

1/2 cup heavy cream

1 – 2 tsp. corn starch

salt and freshly ground black pepper, to taste

1 bottle Chardonnay

3 sprigs lemon thyme

1 tsp. lemon zest

Instructions

For the Crab Cakes:

1. Line a baking sheet with aluminum foil for easy clean-up.
2. Combine the eggs, mayonnaise, Dijon mustard, Worcestershire, Old Bay, salt, celery, and parsley in a large bowl and mix well. Add the crab meat (be sure to check the meat for any hard and sharp cartilage) and panko; using a rubber spatula, gently fold the mixture together until just combined, being careful not to shred the crab meat. Shape into 6 cakes (each about 1/2 cup) and place on the prepared baking sheet. Cover and refrigerate for at least 1 hour. This helps them set.
3. Preheat a large nonstick pan to medium heat and coat with canola oil. When the oil is hot, place the crab cakes in the pan and cook until golden brown, 3 to 5 minutes per side. Be careful as oil may splatter.

For the Chardonnay Butter Sauce:

1. In a saucepan over med-low heat, add the butter and stir until melted.
2. Once all the butter is melted, add the Chardonnay and let simmer until reduced by half.
3. Once reduced, add the heavy cream, thyme sprigs, lemon zest and corn starch. Mix well and let simmer until desired thickness. Should evenly cover a spoon when done.

To Serve

1. Plate your crab cake, spoon a tablespoon of Chardonnay sauce on top, and finish with microgreens. Serve immediately.

