

Mediterranean Vineyards

AUGUST 2021 WINE CLUB



2019 Le Vin Blanc

Mediterranean Vineyards

EL DORADO

Tasting Notes

This wine is a fun balance between Chardonnay and Sauvignon Blanc. Aromatic with floral, Mandarin orange, candied lemon, and nougat notes with a touch of flintiness. It is fresh on the palate, with the bright, racy acidity of Sauvignon Blanc and the round palate, viscosity and weight we expect from Chardonnay. You'll enjoy its mouthwatering, medium-length finish.

Winemaking Notes

We produced this wine as a co-fermentation of Chardonnay and Sauvignon Blanc. We cold soaked the grapes for 24 hours before pressing the two varietals together straight to tank. We fermented this wine cold and slow for three weeks, and let it complete just a partial malolactic fermentation for the best of both worlds – creamy with still some of the verve of Sauvignon Blanc. Fermented in stainless until 5 brix then finished fermentation in barrel.

Food Pairing

Roasted chicken or fish would pair well with this best-of-both-worlds wine, as would a Panzanella salad with peak-season tomatoes. Try it with smoked salmon or ceviche! Cheese ravioli with fresh tomato and herb sauce. Chicken paillard with white wine and caper sauce.

Aging

Aged in neutral barrels until bottling.

Wine Specs

50% Sauvignon Blanc, 50% Chardonnay

13.1% alcohol

102 cases produced

\$28 per bottle



2018 Touriga Nacional

Mediterranean Vineyards ROUTON VINEYARD, FAIR PLAY

Tasting Notes

Deep garnet color. Aromas of earthy spice with hints of spring flowers and fresh berries including strawberry and red cherry. As this wine opens it delivers even more comforting, cedar-like spice notes and a slight bit of licorice. It is bold on the palate, full-bodied up front with sweet fruit flavors and well-balanced, lingering tannins on mid-palate, and wraps up with a smooth finish. Age worthy for 5+ years.

Winemaking Notes

We chose not to bleed any juice off of these grapes for rosé, as we often do, as Taylor wanted to treat the grapes as they were harvested to express the true terroir of the vineyard and the varietal characteristic of the Touriga Nacional grapes. As well, there was already sufficient tannin and pigment to create a full-bodied wine without any additional concentration needed. The wine fermented for 14 days during which we did punch downs three times per day for optimal extraction.

Food Pairing

Grilled meats and earthy winter stews will pair especially well with this wine, as will your favorite meatloaf. Shepherd's pie or beef stroganoff are also great choices to pair.

Aging

Aged in neutral barrels for 20 months

Wine Specs

100% Touriga Nacional
14% alcohol
Only 52 cases produced
\$34 per bottle



2018 Tinta Cão

Mediterranean Vineyards ROUTON VINEYARD, FAIR PLAY

Tasting Notes

This wine is so dark it is opaque in the glass, signaling its power. It has a spicy, baking-spice and brown sugar laden nose backed by intense dark fruit. We notice cinnamon bark, cardamom, and dried plum aromas as well. Upon tasting, this wine has a spicy mid-palate weight with relatively soft and velvety tannins and chewy fruit flavors.

Winemaking Notes

We chose not to bleed any juice off of these grapes for rosé, as we often do, as Taylor wanted to treat the grapes as they were harvested to express the true terroir of the vineyard and the varietal characteristic of the Tinta Cão grapes. As well, there was already sufficient tannin and pigment to create a full-bodied wine without any additional concentration needed. The wine fermented for 14 days during which we did punch downs three times per day for optimal extraction.

Food Pairing

Braised pork chops with sage and pan sauce. Grilled or smoked meats, including those served with sweet barbecue sauce. Stilton cheese.

Aging

Aged in neutral barrels for 20 months

Wine Specs

100% Tinta Cão
14.7% alcohol
48 cases produced
\$34 per bottle



2018 Souzao

Mediterranean Vineyards

ROUTON VINEYARD, FAIR PLAY

Tasting Notes

This wine is deep and dark, nearly opaque in the glass. It has a smoky and almost meaty aromatic profile with a background of currants and French oak spice that opens up with a few minutes in glass. Bright acidity beautifully balances with the chewy, full tannins of this wine, and contributes to a long finish and full structure across the palate.

Winemaking Notes

We chose not to bleed any juice off of these grapes for rosé, as we often do, as Taylor wanted to treat the grapes as they were harvested to express the true terroir of the vineyard and the varietal characteristic of the Souzao grapes. As well, there was already sufficient tannin and pigment to create a full-bodied wine without any additional concentration needed. The wine fermented for 14 days during which we did punch downs three times per day for optimal extraction.

Food Pairing

Flavorful cheeses and cured meats. Grilled sausages. Beef fajitas or enchiladas would be a delightful pairing.

Aging

Aged in mix of oak, primarily French oak with a touch of American oak for 20 months.

Wine Specs

100% Souzao

14.7% alcohol

48 cases produced

\$34 per bottle



Cream Cheese, Olive and Crispy Prosciutto Crostini

Ingredients:

12 slices of French bread, ¼ inch thick
¼ cup oil plus 2 tablespoons, divided
Salt and Pepper
½ teaspoon garlic powder
½ cup whipped cream cheese
¾ cup Mediterranean Olive Mix, pitted and coarsely chopped
3 cloves garlic, minced
3 ounces of prosciutto

Directions:

Preheat the oven to 325 °F. In a large bowl, toss the French bread slices with ¼ cup olive oil, salt, pepper and garlic powder. The bread slices should be well coated. Lay the bread in a single layer on a baking sheet and pour any remaining oil in the bowl over the bread. Bake for 15 minutes, flip and cook for 10 more minutes. The bread should be golden and crisp.

In a separate bowl, combine the olives, 1 tablespoon olive oil, and the garlic. Fold the whipped cream cheese into olive mix, set aside. Heat the remaining 1 tablespoon of oil in a frying pan. Place the prosciutto in the hot oil and fry until crispy. Remove the prosciutto from heat, placing on a paper towel to cool, and crumble into pieces.

To build your appetizer, place toasted bread slices on a tray. Top each crostini generously with the cream cheese and olive mixture. Top each with crispy prosciutto crumbles. Serve as an appetizer and pair with Mediterranean Vineyards 2018 Souza wine.