

Mediterranean Vineyards

SPRING 2022

WINE CLUB NEWSLETTER



Dear Friends,

Spring 2022

This wine club release is a tribute to Northwestern Italy, featuring three new wines produced from grape varieties best known for thriving there – Barbera, Nebbiolo, and Vermentino. I invite you to taste them first at our release party on May 14th and 15th which we've themed as a Pranzo Italiano, or Italian Lunch, a leisurely afternoon featuring Italian-inspired food pairings by Lisa and performances by local Italian folk dance troupe Balliamo.

First, the white wine in this release – Vermentino! This is a favorite of mine. The grape doesn't solely grow in Northern Italy, but I produced the wine in that style. I'm happy to add this wine to the portfolio now that we've found a great source from it at Saureel Vineyard, since we do not grow it ourselves (yet). It is bright and crisp as it should be and it will be a perfect wine for hot days and lighter food pairings, especially seafood-based ones.

The next two wines are reds, which are both famously grown in the broad Piemonte region of Northern Italy, produced in a range of styles across the various sub regions. Those styles have been perfected there over many hundreds of years and I have a lot of respect for that. I hope one day to feel like we've perfected our local Barbera and Nebbiolo to that degree.

I produced our 2019 Barbera in a rustic and lighter bodied style ready for drinking and enjoying every day or any day. You'll notice typical strawberry and cherry notes with structure from acidity that this grape is known for, and which allows it to pair easily with many hearty and rich comfort foods.

The last wine, our 2019 Nebbiolo, is from our own estate. Nebbiolo is the famous Italian grape in Barolo and Barbaresco, among other wines from the region. It is notoriously challenging to grow outside of Northern Italy. It is early budding, so every year at Mediterranean we face the threat of spring frosts damaging the buds and ruining part of the crop. It is also incredibly tannic, so we make sure to only harvest once the grapes have reached full phenolic maturity in late October, and then we give the wine plenty of time to age in the cellar to allow those tannins to begin softening before release. The result is a wine that is ready to begin enjoying now but will continue to age for years to come.

Santé

Taylor Gibson
Winemaker, Mediterranean Vineyards



2020 Vermentino

Saureel Vineyard

EL DORADO

Tasting Notes

Our first Vermentino has bright aromas of lemon verbena, fresh flowers, and spring rain. You'll find flavors of Meyer lemon curd, cream, and Marcona almonds. This Vermentino boasts racy acidity up front balanced by round creaminess across the palate and a mild salinity on the finish.

Winemaking Notes

Upon reaching the winery in the morning these grapes were destemmed and pressed immediately to stainless steel tank where they fermented slow and cold. We chose to ferment with a Chardonnay yeast to encourage additional body in the finished wine. After primary fermentation no malolactic fermentation occurred, to keep the aromatics and flavors fresh and fruit forward. We bottled as quickly as possible after fermentation to keep it crisp and bright.

Food Pairing

Oysters, scallops, and fish soups such as cioppino are classic coastal pairings. Tomato bruschetta, white bean soup, pesto, and farinata are all delicious and traditional pairings with Vermentino. Being by its nature a coastal grape, Vermentino is a perfect pairing with seafood dishes typical of the Ligurian coast or Italian island of Sardinia. Vermentino is also considered one of the few wines that pairs well with artichokes, so don't be afraid to pair with a variety of artichoke preparations - we think stuffed roasted artichoke halves would pair perfectly.

Aging

No oak aging, held in stainless steel until bottling.

Wine Specs

100% Vermentino

12.5% alcohol

126 cases produced

\$28 per bottle



2019 Barbera

FAIR PLAY

Tasting Notes

Barbera is traditionally an easy-drinking everyday red wine, and our newest release is definitely that. It's deeply colored and you'll notice sweet strawberry, cherry pie, and dried herb notes as it opens up. It is medium bodied and food friendly, with the bright acidity Barbera is known for and smooth tannins.

Winemaking Notes

We harvested these grapes on the earlier side for a lighter style red. At the winery the grapes were 100% destemmed and then underwent whole berry fermentation to boost those red fruit notes. We did gentle punch downs twice per day during fermentation. The fermentation on the skins was relatively short, we pressed the fermenting wine off the skins with 5 brix remaining, and then finished fermentation, to limit tannins for a lighter style wine and traditional profile.

Food Pairing

Italian style sausage and lentil stew. Grilled or roasted pork and wild boar or lamb. Mushroom risotto. Meat stuffed ravioli or agnolotti. Tagliolini pasta is also a traditional Piemontese pairing. Gorgonzola pairs well with Barbera, as do Toma style cheeses.

About Barbera

Barbera originates from the Piemonte region of Northern Italy, where it thrives in the rolling hills of Monferrato. It is believed to have first appeared there in the 7th century. In Piemonte, it is usually planted on the lower slopes and less ideal vineyard sites, as it takes back seat to the noble Nebbiolo grape. It is not a particularly age worthy wine, with nowhere near the tannin levels of Nebbiolo; it is an easy drinking, food friendly wine to be enjoyed young.

Aging

Aged in 30% New Oak barrels, 100% French, for 20 months.

Wine Specs

100% Barbera
13.5% alcohol
132 cases produced
\$32 per bottle



2019 Nebbiolo

Mediterranean Estate

FAIR PLAY

Tasting Notes

Pale garnet in color and clear, as is typical for this lightly pigmented grape. You'll find classic Nebbiolo aromas of rose petal, cherry, leather, and dried herbs. It has a strong tannic structure, leading across the palate through a lingering finish. Those tannins are wrapped in an otherwise silky mouthfeel with juicy tart cherry and subtle rosewater flavors. This wine is softened enough to drink now but will continue to age for 5 – 7 years. In Northern Italy Nebbiolo is typically aged while Barbera is consumed young.

Winemaking Notes

Our Nebbiolo block, at the Northern edge of our estate vineyard, is usually the first varietal to bud and the last to be harvested each year. That gives it a long growing season, allowing for full structural maturity before the winemaking process in the winery. In 2019, when these grapes reached the winery late in the season, we bled off 20% of the juice for rosé, to increase skin concentration. The grapes were 100% crushed and destemmed before fermentation, and underwent a longer fermentation because of cooler end of season fall temperatures before being pressed to barrel to begin aging.

Food Pairing

Rich, truffled dishes or anything mushroom or mushroom sauce based will be welcome pairings with Nebbiolo. Parmigiano Reggiano or Pecorino are two cheeses that pair well. Fatty and cured meats always pair beautifully. Nebbiolo can also pair well with rich meaty sauces like Bolognese.

About Nebbiolo

The Nebbiolo grape is believed to have thrived in the Piemonte hills of Northern Italy since at least the 1200's but possibly originated there much earlier. The variety is known for budding early and having a long hang time before harvest. As a result, it is given the most favored vineyard sites to help ensure it reaches full ripeness by the end of October. It is considered the noble grape of Italy, and used to produce the famously age worthy wines Barolo and Barbaresco along with other famous wines from the region. It is often considered a fickle grape, a challenge to grow even in perfectly suited terroir.

Aging

Aged in neutral puncheons (larger barrels) for 30 months to allow tannins to mature and soften.

Wine Specs

100% Nebbiolo

13.7% alcohol

126 cases produced

