

Mediterranean Vineyards

SUMMER 2022
WINE CLUB NEWSLETTER



Dear Friends,

Summer 2022

We hope you've been enjoying summer so far and have had a chance to visit us at Mediterranean Vineyards. If not, then you should come to our release party next month! Our Tasting Room grounds are looking better than ever. Unfortunately, it has been a challenging year in the vineyard and the cellar, but we can't win all the time!

We had frost late in spring when the vines had just come back to life, which damaged the grape crop across the county. As a result, we're expecting a smaller than usual crop this year but believe it will still be of excellent quality.

We've also been dealing with supply chain delays and rising costs just like everyone else and have spent a lot of time reflecting on the best way to handle the situation. The bright side is we have a lot of delicious wine in bottle already. Rather than risk not having new wines ready in time, we've decided to re-visit a few previously released wines with you in this time around, including two wines that weren't included in any club releases previously. The three wines we're including in your summer release are our 2020 Estate Pinot Grigio, 2018 Estate Cabernet Sauvignon, and our ever-popular 2019 Amarone Zinfandel.

Our 2020 Pinot Grigio has the kind of refreshing acidity you want on a hot day with summery food pairings. It's also perfect for making white sangria, wine cocktails, and spritzers!

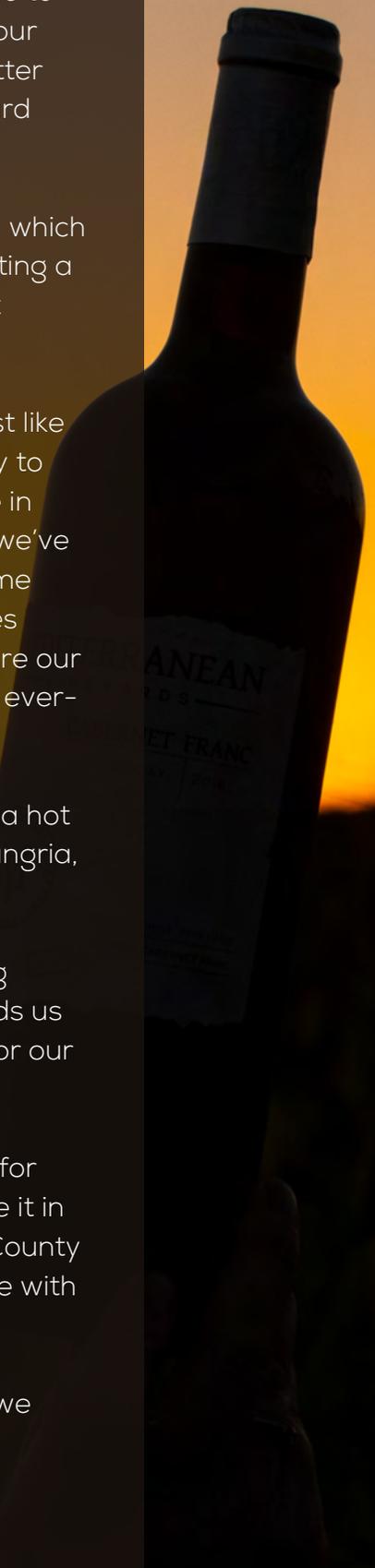
Our 2018 Cabernet Sauvignon is aging beautifully and slowly, tasting much as it did upon initial release. We still love how smelling it reminds us of an old-world wine cellar. We will certainly be saving a few cases for our wine library.

We originally released our 2019 Amarone Zinfandel last September for our third anniversary during the Fair Play Zin Fest and did not include it in a wine club release. Last month it won a Gold Medal at the Orange County Fair and we decided we should make sure to share this delicious wine with you while it lasts.

Thank you for being a Mediterranean Vineyards wine club member, we look forward to seeing you soon.

Santé!

The Team at Mediterranean Vineyards



2020 Pinot Grigio

Mediterranean Estate Vineyard

FAIR PLAY

Tasting Notes

Original Tasting Notes: This very aromatic Pinot Grigio begins with white peach, soft caramel, a touch of vanilla, and Meyer lemon. As it opens up, honeysuckle invites you in to take a sip. The palate rounds out full of fruit and flinty, with vibrant acids mid palate and a clean finish.

Tasting Notes Updated June, 2022: This wine has bright acidity that is perfect for a hot summer day. It's also perfect for making white sangria, wine cocktails, and spritzers! We recommend incorporating cucumber and lavender in a cocktail with this wine.

Winemaking Notes

Harvested at night, these grapes were brought in as cold fruit early in the season at a low brix to keep the wine light and delicate. The grapes were fermented cold and the wine was held in stainless tank before going to bottle to preserve freshness.

Food Pairing

This wine is perfect for summer. Throw some big "shrimp on the barbie," add a stone fruit salsa, and you have a fantastic summer meal. Enjoy with all manner of seafood from crab to grilled fish, and citrusy salads. Try it with a cucumber gazpacho for a real treat!

Aging

Held in stainless steel tanks until bottling.

Wine Specs

100% Pinot Grigio	14.4% alcohol
126 cases produced	\$28 per bottle

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VINEYARDS

PINOT GRIGIO

FAIR PLAY 2020



SALUTI

ESTATE
100% PINOT GRIGIO

2019 Amarone Zinfandel

Mediterranean Estate Vineyard

Fair Play

Tasting Notes

Original Tasting Notes: The 2019 Amarone Zinfandel catches your eye first with its clear, garnet, vibrant color. The first sip reveals heavier black fruit, raisin, dried fig, milk chocolate and graham cracker notes. The sweetness will draw you in but the bramble, woody, herbal qualities make this wine interesting and complex. This wine floods your palate with flavor and leaves you wanting more!

Tasting Notes Updated June, 2022: This will always be one of our favorites! It is easy to love with its rich, concentrated, mouth-filling flavors and perfect balance of residual sugar and acidity.

Winemaking Notes

This vineyard is dry farmed, and vines are head-trained to allow the shaded fruit to remain on the vine as long as possible. The longer hang time allows the grapes to begin naturally drying out, increasing the sugars, creating the fruit forward wine. Once in the winery, we destemmed all but 10% of the clusters to introduce additional structure and complexity due to the stems with the clusters. The wine was on skins for 21 additional days to for additional extraction of tannins and color. This wine finished fermentation with sugars naturally remaining. This winemaking method encourages producing the complex flavors that define this wine.

Food Pairing

Pair this wine with Chipotle baked beans, bbq ribs with a zesty bbq sauce. We also love to make our own cherry-Zinfandel barbecue sauce using this wine. Rustic meat stews and strong cheeses are classic Italian pairings for this style. For dessert, enjoy with campfire s'mores.

Aging

Aged for 18 months in 75% new French and 25% new American oak barrels.

Wine Specs

100% Zinfandel	14.5% alcohol
200 cases produced	\$32 per bottle



2018 Cabernet Sauvignon

Mediterranean Estate

FAIR PLAY

Tasting Notes

Original 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.

Tasting Notes Updated June, 2022: This wine is aging beautifully and slowly, tasting much as it did upon initial release. We'll continue enjoying this wine for years to come and will make sure to save some cases in the cellar!

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

You can't go wrong pairing this wine with a special cut of steak with nicely marbled fat. Blue Cheeseburgers are a great casual pairing. Or, try rosemary braised lamb shanks, beef short ribs, brisket or meatloaf. For a vegetarian pairing we recommend trying mushroom bordelaise, stuffed mushrooms, or an eggplant lasagna.

Aging

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

Wine Specs

100% Estate Grown Cabernet Sauvignon
207 cases produced

14.4% alcohol
\$36 per bottle

