



MEDITERRANEAN
— VINEYARDS —

Club Release Newsletter

Winter 2023

DEAR FRIENDS,

We're looking forward to another great year of new releases and events with you. Here at the estate, we've had a wet start to the year, as you know! We're hoping this bodes well for an abundant and beautiful spring in the vineyard, fingers crossed.

Our year of events will start with our Carnival Wine Club Release Party on Saturday & Sunday, February 18th & 19th, and we hope you can join us once again as we celebrate one of the Mediterranean's most spirited events! That will be followed by our first Winemaker Dinner of the year right at the start of spring, on March 25th.

In this release we have two new wines for you, ready for your hearty winter food pairings. They are our second vintages of both Le Vin Rouge and Charbono. We only produced three barrels of the Charbono!

While they wait for the rain to stop, our winemaking team is busy in the cellar getting the rest of this year's wines ready for release. Then, early in spring, they'll start pruning the vineyard in preparation for budbreak and the start of this year's vintage.

See you soon in Fair Play!



The Team at Mediterranean Vineyards

LE VIN ROUGE

EL DORADO

Tasting Notes

This opulent Bordeaux blend expresses both power and grace; blackberry and cassis are matched with dark chocolate, tobacco, and cedar. Rich oak notes of vanilla and baking spice round out the flavors. Firm tannins give the wine its solid structure, but they become silky on the palate once the succulent acidity kicks in.

Winemaking Notes

We fermented and initially aged each lot of these Bordeaux varieties separately and then blended select barrels together for a perfect balance before aging in barrel together to integrate the characteristics of each grape. We were going for an old-world style with this wine, per our original Le Vin Rouge.

Food Pairing

Pair with an aged gouda for an easy pairing. Or try with roast leg of lamb or lamb shawarma. We'd love to pair this with Herbs de Provence crusted prime rib with creamed rosemary horseradish. Enjoy upon release at the tasting room with Chef Lisa Scott's herbed potato stack topped with skirt steak and peppercorn cream sauce!

Aging

Aged in 70% new French oak for 18 months.



Wine Specs

40% Cabernet Sauvignon,
45% Cabernet Franc, 15% Merlot

13.5% Alcohol

112 cases produced

\$34/bottle



CHARBONO

LAKE COUNTY

2019

Tasting Notes

This wine boasts a deep, inky maroon hue typical of Charbono. Aromatically, it's chock full of dark fruit and earth notes; pomegranate, plum, tart cherry, and wild blackberry with a touch of forest floor. Firm, integrated tannins and significant structure in the mid-palate give it enough body to age for another 5 – 8 years.

Winemaking Notes

These grapes were 100% destemmed and fermented in tank with gentle punchdowns. We pressed the wine off the pomace right before fermentation was complete to help avoid extracting too much seed tannin given that Charbono is such a tannic grape.

Food Pairing

The earthiness of Charbono can pair well with barbecued foods, smoked beef brisket, cheeseburgers with bacon, beef and barley stew, pot roast, or even macaroni and cheese with truffle and wild mushrooms. Try with cured meats and aged hard cheeses. Enjoy upon release with our Chef Lisa Scott's Wild Boar Bolognese!

Aging

Aged in light toast French oak for 12 months. Light toast oak encourages more fruit character.

About Charbono

Charbono, also known as Bonarda and Douce Noir, is a grape variety from to the Savoie region in France, a region that is part of the French Alps and was once part of Italy. It is believed the Etruscans, some 3,000 years ago, worked with this grape. It is not widely planted in the United States. In the 1970s Charbono became something of a cult favorite in Napa Valley's Calistoga. It is widely planted in Argentina, where it is known as Bonarda.



Wine Specs

97% Charbono, 3% Petite Sirah

13.5% Alcohol

78 cases produced

\$36/bottle

“THE REGAL”

LE VIN ROUGE COCKTAIL

Ingredients

- 2oz Le Vin Rouge
- 1oz Amaretto
- 1oz Vodka
- .5oz lemon juice
- Lemon Soda water
- Muddled strawberries and raspberries
- Garnish raspberries

Directions

In desired glass, muddle strawberries and raspberries. In a shaker, combine Le Vin Rouge, Amaretto, Vodka, and lemon juice.

Add ice.

Shake.

Pour in desired glass, and top with a splash of soda water.

Garnish with raspberries.

Enjoy!



WILD BOAR BOLOGNESE

PAIRS WITH MEDITERRANEAN VINEYARDS CHARBONO

Wild boar Bolognese is probably the most popular way to eat wild boar in Italy.

What's the difference between ragu and bolognese? Usually, ragu sauces are served with spaghetti or a thin pasta, while bolognese is served with wider noodles like lasagna, tagliatelle, or pappardelle. Ragu is usually made with red wine while bolognese is made with white wine, but I like to use red in both. The one thing they both definitely have in common is the longer you cook them, the better they taste.
– Chef Lisa Scott

Marinade Ingredients

- 1/2 lb wild boar shoulder or leg, cut into four pieces
- 1 rosemary sprig
- 4 cloves garlic
- 1 stock celery, quartered
- 1 carrot, quartered
- 1 yellow onion, quartered
- 2 bay leaves
- 2 teaspoons juniper berries
- 2 cups Mediterranean Vineyards Charbono

Sauce Ingredients

- 3 tablespoons olive oil
- 1 pound ground pork
- 1 yellow onion, diced
- 1 stock celery, finely chopped
- 1 carrot, finely chopped
- 4 cloves garlic, finely chopped
- 2 cups canned tomatoes, with their liquid
- 2 cups chicken stock
- Salt and pepper to taste

Directions

The night before making the bolognese, place cut boar in a large bowl. In a separate bowl, mix the rest of the ingredients of the marinade together and pour over the meat. Cover tight and refrigerate overnight.

COOK TIME:
3.5HRS + OVERNIGHT
MARINATION

SERVES: 4



Drain the meat in a strainer and discard the herbs and vegetables, reserving the wine. Cut the boar into 1-2-inch cubes. In a Dutch oven, heat the oil over medium high heat and add the wild boar. Brown the meat on all sides, then remove. In the same pan, sauté onions, carrots, and celery until onions are translucent, about 3-4 minutes. Add the ground pork, using a wooden spoon to crumble and cook until no longer pink. Add the wild boar back to the pan followed by the wine. Cook for 10-15 minutes until wine is almost all the way absorbed. Add the tomatoes, breaking them up with a spoon. Add one cup of water, reduce heat to very low. Cook, partly covered, for one hour.

Add the chicken stock and continue to simmer, stirring occasionally, until the boar starts to fall apart. This will take 1.5 to 2.5 hours. Shred the boar pieces in the sauce. Serve over pappardelle or your favorite pasta. Pair with Mediterranean Vineyards Charbono.