



Mediterranean Vineyards

february 2021 wine club



Dear Friends,

I miss you and the times we've spent tasting great wine and food together at the estate! It feels good to be releasing our first wines of 2021 to you, especially because we have so many wines we're excited to share this year. I'm hoping later this year I will be able to see you again in person at the tasting room. As they say, wine is meant to be shared with friends.

Needless to say, I had extra time in 2020 alone in the cellar to channel into winemaking, and as a result we have over 20 new wines lined up for you in 2021. That is too many wines to pack into only four club releases (oops), so you'll see us releasing additional wines in

between the scheduled shipments in February, May, August and September, and you'll always have first access.

With that many new wines I'm confident you'll not only get to enjoy new vintages of some of your favorites but find new favorites as well. For example, in August we're planning to share our first release of Portuguese varieties, with a trio of different Portuguese reds produced in tiny quantities. Spoiler – they are delicious, and they will go fast. We also plan to share our first vintage of Port by the end of the year!

I want to thank you for your support of Mediterranean Vineyards in 2020. It meant so much to our team and kept us going in more ways than one. We could not have made it through without you, and I hope our wines were there for you when you needed them. There are still many unknowns in 2021, but we've learned that with each other's support, and a plentiful amount of wine, we'll get through this.

Wishing you a healthy and prosperous 2021.

Taylor

Taylor Gibson, Winemaker



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WINE RELEASE CELEBRATION

Join us February 20th 11-6PM for our Winter Wine Club Release celebration featuring a flight of the much anticipated new 2019 Viognier, 2018 GSM, and 2018 Montepulciano, along with perfectly paired gourmet food pairings made by Lisa Scott. RSVP through Cellar Pass to attend. Members receive complimentary tickets based on membership tier, additional tickets are available at \$10 each at the release.

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

VIOGNIER

Fair Play

Tasting Notes

This wine has a beautiful essence of stone fruit, specifically white peach, along with aromas of pear and white Spring flowers. It is creamy, dry, and round with palate-cleansing acidity, medium body and flavors of lemon.

Winemaking Notes

These grapes were harvested from a cooler section of vineyard, at the bottom of a valley in Fair Play. This allowed the grapes to develop delicate fruit flavors and avoid over ripeness. We barrel fermented this blend of Viognier with a touch of Marsanne, in neutral barrels. The Marsanne imparted most of the creamy texture to this wine. Aging on the lees (the expired yeast cells that fall to the bottom of the barrel) imparted the remainder of the creaminess.

Food Pairing

Baked Brie en croute with apricot jam. Chicken dishes such as roasted chicken stuffed with wild rice and dried apricot, would be delicious. Pad Thai and curries would be perfect for a more exotic pairing. Rich shellfish preparations like seared scallops, crab cakes or baked crab dips would pair nicely.

Aging

Aged in neutral oak barrels, on the lees, for six months.

Wine Specs

87% Viognier, 13% Marsanne

12.3% alcohol

107 cases produced

\$24 per bottle



2018

MONTEPULCIANO

Mediterranean Estate, Fair Play

Tasting Notes

In this deep garnet hued wine, you'll find warm dried blueberry, herb and spice aromas. It has silky but significant tannins and a medium bodied structure. We predict it will age gracefully for 5 to 8 years, pairing well with hearty Italian-inspired dishes.

Winemaking Notes

These grapes come exclusively from the Mediterranean Estate, the only vineyard where we farm Montepulciano.

Food Pairing

Montepulciano has a reputation for pairing with rich Italian dishes like Beef Bolognese, Eggplant Parmesan, Ravioli with cream or brown butter sauce, gourmet pizza or risotto, possibly with sundried tomatoes. Try it with a truffled mac and cheese!

Aging

Aged in neutral oak barrels for 18 months, in the traditional Italian style.

Wine Specs

100% Montepulciano

14.7% alcohol

114 cases produced

\$28 per bottle



2018

GSM

Fair Play

Winemaking Notes

Bold, enticing fruit, and oak-driven aromas stand out in this wine, making it already one of our new favorites! You can tell the Syrah is dominant in the blend because of the deep color and tannic structure. Strong tannins up front are balanced by lingering sweet fruit flavors.

Tasting Notes

We fermented each varietal separately. After some initial aging we picked the perfect lots to blend for a balanced wine and finished aging the final blend before bottling.

Food Pairing

Rich, fatty dishes such as pâté will pair well with this wine, balancing with its hearty tannins and rich fruit notes. Dishes with black or white pepper will also pair well. We suggest steak au poivre or grilled lamb crusted in Mediterranean spices.

Aging

Aged in 50% new French medium toast oak and 50% neutral barrels for 18 months.

Wine Specs

60% Syrah, 20% Grenache, 20% Mourvèdre.

14.4% alcohol

121 cases produced

\$28 per bottle

FRIED BRIE WITH PEACH CHUTNEY

Ingredients

- 1 cup garlic and herb breadcrumbs
- 2 eggs, beaten
- 1- 19.6-ounce wheel of Brie, cut into 12 wedges (don't use triple cream for this)
- Oil for frying

Peach Chutney Ingredients

- ¼ cup butter
- 3 cloves garlic, minced
- ¼ red onion, minced
- 1 cup fresh or frozen peach, peeled and diced
- ½ cup peach preserves
- ¼ cup 2019 Mediterranean Vineyards Viognier or other crisp white wine
- 2 tablespoons basil, chiffonade

Melt the butter in a small saucepan and add onion and garlic. Sauté until onions are translucent. Add the peaches and preserves and cook until the peaches are soft, about 10 minutes. Add the wine and continue to cook for another 10 minutes. Remove from heat and pulse the mixture briefly in a food processor, keeping some bigger pieces. Place chutney in a bowl and mix in basil. Chutney can be made up to 3 days in advance and kept in a refrigerator.

Dip brie wedges one at a time in the egg mixture then coat each in the breadcrumbs. The entire piece of brie should be coated with breadcrumbs. Place coated brie on a flat surface, lined in waxed paper, until you have finished coating all of them.

In a small frying pan heat enough oil to cover at least half of the brie, about 3/4". They will cook very quickly so only put a couple wedgies in the pan at a time. Fry until golden and then flip to the other side and fry the second side until golden. Place on a plate until ready to serve.

To serve, place one piece of fried brie on a plate and top with about a tablespoon peach chutney. Don't forget to enjoy with a delicious glass of 2019 Mediterranean Vineyards Viognier

