



Mediterranean Vineyards

november 2020 wine club





Dear Friends,

I'm really excited to share this release with you. It contains several special and unique wines, all very small production premium lots.

The 2019 Ramato is a rare and rustic style of wine I made in the traditional Italian method used to produce Ramato in Northeast Italy. While you may be familiar with Pinot Grigio, this version is treated like a red wine and fermented with the skins giving us a lively red color.

It's a wine that's truly surprising, and I recommend sitting with it for awhile, sharing it with friends, and tasting it with various cheeses and charcuterie. This is my first vintage of Ramato and I hope you enjoy it every year as I perfect it. Tell us when you find a pairing you love with it!

The 2017 Syrah is a tiny bottling from the Pond Block of our Sierra Oaks Vineyard in Fair Play. It is the best quality area of that vineyard, and just one barrel was produced. There is only barely enough to share with the wine club, and I hope you enjoy it as much as I do.

I hope to see you soon, safely from six feet away, at one of our Winemaker brunches or dinners. Maybe I'll even sneak in some unreleased wines to share!

Until then, salud!

Taylor

Taylor Gibson, Winemaker



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FALL WINE RELEASE CELEBRATION

Have you booked a spot for this weekend yet? Join us Saturday, Nov. 14th from 11 am to 6 pm for our Fall Wine Club Release Celebration! Come savor delicious food pairings made by our Culinarian Lisa Scott. Bring your chairs and blankets and join us after your tasting on the Lawn for a very special performance from the Dirty Cello Band from 1 pm - 4 pm. Reservations are required so please call us, email us at wineclub@medivineyards.com, or head to CellarPass to book your time slot. We hope to see you there!

Can't make it to the Release?

Visit us for wine tasting ~ 7449 Fairplay Road, Somerset
Mon - Fri 11am -5pm & Sat - Sun 11am-6pm

Carafes and Crafts Series

Join us for a food and wine pairing as we make fun crafts to take home and enjoy! Call or visit our website to book

11/22 Fall Succulent Centerpieces

12/6 Handmade Holiday Gifts





2019

RAMATO

Mediterranean Estate Vineyard, Fair Play

Tasting Notes

This wine has an intriguing copper color and cloudiness from the natural winemaking process. The skin fermentation and aging in Pinot Noir barrels brought out more of the kinship this grape has with Pinot Noir than you'd usually detect in this varietal - bright floral notes, fresh red fruit and black tea. Unexpectedly tannic on the palate with flavors of rose petal and heavily steeped tea.

Winemaking Notes

Taylor pressed 75% of the juice off of these grapes to make our white Pinot Grigio, and then fermented the remaining juice with all the skins, for extra extraction of character from the skins. This was produced as a rustic, natural wine like its Italian cousin, with native yeast, native malolactic fermentation, and no filtering before bottling. Taylor pressed the wine to barrel when it was almost done fermenting.

Food Pairing

This wine is an exploration, why not continue that exploration with food pairing! We suggest pairing with a spread of cheeses, charcuterie, fruits, olives, and whatever you fancy, so you can find your favorite pairings.

Aging

Aged in used, neutral Pinot Noir barrels for 6 months.

About Ramato

This style of wine hails from the northeastern Italian region of Friuli-Venezia Giulia. The name Ramato translates to mean “copper colored” because the effect of fermenting Pinot Grigio with the skins included creates an unusually copper-colored wine. Ramato is an experimental style, often made in a natural process with minimal additions, intended to be rustic and different, and pushing the boundaries of conventional winemaking; it is a wine to contemplate and enjoy for its utter uniqueness.

Wine Specs

100% Pinot Grigio

45 cases produced

11% alcohol

\$24 per bottle



2018

PINOT GRIGIO

Mediterranean Estate Vineyard, Fair Play

Tasting Notes

Bright lemony citrus, pear, green apple, flowers, and almonds on the nose, with a hint of minerality. Racy on the palate with mouthwatering flavors of lemon and orange.

Winemaking Notes

Upon arriving at the winery early in the morning we pressed the whole clusters and sent the juice straight to tank to ferment. We fermented this wine with a special yeast to promote aromatics like flowers and almonds along with fruit notes.

Food Pairing

Steamed mussels or clams. Seared scallops. Lighter seafood dishes. Summer squash gratin. Salads featuring citrus.

Aging

Fermented in aged briefly in stainless steel until bottling.

Wine Specs

100% Pinot Grigio

13.8% alcohol

125 cases produced

\$24 per bottle



2017

SYRAH

Sierra Oaks Vineyard, Pond Block, Fair Play

Winemaking Notes

The Pond Block at Sierra Oaks Vineyard stands above the rest as the highest quality Syrah from that vineyard. The block is cooler and ripens more slowly. Because of that we harvested it last, and kept it separate from the rest of the fermentation, fermenting it in macrobin and gently punching down the cap by hand daily during fermentation. We chose our favorite barrel from that block for this wine.

Tasting Notes

This Syrah has classic aromas of dried berries, currants, blueberries, black pepper, smoked meats and sweet perfume. On the palate it has flavors of bright fruit balancing significant tannins all across the palate, with a long peppery finish. Age for up to 10 years.

Food Pairing

Beef, pork and lamb all classically pair well with Syrah. Vegetarians may enjoy hearty bean and lentil dishes. Beef stew, grilled lamb, cassoulet, and stuffed mushrooms are a few of the dishes we'd love to pair with this.

Aging

Aged in 100% French oak for 18 months. This specific barrel was med+ convection toasted, loose grain, Northern French oak.

About the Vineyard

Sierra Oaks Vineyard, off Omo Ranch Road in Fair Play, was planted in 1995 and currently has about 9 acres of grapes planted, including Syrah, Merlot, Petite Syrah, Zinfandel and Cabernet Sauvignon. Syrah makes up the bulk of the planting. This west-facing vineyard receives excellent afternoon sun and heat. Its many granite outcroppings and shallow soils make it a challenge to farm, but very rewarding.

Wine Specs

100% Syrah	14.1% alcohol
22 cases (one barrel) produced	\$28 per bottle



2017

MATARO

E2 Vineyard, Fair Play

Tasting Notes

This garnet colored wine offers aromas of dark fruits, violets, dried thyme and bay leaf, and a hint of smoke. It is rich and bright with cherry flavors on the palate, and a smooth finish with subtle, tea-like tannins.

Winemaking Notes

Harvested early in the morning, sorted, and destemmed upon reaching the winery, followed by a 10-day fermentation in tank, then pressed to barrel for aging.

Food Pairing

Pairs well with just about any hearty and meaty dish, from hamburgers and pizza to short ribs, veal, pork, lamb, sausage, game and other meats, especially grilled meats. Meat empanadas. The perfect wine for your next barbecue!

Aging

Aged in one 2nd use American oak barrel and two 3rd use American oak barrels for 20 months.

Wine Specs

100% Mataro, aka Mourvèdre
74 cases produced

13.3% alcohol
\$28 per bottle

CHICKEN AND CRISPY PANCETTA FLAT BREAD WITH GARLIC, LEMON CREAM SAUCE



Garlic, Lemon, Cream Sauce

4 cups heavy cream

¼ cup flour

1 lemon, juice

Salt to taste

¼ butter

6 cloves garlic, minced

1 cup shredded Parmesan

Melt the butter in a heavy saucepan. Sauté the garlic until golden, then add the flour. Cook the flour mixture until golden. Add the cream and lemon juice stirring until smooth. Cook for about 10 minutes until it is heated all the way through. Slowly stir in the cheese and cook until melted. Add salt to taste and remove from the heat.

Chicken

2 tablespoons olive oil

Salt and Pepper

3 chicken breasts

In a skillet heat oil until hot. Add the chicken and cook until done (be careful not to overcook because it will dry out.) Remove from heat, let the chicken rest for a few minutes and slice into thin strips. If you are in a hurry, buy a roasted chicken from the grocery store.

Flat Bread

6-8 flat breads, pita or naan

Chicken breasts, sliced

½ cup shredded Parmesan

¼ teaspoon red pepper flakes

Garlic, lemon cream sauce, warm

4 ounces of pancetta

2 tablespoons basil, chiffonade

Chop the pancetta into small pieces. Place the pancetta in a small sauté or frying pan with a little bit of oil. Cook until crispy.

To Build

Heat the flat bread on a griddle or a flat top, spread about ¼ cup of sauce on warmed bread. Place the chicken slices in a single layer on the flat bread and top with crispy pancetta and Parmesan. Put the flat bread under a broiler or use a torch to roast the top a bit. Garnish with fresh basil chiffonade. Enjoy with a glass, or two of Mediterranean Vineyards 2018 Pinot Grigio.

Note: if you like it a bit saucier, toss the sliced chicken in the cream sauce. This cream sauce is also delicious on pasta.

