



Celebrating 12 Years of Tempranillo

2015 Estate Mourvèdre

Quickly becoming a cult favorite, our Mourvèdre is a medium-bodied red wine that exhibits the varietal's characteristically meaty flavor, along with an intense palate of dark fruits and herbal notes. Traditionally used as a blending grape in our "Misceo" along with Grenache and Syrah, Mourvèdre is also immensely enjoyable when bottled on its own. Pair it with rich foods such as beef short ribs, BBQ, and lentils. *"Rogue Valley Mourvèdre – the next big thing!" (Neal Martin, Wine Advocate)*

<u>Varietal:</u> 100% Mourvèdre	<u>Appellation:</u> Rogue Valley AVA
<u>Harvest Data:</u> Brix 20.9-21.7 Ph 3.78	<u>Alcohol:</u> 13.3%
<u>Production:</u> 75 Cases	<u>Aging:</u> 16 months in barrel 30% New Oak

2014 Estate Tempranillo

The only non-Rhone varietal planted at our estate vineyard, Folin Cellars has been producing exceptional Tempranillo since 2005. Quickly becoming established as Southern Oregon's premiere grape varietal, our Tempranillo has a balanced palate with concentrated acidity, and flavors of black cherry, leather, and vanilla. Pair it with Wild Morel Mushroom Bruschetta (recipe on back), or any other cuisine!

<u>Varietal:</u> 100% Tempranillo	<u>Appellation:</u> Rogue Valley AVA
<u>Harvest Data:</u> Brix 24.5-25.8 Ph 3.89	<u>Alcohol:</u> 14.4%
<u>Production:</u> 250 Cases	<u>Aging:</u> 18 months in barrel 40% New Oak

"There are no shortcuts to making good wine, and I won't release a wine that's not up to my standards. If my family's name goes on the bottle, you know that I'm 100% proud of what's inside."

— Rob Folin, Winemaker

Wild Morel Mushroom Bruschetta

With Folin Cellars Tempranillo



Ingredients

1 French baguette or other rustic-style bread, sliced
1 tbsp unsalted butter, melted
2 garlic cloves, halved
½ tsp kosher salt

1.5 lbs morels (or other wild mushroom)
1 medium onion, finely chopped
2 garlic cloves, smashed
2 sprigs fresh thyme
2 tbsp 2014 Folin Cellars Tempranillo
1 tbsp extra virgin olive oil
2 tbsp kosher salt
Freshly ground black pepper

Instructions

Preheat the oven to 425 degrees. Arrange the bread slices on a baking sheet and brush both sides with the butter. Toast the bread in the oven for 2-3 minutes per side, or until browned. Rub each slice lightly with the garlic, and sprinkle with salt.

Reduce the oven temperature to 375 degrees. Brush any dirt from the mushrooms with a soft brush or damp paper towel. Trim off the ends of the stems and discard. Cut the mushrooms lengthwise into halves (or chop even smaller), making bite-sized pieces.

In a shallow casserole dish, combine the mushrooms, onion, garlic, and thyme.

In a small dish, combine the Tempranillo with 2 teaspoons of olive oil, and pour it over the mushrooms as you toss to coat them. Sprinkle them with salt and toss again.

Cover the mushrooms with foil and roast for 35-45 minutes, until they are tender and the juices are beginning to caramelize in the bottom of the pan. When the mushrooms are tender, toss them with the remaining bit of olive oil and pepper to taste.

Serve over the sliced bread and enjoy!

Cooking Tip: You can roast the mushrooms several hours ahead and reheat them in a small nonstick skillet with a little water just before serving



Estate Winery & Tasting Room • 9200 Ramsey Road • Gold Hill • Oregon • 97525
Open Daily 12-5 pm