



**Red Wine Club
Delivery April, 2010**

If you pick up your wine from our winery please be sure you come and pick up the wine after April 1st DURING OUR OPEN TASTING ROOM HOURS only.

We are open Fridays - Sundays Noon-5pm.

PLEASE NOTE..... WE WILL BE CLOSED ON EASTER SUNDAY!

Special wine club pouring April 3rd: All day our winemaker will pour our new release white wines for you.

Your Red Wine Club wine packs include our:

2008 Pinot Noir

New Release

Gold Medalist

Portland Seafood & Wine Festival

Produced in small fermenters with once a day hand punch downs. Barrel aged in french oak for 12 months with 15% New Oak gives this wine a very full body and aromas of red fruit and earth notes. Rich and full in the mouth with cherry & berry flavors, length and great acidity.

Vineyard: 7 south Willamette Valley vineyards: Deer Haven, Esterling, Irish Bend, and Rainbows End all "Certified Sustainable" plus Mary's Peak, Woodhall 3 and Sweet Earth Vineyards

Production: 855 Cases

Retail Price \$20

Wine Club Member Price \$16

&

2006 Pinot Noir

Library Wine

Silver Medal Winner

Salmon Safe & Live certified!

Wine Enthusiast Rated 88

"Once again, Spindrift Cellars has released a friendly, fruit-forward Pinot Noir with bright strawberry, raspberry and cherry fruit. There's a streak of cola flavor leading into well-managed, supple tannins. Overall balance is just about perfect, and the spicy lift to the finish leaves you quickly wanting a second sip."

Vineyard: 50% Esterling, 16% Rainbows End, 11% DeerHaven, 11% Bellpine, 9% Irish Bend, 3% Mary's Peak

Production: 885 Cases

Retail Price \$30

Wine Club Member Price \$24

We have also included some recipes that pair well with both of these wines. I really like the Pork rub recipe.

Thank you for supporting Spindrift Cellars.

Tabitha Compton
Owner / Sales & Tasting Room Manager

A note from the Winemaker Matt Compton

Good to see we are finally getting rain to build up our soils for the summer! Vineyards are pruned and ready to roll for the season; with warmer than average temperatures this year may push for early bud break then we start to worry about frost knocking off our primary buds.

In the winery we have just finished our spring bottling of 2009 whites, as well as our Spindrift 2008 Pinot Noir Reserve, and Spindrift 2008 Syrah. Both red wines are very full body with dynamite flavor. The 2009 vintage wines are looking very nice with very ripe flavors, big alcohols with lower acidity. The 2009 vintages will be good early drinking wines while 2008 will drink young but will cellar even better.

Cheers,
Matt Compton
Owner / Winemaker
Spindrift Cellars

Nicoise Salad

Ingredients

Vinaigrette

1/2 cup lemon juice
3/4 cup extra-virgin olive oil
1 medium shallot, minced
1 Tbsp minced fresh thyme leaves
2 Tbsp minced fresh basil leaves
2 teaspoons minced fresh oregano leaves
1 teaspoon Dijon mustard
Salt and freshly ground black pepper

Salad

2 grilled or otherwise cooked tuna steaks* (8 oz each) or 2-3 cans of tuna
6 hard boiled eggs, peeled and either halved or quartered
10 small new red potatoes (each about 2 inches in diameter, about 1 1/4 pounds total), each potato scrubbed and quartered
Salt and freshly ground black pepper
2 medium heads Boston lettuce or butter lettuce, leaves washed, dried, and torn into bite-sized pieces
3 small ripe tomatoes, cored and cut into eighths
1 small red onion, sliced very thin
8 ounces green beans, stem ends trimmed and each bean halved crosswise
1/4 cup niçoise olives
2 Tbsp capers, rinsed and/or several anchovies (optional)

Method

**Marinate tuna steaks in a little olive oil for an hour. Heat a large skillet on medium high heat, or place on a hot grill. Cook the steaks 2 to 3 minutes on each side until cooked through.*

1 Whisk lemon juice, oil, shallot, thyme, basil, oregano, and mustard in medium bowl; season to taste with salt and pepper and set aside.

2 Bring potatoes and 4 quarts cold water to boil in a large pot. Add 1 tablespoon salt and cook until potatoes are tender, 5 to 8 minutes. Transfer potatoes to a medium bowl with a slotted spoon (do not discard boiling water). Toss warm potatoes with 1/4 cup vinaigrette; set aside.

3 While potatoes are cooking, toss lettuce with 1/4 cup vinaigrette in large bowl until coated. Arrange bed of lettuce on a serving platter (I used two serving platters, shown in the photos). Cut tuna into 1/2-inch thick slices, coat with vinaigrette. Mound tuna in center of lettuce. Toss tomatoes, red onion, 3 tablespoons vinaigrette, and salt and pepper to taste in bowl; arrange tomato-onion mixture on the lettuce bed. Arrange reserved potatoes in a mound at edge of lettuce bed.

4 Return water to boil; add 1 tablespoon salt and green beans. Cook until tender but crisp, 3 to 5 minutes. Drain beans, transfer to reserved ice water, and let stand until just cool, about 30 seconds; dry beans well. Toss beans, 3 tablespoons vinaigrette, and salt and pepper to taste; arrange in a mound at edge of lettuce bed.

5 Arrange hard boiled eggs, olives, and anchovies (if using) in mounds on the lettuce bed. Drizzle eggs with remaining 2 tablespoons dressing, sprinkle entire salad with capers (if using), and serve immediately.

Serves 6.

Roasted Pork Shoulder

Ingredients

- 1 boneless pork shoulder (about 4 pounds), skin on
- 4 garlic cloves, smashed
- 1 handful fresh oregano
- 4 tablespoons Kosher salt (1 tablespoon for every pound of meat)
- 1 tablespoon coarsely ground black pepper
- 3 tablespoons vegetable oil
- 2 tablespoons white wine vinegar

Directions

Place the pork, fat-side up, in a roasting pan fitted with a rack insert, and using a sharp knife, score the surface of the meat with small slits. Mash the garlic, oregano, salt, and pepper into a paste on a cutting board with the flat side of a knife; place the adobo in a bowl and stir in the oil and vinegar. Rub the garlic paste all over the pork, being sure to get into the incisions so the salt can penetrate the meat and pull out the moisture - this will help form a crust on the outside when cooked. Cover the pork with plastic wrap and marinate in the refrigerator for at least 3 hours or up to overnight.

Allow the meat to sit at room temperature for 30 minutes before cooking. Preheat the oven to 350 degrees F. or slow Bar B-que

Roast the pork for 3 hours, uncovered, until the skin is crispy-brown. Let the meat rest on a cutting board for 10 minutes before slicing.