



White Wine Club April 2009

Spindrift Cellars has chosen two great wines for you to enjoy.

We have selected new wines that are both New Releases and new wine varietals.

Your April White Wine Club wine packs include our:

Our tasting room is open for you to pick up your April Wine club Fridays Noon-6pm, Saturday & Sundays
Noon-5pm.

2008 Riesling New Release

Semidry Riesling 3.5% residual sugar & 9% Alcohol makes for a very fresh and fruity Riesling.

Vineyards: 100% Grace Hill Vineyard

Production: 107 cases

Retail Price \$12

Wine Club Member Price \$9.60

2008 Gewürztraminer New Release

Fresh, dry and spicy fruit Gewürztraminer.

Vineyards: Mary's Peak Vineyard

Production: 55 cases

Retail Price \$14

Wine Club Member Price \$11.20

We have also included a great recipe that pairs well with both of these wines.

Thank you for supporting Spindrift Cellars.

Tabitha Compton

Here is a note from our winemaker Matt Compton

Spring is here and the vineyards are pruned and ready for bud break. At the beginning of March the 2008 white wines were bottled along with the 2007 Reds. Spindrift has two new white wines this year including a dry Gewurztraminer, from Mary's Peak Vineyard in South Philomath, which matches very well with spicy foods. The second new white wine is an off dry Riesling from Grace Hill Vineyard (a new vineyard I started managing in 2008) located in Cheshire. With 9% alcohol and 3.5% residual sugar this semi-sweet low alcohol wine matches very well with light meals and is perfect with a weekend lunch break. The 2008 reds are finishing secondary Malolactic fermentation in the barrels. The 2008 Pinot Noirs are very deep with great Oregon Pinot characteristics of red fruit full acidity, soft elegant tannins and moderate alcohol levels.

Arugula Salad with Figs, Pine Nuts, and Radicchio

Ingredients: Serves 4

- 2 tablespoons olive oil
- 2 tablespoons balsamic vinegar
- Coarse salt and ground pepper
- 1 bunch (3 ounces) baby arugula
- 1 head radicchio, halved, cored, and cut into 1 1/2-inch-wide strips
- 1/2 pound ripe fresh figs (about 8), stemmed and quartered
- 1/4 cup pine nuts, toasted

Directions: In a large bowl, whisk together oil and vinegar; season with salt and pepper. Add arugula, radicchio, figs, and pine nuts; toss to combine.

Helpful Hint: The prettiest fresh figs aren't always the tastiest. Perfectly ripe figs, which are plump and tender (but never mushy), are often slightly cracked, with a bit of "honey" forming at the stem. They're highly perishable, so use them right away, or refrigerate for up to 2 days.