



Mix Wine Club April 2009

Spindrift Cellars has chosen two great new release wines for you to enjoy. Spindrift Cellars has made a Gewürztraminer for the first year.

We also made a special pinot noir just for our wine club members from one special barrel. Because of the limited quantity of this pinot noir we will only have a couple of cases left to purchase after our April wine club release. If you like this pinot be sure to purchase more now for your cellar. These wines will be available for you to taste and enjoy in our tasting room for the first two weekends of April.

Our tasting room is open for you to pick up your wine club packs Friday Noon-6pm, Saturday & Sundays Noon-5pm.

Your April Mix Wine Club wine packs include our:

2008 Gewürztraminer New Release

Fresh dry and a spicy fresh fruit Gewürztraminer.

Vineyards: Mary's Peak Vineyard

Production: 55 cases

Retail Price \$14

Wine Club Member Price \$11.20

2007 Barrel Select Pinot Noir New Release

Salmon Safe & Live certified!

This special Pinot Noir was made with our wine club members in mind. We found one special barrel which we have bottled from a single vineyard for a very small run of Pinot Noir that we have for our wine club members.

Vineyard: 100% Irish Bend

Production: 24 Cases

Retail Price \$38

Wine Club Member Price \$30.40

We have also included some great recipes 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.

Chicken Fried Rice with Bok Choy

Ingredients: Serves 4

- 2 tablespoons vegetable oil, such as safflower
- 2 large eggs, lightly beaten
- Coarse salt and ground pepper
- 1 pound bok choy, cored and coarsely chopped
- 1 medium onion, finely chopped
- 2 garlic cloves, minced
- 3 cups cooked rice, reserved from Braised Chicken with White Wine, Tomatoes, and Peas
- 4 cooked chicken thighs, reserved from Braised Chicken with White Wine, Tomatoes, and Peas, shredded
- 1 tablespoon grated peeled fresh ginger
- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce

Directions: In a large nonstick skillet, heat 1 tablespoon oil over medium. Add eggs; season with salt and pepper, and cook until set, 1 to 3 minutes. Transfer cooked eggs to a cutting board (reserve skillet); let cool. Roll up, and thinly slice eggs crosswise; set aside.

1. In skillet, heat remaining tablespoon oil over medium-high. Add bok choy, onion, and garlic; season with salt and pepper (skillet will be very full). Cook, stirring frequently, until bok choy is crisp-tender, 2 to 4 minutes.
2. Add rice, chicken, sliced eggs, ginger, vinegar, and soy sauce. Cook, tossing, until heated through, 3 to 5 minutes.

Helpful Hint: For some heat, add a pinch of red-pepper flakes or a shake of hot sauce.