



## Red Wine Club April 2009

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

I have selected two 2007 New Release Red wines. Our 2007 Barrel Select Pinot Noir was made just for our wine club members from one special barrel. Because of the limited quantity of this Special Pinot Noir we will only have a couple of cases at best left so be sure to purchase more now if you want some to cellar for your Spindrift collection.

Our 2007 Syrah from Seven Hills Vineyard is already another popular Syrah. These wines will be available to enjoy in our tasting room for the first two weekends of April for you to taste.

Your April Red Wine Club wine packs include our:

### **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**

### **2007 Syrah New Release**

It was another good year from our second vintage of Spindrift's Syrah.

**Vineyard:** Seven Hills Vineyard

Retail Price \$32

**Wine Club Member Price \$25.60**

**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.

### **Cheddar-Topped Shepherd's Pie**

Ingredients: Serves 8

- 2 pounds baking potatoes (about 4), peeled and thinly sliced

- Coarse salt and ground pepper
- 1 tablespoon vegetable oil, such as safflower
- 6 medium carrots, halved lengthwise, quartered if large, and thinly sliced
- 6 celery stalks, thinly sliced
- 1 large onion, chopped
- 1/2 teaspoon dried thyme
- 1/4 cup all-purpose flour
- 1/4 cup tomato paste
- 2 pounds ground beef chuck
- 1 cup whole milk
- 1 1/2 cups shredded sharp white cheddar (6 ounces)

**Directions:** Preheat oven to 450. Place potatoes in a large saucepan, and cover by 1 inch with salted water. Bring to a boil; reduce to a simmer. Cook until potatoes are easily pierced with the tip of a paring knife, 15 to 20 minutes.

1. Meanwhile, heat oil in a 5-quart Dutch oven or heavy pot over medium-high. Add carrots, celery, onion, and thyme. Cook, stirring occasionally, until vegetables are tender, 8 to 10 minutes. Add flour and tomato paste; cook, stirring, 1 minute. Add beef; cook, stirring occasionally, until no longer pink, 6 to 8 minutes. Add 1 cup water; bring to a boil, and simmer 1 minute. Set beef filling aside.
2. Drain potatoes; return to pan. Cook over medium, stirring, until liquid has evaporated and a thin film covers bottom of pan, about 1 minute. Remove pan from heat; add milk and 1 cup cheese. Mash until smooth; season cheddar-potato topping with salt and pepper.
3. Pour beef filling into a 13-by-9-inch baking dish. Drop dollops of topping over filling; spread to edges with a spatula. Using a fork, make decorative peaks; sprinkle with remaining 1/2 cup cheese. Bake until topping is browned and filling is bubbling rapidly, about 20 minutes (if topping and filling were chilled, increase to 35 minutes). Let stand 5 minutes before serving.

**Helpful Hint:** Both filling and topping can be made up to a day ahead and refrigerated separately.