



Mix Wine Club January 2009

Spindrift Cellars has chosen two great wines for you to enjoy.
I have selected our Pinot Noir and Pinot Gris for our wine club members.
Your January Mix Wine Club wine packs include our:

2007 Pinot Gris Wine Enthusiast Magazine Rated 90 & Best Buy

"This excellent Pinot Gris brings crisp, enticing flavors that perfectly mix pear skin, citrus and spice with a finish that somehow evokes coffee grounds and caramel. Huh? Don't know how that happens, but what a riot of flavor in such a simple wine. Tart and juicy, this is as European as it gets in Oregon."

Vineyards: 85% Deer Haven Vineyard & 15% Rainbows End Vineyard

Production: 690 Cases

Retail Price \$14

Wine Club Member Price \$11.2

2006 Pinot Noir 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 \$24

Wine Club Member Price \$19.20

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 quick note from our Wine Maker Matthew Compton:

The hoping and praying for dry and sunny fall weather paid off for the 2008 vintage. Harvest started mid October and continued through late October with ripening happening right to the end of the season with leaves falling off the vines while picking fruit. The Pinot Noirs from 2008 are very deep, dark colors, full balanced acidity without being hot. The whites are also bright with rich full flavors.

Creamy Caramelized-Onion Soup

Ingredients

Makes 8 cups. Serves 6 to 8

- 6 tablespoons unsalted butter
- 1 1/4 pounds (3 to 4) leeks, white and pale-green parts only, rinsed well and coarsely chopped
- 5 garlic, thinly sliced
- 7 large shallots, about 14 ounces, thinly sliced
- 2 large Vidalia onions, about 20 ounces, cut into 1/4-inch-thick slices
- 3/4 cup dry white vermouth
- 4 cups homemade or low-sodium store-bought chicken stock
- Coarse salt
- 1 cup heavy cream

Directions

1. Melt 4 tablespoons butter in a large saucepan over medium heat. Add leeks, garlic, shallots, and half of the onions. Cook, stirring occasionally, until vegetables are very soft and translucent, about 10 minutes. Reduce the heat to medium-low, and cook, stirring occasionally, until vegetables are deep golden brown, about 25 minutes.
2. Add vermouth, stock, and 1 teaspoon salt. Bring to a boil. Reduce heat to medium-low. Simmer, stirring occasionally, 15 minutes. Let cool. Puree onion mixture in batches in a blender until smooth, about 3 minutes per batch. Set aside.
3. Meanwhile, melt remaining 2 tablespoons butter in a medium skillet over medium-low heat. Add remaining onion. Cook, stirring occasionally, until onion is very soft and golden brown, about 45 minutes. Cover, and set aside.
4. Return onion puree to saucepan. Stir in cream. Reheat over medium heat, stirring, until heated through but not boiling. Season with salt, if desired. Serve, topped with caramelized onions.