



Red Wine Club January 2009

Spindrift Cellars has chosen two great wines for you to enjoy.
I have selected two 2006 Pinot Noirs for our wine club members.
Our Reserve Pinot Noir is being pre Released just for this January Red Wine Club pack. It will be on pour in the tasting room for the first two weekends of January.
Your January Red Wine Club wine packs include our:

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

2006 Reserve Pinot Noir

Vineyard: Rainbows End, DeerHaven,

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 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.

Glazed Ham with Apricot-Mustard Sauce

Prep: 15 minutes **Total:** 2 hours 15 minutes

The meat counter at your market is likely to carry a few different kinds of ham. Choose half a smoked bone-in ham labeled "fully cooked." In this recipe a country-style ham would be too dry and salty.

Directions

Ingredients

Serves 8.

- 7 pounds (about half of a bone-in) cured smoked ham, (butt end), room temperature
- 2 cups apricot jam
- 1/4 cup mustard powder
- Butter for aluminum foil

1. Preheat oven to 375 degrees, with rack in lowest position. Line a large roasting pan with aluminum foil; place roasting rack in pan.
2. With a sharp knife, trim fat, leaving a 1/4-inch-thick layer. Lightly score fat in a diamond pattern (do not cut into meat). Place ham, fat side up, on rack; roast 1 hour.
3. Meanwhile, in a small saucepan, combine jam and mustard (they can be mixed and refrigerated up to 1 day ahead). Transfer 1/2 cup mixture to a small bowl to glaze ham. Set aside saucepan with remaining mixture.
4. After 1 hour, brush ham with glaze. Repeat every 15 minutes until brown and shiny, and an instant-read thermometer inserted in the thickest part, avoiding bone, registers 130 degrees, about 1 hour more (if glaze starts to burn, tent ham with buttered foil). Discard unused glaze. Remove ham from oven; cover loosely with buttered foil to keep warm. Temperature will then rise another 5 to 10 degrees.
5. Bring jam mixture in saucepan to a boil. Carve ham, reserving bone and 2 cups of meat for [Split Pea Soup](#). Serve with sauce.