



White Wine Club January 2009

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

I have selected a library Chardonnay & our Pinot Gris for our wine club members.

Our Library Chardonnay is low on inventory. We will be pouring this wine for the first two weeks in January as our wine club member's pick up their wines. If you like what you taste be sure to purchase the few bottles left before the vintage is all gone.

Your January White 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

2004 Chardonnay Library Wine Limited inventory

Our first vintage of Chardonnay

Vineyards: Woodhall Vineyards

Retail Price \$23

Wine Club Member Price \$18.40

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

**Thank you for supporting Spindrift Cellars.
Tabitha Compton**

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.