



Red Wine Club July 2009

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

I have selected our Pinot Noir and Syrah for our wine club members.

Your July Red Wine Club wine packs include our:

Don't forget the special wine club event this weekend July 5th from noon-5pm. We are asking our wine club members for their opinion on our 2008 blends we will also be tasting some new wines and library wine. Come and enjoy this special day just for our club members.

2005 Pinot Noir

Wine Spectator Magazine Rated 89

Gold Medalist

“Bright and lively, with raspberry and cherry flavors at the core, shaded by cream and milk chocolate notes. Polished on the finish. Drink now through 2011!”

Vineyard: 30% Deerhaven, 38% Rainbows End, 17% Esterling, 11% Bellpine, and 4% Irish Bend

All vineyards Certified Sustainable and Salmon Safe

Retail Price \$30

Wine Club Member Price \$24

2007 Syrah

Spindrift Cellars 2007 Walla Walla Syrah is co-fermented with Viognier which gives this wine its deep color; with aromas of deep toasty oak and notes of black pepper, beets along with floral. Balanced medium body with flavors of spicy oak, black pepper and ripe berries along with a lingering subtleness of oak tannin leaves a very enjoyable finish.

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 quick note from our Wine Maker Matthew Compton:

With summer finally here the 2008 white wines are all released, red wines are still aging in barrel and the vines are growing fast. In the cellar we are currently working on our 2008 Pinot Noir blends and look forward to your feedback from sampling the Pinots on July 5th. In the vineyard vines are completing bloom and we should know our fruit set levels in the next month to make any crop adjustments needed.

The Best Crab Cakes Ever

Tabitha's Personal Recipe

Ingredients

4 slices of Bread
½ cup olive oil
¼ teaspoon mustard
½ teaspoon salt
1 tablespoon Worcestershire sauce
1 tablespoon Old Bay seasoning
½ teaspoon of your favorite hot sauce (optional)
1 dash paprika
1 teaspoon chopped parsley
2 eggs
2 pound crab meat

Directions

1. Trim Crust from Bread & Lay out in a flat cookie sheet
2. Pour olive oil over the bread and let stand for an hour
3. Pull bread apart lightly with two forks
4. Add to the small bits of bread:
 - Mustard
 - Salt
 - Worcestershire sauce
 - Old Bay
 - Hot sauce
 - Paprika
 - Parsley
5. Add the beaten eggs and crab meat
6. Mix with fork or clean hands
7. Shape into cakes
8. Brown in a skillet or broil in oven until golden brown on both sides.

Easy Barbecued Spareribs

Ingredients

Makes 8 cups. Serves 6 to 8

- 2 tablespoons paprika
- 2 tablespoons chili powder
- 1 tablespoon ground cumin
- 1/2 teaspoon cayenne pepper
- Salt and black pepper
- 1 rack (5 pounds) pork ribs, trimmed of excess fat, rinsed, and patted dry
- 1 can (14 ounces) tomato puree
- 1/2 cup honey
- 2 tablespoons Worcestershire sauce
- 2 garlic cloves, minced

Directions

Preheat oven to 400 degrees. In a small bowl, combine spices with 1 1/2 teaspoons salt and 1/2 teaspoon black pepper; reserve 1 tablespoon of the mixture for the sauce. Rub both sides of ribs with remaining mixture.

Place ribs, fatty side up, on a rimmed baking sheet, and cover tightly with foil; bake until tender, about 1 1/2 hours. (There will be hot liquid in baking sheet when removed from oven.)

Meanwhile, make sauce: In a small saucepan, combine tomato purée, honey, Worcestershire, garlic, reserved spice mixture, and 3/4 cup water. Bring to a boil; reduce heat, and simmer, stirring occasionally, until thickened and reduced to about 1 1/2 cups, 20 to 25 minutes.

Heat grill to medium. Cut ribs into four equal parts. Brush ribs generously with barbecue sauce; grill until charred in spots, 3 to 5 minutes per side. Serve with remaining sauce.

Hint: If you bake the ribs-and prepare the sauce-a day ahead, the next night you can just cut them, brush them with sauce, and grill them, all in about ten minutes.