



## White Wine Club July 2009

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

I have selected our Riesling and Pinot Gris for our wine club members.

Your July White Wine Club wine packs include our:

**Don't forget the special wine club event this weekend July 5<sup>th</sup> 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 wines also. Come and enjoy this special day just for our club members.**

### 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**

### 2008 Riesling

**Silver Medalist- Northwest Wine Summit**

2008 Spindrift Cellars Riesling is a cool climate German style Riesling with bright acidity, balanced residual sugar and low alcohol. Sweet fruit aromas of pear and apple with earth tones, with bright flavors of pome fruit and balanced sweetness for a soft body. This wine matches well with any food and is a perfect lunch wine with the low alcohol.

**Vineyard:** 100% Gracehill

Retail Price \$13

**Wine Club Member Price \$10.40**

**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:**

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 5<sup>th</sup>. 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

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

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.

Wine Recommendation - Spindrift Cellars 2007 Pinot Gris