



**Red Wine Club
Delivery July, 2010**

**Our Tasting Room Hours are Wednesdays-Sundays Noon-5pm.
If you are a pick up member please pick up your wine during our tasting room hours.**

Your Red Wine Club wine packs include our:

**2008 Reserve Pinot Noir
New Release**

Grapes were destemmed into 1.5 ton fermenters with manual punch downs twice a day during fermentation. Fruit was pressed prior to fermentation completion to not extract excessive seed and skin tannin. The wine then aged for 18 months in barrel with 25% new French oak.

Vineyard: Deer Haven, Esterling, Irish Bend, and Rainbows End

All vineyards Certified Sustainable and Salmon Safe

Clones: Dijon 115, Wadesville & Pommard

Production: 196 Cases

Retail Price \$32

Wine Club Member Price \$25.60

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**2005 Pinot Noir
Library Wine (limited quantity)
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

Production: 860 Cases

Retail Price \$38

Wine Club Member Price \$30.40

**We have also included some recipes that pair well with both of these wines.
Thank you for supporting Spindrift Cellars.**

Tabitha Compton
Owner / Sales & Tasting Room Manager

A note from the Winemaker Matt Compton

Greetings to All:

Looks like we are headed straight into summer after an extended winter in the Willamette Valley. The vineyards are two weeks behind average growth stage physiology for this time of the year. The vineyards are headed into summer with plenty of moisture in the soils to feed the vines for the rest of the summer and we hope for an extended fall much like 2008. Our newest vineyard BoVine Vineyard in Alpine, planted two years ago, will benefit greatly from our cool wet spring. In the winery Spindrift 2009 whites are all bottled and doing very well. The 2009 Pinot Noirs and Syrah are in the barrel, aging with grace and adding depth and complexity to the ripe vintage. 09's will be much like the 06 vintage: both very ripe and with soft acidity.

Cheers,
Matt Compton
Owner / Winemaker
Spindrift Cellars

Hunters' Grape Meatballs

Recipe by Matt Compton of Spindrift Cellars in Philomath

"The combination of lean ground elk with the fat of pork ground sausage and the finish of the sweet chili sauce makes for a perfect appetizer or tapas for any wine meal; Matt Compton, owner/winemaker of Spindrift Cellars

Ingredients

1 pound ground elk or venison
½ pound ground pork sausage
½ cup breadcrumbs
½ cup onion, grated
¼ cup milk
1 egg
1 tablespoon parsley, chopped
½ teaspoon sage, minced
1½ teaspoons salt
½ teaspoon cayenne pepper
½ teaspoon Worcestershire sauce
¼ cup shortening
1 12-ounce bottle chili sauce
1 10-ounce jar grape jelly (preferably Pinot Noir or Riesling)
* Dashes hot sauce, to taste

1. In a bowl, combine meat, breadcrumbs, onion, milk, egg, spices and Worcestershire sauce. Form mixture into 1-inch balls. In a large skillet, brown the meatballs in shortening.
 2. Remove meatballs to a plate; and remove fat from skillet.
 3. Combine chili sauce, grape jelly, and hot sauce (if desired). Add this mixture to skillet **along with the meatballs**. Simmer for 30 minutes.
- Yields 6 servings (as an appetizer).

Tasty Recipe From
Gathering Together Farms, Philomath OR
www.gatheringtogetherfarm.com

Garlic Scape Pesto

- ½ lb. organic scapes (these are the tops of the garlic - the flower); chop into 1" sections
- 1 c. organic olive oil
- 2 c. grated parmesan cheese

In a blender, combine the scapes & olive oil. Pour mixture into bowl and blend the cheese in by hand.