



**White Wine Club
Delivery July, 2010**

**Our Tasting Room Hours are Wednesdays-Sundays Noon-5pm.
Please come pick up your wine during our tasting room hours.**

Your White Wine Club wine packs include our:

**2009 Pinot Blanc
New Release**

Fruit was whole cluster pressed and fermented cool in 100% Stainless Steel tank completed secondary fermentation. Tropical fruit flavors, melons and citrus notes with a soft body with roundness on a lingering finish. Matches well with Oysters or spicy dishes.

Fruit: 100% Pinot Blanc from Deer Haven Vineyard Certified Sustainable by LIVE Inc and Salmon Safe.

Production: 295 Cases

Retail Price \$16

Wine Club Member Price \$12.80

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White Cuvee

Blend of 43 percent Chardonnay and 57 percent Pinot Gris both varieties often have similar flavors. Floral and oak aroma notes with bright citrus and apple flavors and a hint of oak tannin which fills in the mouth. Pairs well with seafood.

Production: 489 Cases

Retail Price \$12

Wine Club Member Price \$9.60

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.