



Mix Wine Club Delivery July, 2008

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

I have chosen the Rose & our Syrah.

Your July Mix Wine Club wine packs include our:

Spinnaker Rose

Our Spinnaker wines are a second label for us. This Rose is a non vintage it has a wonderful floral nose. The dry rose wine is a nice blend of Pinot Noir, Pinot Gris and Muller-Thurgau the Muller helps to give the wine a great nose. This is a perfect summer wine served very cold on a hot day it is a great treat.

Production: 400 Cases

Retail Price \$14 Reg. \$13 special

Wine Club Member Price \$10.40

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2006 Syrah Silver Medal Winner

Spindrift Cellars 2006 Seven Hills Syrah co-fermentation with Viognier gives this wine its deep color with brightening of natural grape acidity; with aromas of deep roasted oak and notes of black pepper, beets along with floral. Flavors of spicy oak and black pepper with a lingering subtleness of red fruit leaves a very enjoyable finish.

Vineyards:

Walla Walla Appellation, Seven Hills West, Vineyard in Oregon

Production: 100 Cases

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**

A note from our Winemaker Matt Compton

Finally summer is here and the vines are waking up from the cool spring. With the white wines bottled along with 2006 Pinot Noir Reserve and 2006 Syrah we are full speed ahead in the vineyards. Bloom is starting this week which is three weeks behind normal; this will place fruit ripening in mid to late October.

Hopefully we have a big "Indian Summer" in October to help ripen the fruit.

It is a quiet time in the winery as far as production we are now getting the 2007 Spinnaker Pinot Noir ready for bottling on September 9th along with the 2007 Chardonnay.

All-Purpose Rub for Meat

"This is a tastier alternative to marinating meat. A rub gives a fuller flavor to any meat. This rub can be used for just about any meat. This recipe makes enough for about four servings of meat."

PREP TIME 5 Min

READY IN 5 Min

INGREDIENTS

- 4 tablespoons white sugar
- 4 tablespoons salt
- 1 tablespoon paprika
- 2 tablespoons mustard powder
- 1/2 teaspoon ground black pepper
- 1 pinch dried oregano
- 1 pinch dried thyme

DIRECTIONS

1. In a small bowl, combine the sugar, salt, paprika, mustard, pepper, oregano and thyme.
2. To use: coat meat in mixture, and then grill as desired.

Korean BBQ Short Ribs (Gal-Bi)

"This is a easy way to make Korean BBQ. You can also substitute chicken breast or sliced rib-eye for the short ribs. If you use chicken or rib-eye, you must add thinly sliced green onion tops. This can also be broiled in the oven for the same amount of time."

PREP TIME **15 Min**
COOK TIME **10 Min**
READY IN **7 Hrs 25 Min**

INGREDIENTS

- 3/4 cup soy sauce
- 3/4 cup water
- 3 tablespoons white vinegar
- 1/4 cup dark brown sugar
- 2 tablespoons white sugar
- 1 tablespoon black pepper
- 2 tablespoons sesame oil
- 1/4 cup minced garlic
- 1/2 large onion, minced
- 3 pounds Korean-style short ribs (beef chuck flanken, cut 1/3 to 1/2 inch thick across bones)

DIRECTIONS

1. Pour soy sauce, water, and vinegar into a large, non-metallic bowl. Whisk in brown sugar, white sugar, pepper, sesame oil, garlic, and onion until the sugars have dissolved. Submerge the ribs in this marinade, and cover with plastic wrap. Refrigerate 7 to 12 hours; the longer, the better.
2. Preheat an outdoor grill for medium-high heat.
3. Remove ribs from the marinade, shake off excess, and discard the marinade. Cook on preheated grill until the meat is no longer pink, 5 to 7 minutes per side.