



Mix Wine Club Delivery October, 2008

Spindrift Cellars has chosen two great wines for you to enjoy.
I have chosen the Pinot Blanc & a Pinot Noir.
Your October Mix Wine Club wine packs include our:

If you pick up your wine from our winery please be sure you come and pick up the wine during our tasting room hours only please.

We are open Fridays Noon-6pm, Saturdays & Sundays Noon-5pm.

2007 Pinot Blanc Wine Enthusiast Magazine rated 91

SEATTLE TIMES "This lovely bottle is spicy and tart, yet full-flavored with a mix of lime, lemon, pineapple, pear and rind that gracefully runs into a generous mid-palate. Sharp acids keep it lively and refreshing." This wine is Spindrift Cellars best scoring wine thus far.

Production: 90 Cases

Retail Price \$16

Wine Club Member Price \$12.80

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2007 Spinnaker Pinot Noir

Spinnaker Pinot Noir is our second label that we made for our distributors. We are only offering this wine to our wine club members, this is not a wine we will be pouring and selling out of our tasting room on a regular basis. For the month of October we will be pouring samples of this wine in our tasting room for our wine club members to taste. Last year our 2006 Spinnaker Pinot sold out in just 3 months. If you like the wine I would recommend you purchase this wine for your cellar before it is all gone!

Due to the limited availability and the great price of this wine your 20% off wine club pricing will be good through December 1st.

Retail Price \$19

Wine Club Member Price \$15.20



Winery & Tasting Room Location: 810 Applegate • Philomath, OR 97370
Mailing Address: PO Box 65 • Philomath, OR 97370
Phone: (541) 929-6555 Fax: (541) 929-6555 Email: info@spindriftcellars.com
www.spindriftcellars.com



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 the Winemaker Matt Compton

Hoping for great weather in October! 2008 has potential to be a wonderful year in the vineyard if Mother Nature grants us a calm mild October. The average harvest date is early October but a cool wet spring gave us a later season with harvest most likely going to be mid to late October this year. We bottled the 2007 Spinnaker Pinot Noir in September with the Spindrift 2007 Pinot Noirs still barrel aging along with 2007 Syrah. We picked up the 2008 Walla Walla Syrah fruit on September 24th, which is the only new fruit in the winery fermenting now.



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Walnut Crusted Chicken

Packed with omega-3 fatty acids, walnuts add richness to this light breading; the coating keeps the chicken moist. For longer shelf life, store nuts in the freezer.

Prep: 20 minutes

Total: 35 minutes

Ingredients Serves 4

- 2 slices whole-wheat bread, dried
- 1/3 cup walnuts
- 2 tablespoons Parmesan cheese, freshly grated
- Coarse salt and ground pepper
- 1 large egg white
- 4 chicken breast halves, boneless and skinless (6 to 8 ounces each)
- 1 tablespoon grapeseed oil
- Lemon slices, for serving
- Seasonal green salad

Directions

1. Preheat oven to 425 degrees. In a food processor, combine bread, walnuts, and Parmesan; season with salt and pepper. Process until fine breadcrumbs form. Transfer to a shallow bowl. In another shallow bowl, beat egg white until frothy.
2. Season chicken with salt and pepper. Dip each breast into egg white, letting excess drip off, and then into crumb mixture, pressing to adhere.
3. In a large nonstick ovenproof skillet heat oil over medium heat. Add chicken and cook until lightly browned, 1 to 3 minutes. Carefully turn chicken over and put skillet in oven. Bake until chicken is golden brown and cooked through, 8 to 12 minutes.
4. Serve chicken with lemon slices and green salad.



Ice cream with Strawberries & Red wine

Ingredients

Serves 4

- 2 pints strawberries, stems removed
- 1/4 cup sugar
- 1/3 cup dry red wine
- One 3-inch-long cinnamon stick
- 1/8 teaspoon freshly ground pepper, or to taste
- 1 pint vanilla ice cream, slightly softened
- 4 sprigs fresh mint, for garnish

Directions

1. If strawberries are small, cut in half; if large, cut in quarters.
2. Combine sugar, red wine, and cinnamon stick in a large skillet; cook over medium-high heat until sugar dissolves, about 3 minutes.
3. Add strawberries and pepper; cook until berries soften slightly, 4 to 5 minutes. Remove from heat, discard cinnamon stick, and divide berries and sauce among dishes; serve with vanilla ice cream and a sprig of mint, if desired.