



**Mix Wine Club  
Delivery January, 2010**

**If you pick up your wine from our winery please be sure you come and pick up the wine after January 1st  
DURING OUR OPEN TASTING ROOM HOURS only.**

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

**PLEASE NOTE..... WE WILL BE CLOSING OUR TASTING ROOM DURING THE WHOLE MONTH OF  
FEBRUARY!**

Your January Wine Club wine packs include our:

**Spinnaker Rose**

Unlike many, Spinnaker's rose is full-bodied and assertive; this is a rose for red wine drinkers. Luscious, ripe raspberry and strawberry fruit and impeccable structure make this an incredibly food-friendly wine.

Retail Price \$14

**Wine Club Member Price \$11.20**

**&**

**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. I am not a fish person, but I really enjoyed the Salmon recipe.**

**Thank you for supporting Spindrift Cellars.**

Tabitha Compton  
Owner / Sales & Tasting Room Manager

**A note from the Winemaker Matt Compton**

2009 was a big year for Spindrift crushing 61 tons of fruit in the fall; this number is up from 41 tons in 2008. We mostly grew the Pinot Noir production which includes new fruit from Croft Vineyard (Certified Organic) in Polk County. We look forward to releasing a vineyard designated Pinot Noir from Croft. Chardonnay is back for 2009. Right now in the cellars we are getting Pinot Gris, Gewurztraminer, and Riesling ready for bottling in early January. The Pinot Blanc, Chardonnay and 2008 Pinot Noir Reserve will be bottled at the end of March.

Cheers,  
Matt Compton  
Owner / Winemaker  
Spindrift Cellars

**Green Beans with Walnuts and Gorgonzola**

**Ingredients:**

Green beans  
Chopped walnuts to taste  
Crumbled gorgonzola cheese to taste  
Butter and olive oil for sautéing

**Directions:** Clean and slice fresh Blue Lake green beans. Sauté with a small amount of butter and olive oil until tender. At the last minute toss with chopped walnuts and crumbled gorgonzola cheese. Serve immediately.



## Salmon with Bread Crumb Crust & Dill Sauce

### **SAUCE:**

- 1 1/2 c. dry vermouth
- 1/4 c. chopped leek (white part only)
- 3 shallots or green onions, chopped
- 2 1/2 c. whipping cream

### **FISH:**

- 2 c. fresh white bread crumbs
- 2 tbsp. chopped fresh dill or 2 tsp. dried dill weed
- 1 tsp. prepared horseradish
- 1/4 c. (1/2 stick) unsalted butter, melted, cooled
- 3 tbsp. olive oil
- 6 (6 oz.) 1" thick salmon fillets
- 2 bunches fresh spinach, stemmed
- 1/4 c. chopped fresh dill or 1 tbsp. dried dill weed
- 1 tsp. fresh lemon juice

**FOR SAUCE:** Combine first 3 ingredients in heavy medium saucepan. Boil until liquid is reduced to 3 tablespoons, stirring occasionally, about 20 minutes. Add cream and simmer until sauce is reduced to 1 1/2 cups, about 15 minutes. Strain sauce. Season with salt and pepper. (Can be made 1 day ahead. Cover and chill.)

**FOR FISH:** Preheat oven to 350 degrees. Mix first 3 ingredients in medium bowl. Add butter and mix with fingertips to form coarse crumbs. Heat 2 tablespoons oil in heavy large skillet over medium high heat. Add fish and cook until golden brown, about 3 minutes per side. Using metal spatula, transfer fish to baking sheet; cool. Sprinkle bread crumb mixture over fish; press gently with fingertips to adhere. Bake fish until firm to touch, about 10 minutes.

Meanwhile, heat remaining 1 tablespoon oil in heavy large skillet over high heat. Add spinach and cook until wilted, stirring frequently.

Preheat broiler. Transfer fish to broiler, broil until crust browns, about 1 minute. Divide spinach among plates. Top with fish. Bring sauce to simmer. Mix in dill and lemon juice. Season with salt and pepper. Ladle sauce around fish.

Servings 6