



Red Wine Club Delivery October, 2008

Spindrift Cellars has chosen two great wines for you to enjoy.
Your October Red 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 Noir

Aromas of spicy wood, red berry & fruit notes along with an earthy stoniness. The lighter body is full with flavors of oak, cherry, minerality with bright acidity with a full lingering finish. This Wine will age well for many years.

Production 550 cases

Retail Price \$20

Wine Club Member Price \$16

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2006 Syrah

Library Wine

Wine Enthusiast Magazine Rated 89

Co-fermentation with Viognier gives this wine its deep color with brightening of natural grape acidity. There is a lot going on 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.

Production 100 cases

Retail Price \$40

Wine Club Member Price \$32



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 fun 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.