



Red Wine Club Delivery October, 2009

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 and after October 1st.

We are open Tuesdays-Fridays 1-6pm, Saturdays & Sundays Noon-5pm until Thanksgiving.
Our winter hours are Fridays Noon-6pm, Saturdays & Sunday Noon-5pm

Spindrift Cellars has chosen two great wines for you to enjoy.
Your October Red Wine Club wine packs include our:

2007 Pinot Noir New Release

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 and get you ready for the holiday season.

Thank you for supporting Spindrift Cellars.
Tabitha Compton

A note from the Winemaker Matt Compton

Grapes are ripening very well and harvest will be in full speed by the second week of October (thank goodness the temperatures came down). Kael (our four year old son) and I ran out to Seven Hill Vineyard in Walla Walla, Oregon two weeks ago and picked up our 2009 Syrah grapes which are nice and ripe with big deep color.

We wanted to thank all the wine club members that came out for the 2008 Spindrift Pinot Noir barrel tasting sample blend. I enjoyed receiving your enthusiasm and feedback for helping to create the blends for our 2008 Pinot Noir. Here are the results of the tasting.

For Spindrift 2008 Pinot Noir Willamette Valley

<u>Votes for Favorite</u>	<u>Blend Number</u>
24	#1- Blend of Mary's Peak and Woodhall Vineyard (older vines 25 years+)
13	#2- Spindrift Blend of Deer Haven, Rainbow End, Irish Bend, and Esterling Vineyards
30	#3- A combined blend of #1 and #2 from above

For Spindrift 2008 Pinot Noir Reserve

<u>Votes for Favorite</u>	<u>Blend Numbers</u>
30	#4- Rainbows End and Esterling Vineyards
38	#5- Spindrift Blend from 30% New Oak Deer haven, Rainbows End, Irish Bend and Esterling Vineyards

Wine Makers Decision-

For the Spindrift 2008 Pinot Noir Willamette Valley blend I agree with everyone that the overall blend of the 6 Benton County area vineyards gives us the best wine. #1 brought in red fruit and elegance, while #2 has deeper flavors with darker fruit.

Spindrift is going to come out with two more additional blends from 2008 vintage. One will be a 3 barrel selection of #5 and the second will be a Reserve from combined blend of #4 and #5.

One more addition; and exciting Pinot Noir that will be coming out of 2008 will be a single vineyard designate from Esterling Vineyard. This wine is showing wonderful potential right now in the barrel with great fruit, very deep flavors and big age able tannins. This vineyard designated bottling will not be released until early 2011.



Stuffed Zucchini

2 large tomatoes - peeled, seeded and chopped
5 tablespoons chopped fresh basil
3 tablespoons olive oil
4 tablespoons chopped fresh parsley
1 teaspoon grated orange zest
1 teaspoon grated lemon zest
2 cloves garlic, minced
salt and pepper to taste
6 small zucchini
2 tablespoons olive oil
1 1/2 cups soft bread crumbs
1 egg, beaten
1/2 cup chicken broth
Bay shrimp (optional add to stuffing)

1. In a small bowl combine tomatoes, 3 tablespoons of basil, oil, 1 tablespoon of parsley, orange peel, lemon peel, 1/2 of the garlic, and salt and pepper to taste. Mix well and set aside for 1 hour at room temperature.
2. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Cut the stem ends off of zucchini and slice a thin layer off the tops, lengthwise. If necessary, trim the bottoms so that the zucchini stand level; reserve trimmings.
3. Scoop out the flesh, leaving 1/4 inch thick shells. Chop the reserved trimmings and flesh coarsely. In a large saucepan of boiling, salted water, cook the shells for 2 minutes. Drain and rinse in cold water; drain on paper towels.
4. Heat oil in a medium skillet over medium heat; sauté chopped zucchini for 5 minutes, or until tender. Stir in remaining parsley, basil and garlic; cook for 1 minute. Transfer to a medium bowl and stir in bread crumbs and egg. Season with salt and pepper to taste. Spoon mixture into shells and place in prepared baking dish. Pour chicken stock over zucchini.
5. Cover and bake in preheated oven for 25 to 30 minutes, or until tender. Serve with the tomato salsa.

Perfect Roast Turkey

Briny our turkey for 24 hours, so leave plenty of time for this recipe. If you don't brine yours, skip steps 1 and 2. The U.S. Department of Agriculture recommends cooking the turkey until the thickest part of the thigh registers 180 degrees. For a moister bird, we cooked ours to 165 degrees; it will continue to cook outside the oven as it rests.

Serves 12 to 14

- 3 cups coarse salt, plus more for seasoning
- 5 cups sugar
- 2 medium onions, coarsely chopped
- 2 medium leeks, white and pale-green parts only, rinsed and coarsely chopped
- 2 carrots, peeled and coarsely chopped
- 2 celery stalks, coarsely chopped
- 2 dried bay leaves
- 3 sprigs fresh thyme
- 3 sprigs fresh flat-leaf parsley
- 2 teaspoons whole black peppercorns, plus freshly ground pepper
- 1 fresh whole turkey (18 to 20 pounds), rinsed and patted dry, giblets and neck reserved for gravy
- Gravy
- 1/2 cup unsalted butter (1 stick), melted, plus 1/4 cup unsalted butter, softened
- 1/2 cup dry white wine, such as Sauvignon Blanc
- Chestnut Stuffing
- Crab apples, fresh rosemary sprigs, and fresh sage, for garnish (optional)

Directions

1. Put salt, sugar, onions, leeks, carrots, celery, bay leaves, thyme, parsley, peppercorns, and 10 cups water in a large stockpot. Bring to a boil, stirring until salt and sugar have dissolved. Remove from heat; let brine cool completely.
2. Add turkey, breast first, to the brine. Cover; refrigerate 24 hours. Remove from brine; pat dry with paper towels. Let stand at room temperature 2 hours.
3. Preheat oven to 425 degrees, with rack in lowest position. Stir together melted butter and wine in a medium bowl. Fold a very large piece of cheesecloth into quarters so that it is large enough to cover breast and halfway down sides of turkey. Immerse cloth in butter mixture; let soak.
4. Place turkey, breast side up, on a rack set in a roasting pan. Fold wing tips under turkey. Sprinkle 1 teaspoon each salt and pepper inside turkey. Loosely fill body and neck cavities with stuffing. Tie legs together with kitchen twine. Fold neck flap under; secure with toothpicks. Rub turkey all over with softened butter; season with salt and pepper.
5. Remove cheesecloth from butter mixture, squeezing gently into bowl. Reserve butter mixture for brushing. Lay cheesecloth over turkey. Place turkey, legs first, in oven. Roast 30 minutes. Brush cheesecloth and exposed turkey with butter mixture. Reduce temperature to 350 degrees. Roast, brushing every 30 minutes, 2 1/2 hours more; cover with foil if browning too quickly. If making gravy, add giblets and neck to pan 1 1/2 hours after reducing temperature; roast 30 minutes, and reserve.
6. Discard cheesecloth; rotate pan. Baste turkey with pan juices. Roast, rotating pan halfway through, until skin is golden brown and an instant-read thermometer inserted into the thickest part of the thigh registers 180 degrees and stuffing reaches 165 degrees, about 1 hour. Transfer to a platter. Set pan with drippings aside for gravy. Let turkey stand at room temperature at least 30 minutes. Garnish, if desired.



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