



**Red 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:

2004 Pinot Noir

Library Wine (very limited quantity)

Wine Spectator Magazine Rated 89

“Fresh, light and open textured, with a rain-on-slate aromatic edge to the blackberry and floral flavors. The finish lingers well against the lively acidity, with minimal tannins. Drink now through 2010” September 2006 issue

Production: Cases 400

Retail Price \$48

Wine Club Member Price \$38.40

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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, Gewürztraminer, 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