



## **White Wine Club Delivery July, 2008**

Spindrift Cellars has chosen two great wines for you to enjoy.  
I have chosen the next vintage of Pinot Gris and our Rose.  
Your July White Wine Club wine packs include our:

### **2007 Pinot Gris**

Spindrift Cellars 2007 Pinot Gris has wonderful bright aromas of citrus fruit with floral notes. A soft even mouth feel of melon, citrus and pome fruit with lively acidity makes this wine very food friendly.

**Production:** 690 Cases

Retail Price \$14

**Wine Club Member Price \$11.2**

**&**

### **Spinnaker Rose**

Our Spinnaker wines are a second label for us. This Rose is a non vintage it has a wonderful floral nose. The dry rose wine is a nice blend of Pinot Noir, Pinot Gris and Muller-Thurgau the Muller helps to give the wine a great nose. This is a perfect summer wine served very cold on a hot day it is a great treat.

**Production:** 400 Cases

Retail Price \$14 Reg. \$13 special

**Wine Club Member Price \$10.40**

**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 our Winemaker Matt Compton**

Finally summer is here and the vines are waking up from the cool spring. With the white wines bottled along with 2006 Pinot Noir Reserve and 2006 Syrah we are full speed ahead in the vineyards. Bloom is starting this week which is three weeks behind normal; this will place fruit ripening in mid to late October.

Hopefully we have a big “Indian Summer” in October to help ripen the fruit.

It is a quiet time in the winery as far as production we are now getting the 2007 Spinnaker Pinot Noir ready for bottling on September 9<sup>th</sup> along with the 2007 Chardonnay.

## One person Sautéed Chicken with Spinach

A tangy mustard sauce is used to dress the spinach and top the chicken. The mustard sauce can also be drizzled over steak or tossed with boiled potatoes.

**Prep:** 15 minutes

**Total:** 30 minutes

### Ingredients

Serves 1

- 1 teaspoon white-wine vinegar
- 1 tablespoon minced shallot
- 1/2 tablespoon butter
- 1 tablespoon Dijon mustard
- 1 teaspoon olive oil
- 1 boneless, skinless chicken breast half (6 to 8 ounces)
- Coarse salt
- Ground pepper
- 4 cups (about 2 1/2 ounces) baby spinach

### Directions

1. Season chicken with salt and pepper. In a large skillet, heat oil over medium-high heat. Add chicken; cook until browned, turning once, 8 to 10 minutes.
2. Add 1/4 cup water. Reduce heat to medium-low; cover, and simmer until chicken is cooked through, 4 to 6 minutes. Transfer chicken to a plate; cover to keep warm.
3. Make mustard sauce: Add minced shallot to same pan; cook over medium heat, stirring occasionally, until soft, about 3 minutes. Stir in mustard and vinegar; cook 1 minute. Remove from heat. Add butter; swirl pan until incorporated. Stir any accumulated chicken juices into sauce.
4. In a medium bowl, toss spinach with half the mustard sauce. Place chicken on a serving plate; drizzle with remaining sauce. Serve spinach on the side.

## Helpful Hint

This recipe can be easily altered for four people. In step 1, cook 4 chicken breast halves in 1 tablespoon oil. In step 2, add 1 cup water. In step 3, use 1/4 cup minced shallot, 1/4 cup mustard, 1 tablespoon vinegar, and 2 tablespoons butter. In step 4, toss half the sauce with 10 ounces (1 large bag) spinach.