



**White Wine Club
Wine Pack October, 2013**

***Our Tasting Room Hours are Wednesday-Sunday Noon-5pm until Thanksgiving.
Winter Hours after Thanksgiving Friday-Sunday noon-5pm.
Please come visit and pick up your wine during our tasting room hours.***

Your White Wine Club packs include our:

2012 Spindrift Dry Gewürztraminer

Handpicked, whole-cluster pressed, and 100% stainless steel fermented, this wine has a bright acidity that is hard to ignore. Aptly translated as "Spiced Wine," our Gewürztraminer is perfumed with cloves and grapefruit, leading to green apple and lime with a hint of ginger on the palate. There is no residual sugar in this wine. It pairs best with Ginger Snap Cookies, Pumpkin Pie, Curried Butternut Squash Soup or even Orange Chicken. Available exclusively in half-sized bottles, perfect for a single meal, picnics, or an afternoon on the porch (it also makes a great stocking stuffer!).

Retail Price \$9

Wine Club Member Price \$7.20

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2012 Pinot Noir Rosé

This rosé starts with our very first Pinot Noir harvest, with 75% of the fruit whole cluster pressed and the remaining 25% left briefly on the skins to give it that nice blush color. 10% Pinot Gris was added at the finish to balance the flavors. It is a dry rosé with crisp strawberry flavors and a hint of sour cherry aromas. There is a nice depth to the wine with a lingering, elegant and balanced finish. Enjoy this with eggs benedict, quiche, or an open faced turkey sandwich.

Production: 360 Cases

Retail Price \$16

Wine Club Member Price \$12.80

**We have also included a recipe that pairs well with the Gewürztraminer.
Thank you for supporting Spindrift Cellars.**

Tabitha Compton
Owner / Tasting Room Manager



A note from the Winemaker Matt Compton

After a very warm, sunny summer we are finally getting a taste of autumn rains here in the Willamette Valley. The grapes are ripening well and early with good acidity and choice sugars. We brought in our first fruit from Seven Hills Vineyard in northeastern Oregon the weekend of the Equinox and it is fermenting beautifully. There is a lot of “hurry up and wait” in the vineyards currently with the rains here and there but the yields appear to be close to average. The 2012 Pinot Noir was bottled just before harvest along with the 2012 Chardonnay. Our 2013 whites are on track for bottling early of next year!

Cheers,
Matt Compton
Owner / Winemaker
Spindrift Cellars

Spindrift Cellars Quiche

Pairs with Spindrift Cellars Rosé and Pinot Noir

Make Pie crust

Our family pie crust recipe uses canola oil and we love it. This is a double crust so recipe so put one in the freezer for later when you are making the quiche

- 2 cups of all-purpose flour
- 2/3 cup canola oil
- 6 tablespoons of ice water

Directions

Mix together flour, oil, and ice water. Divide dough in half. Roll each piece between two pieces of plastic wrap.

Quiche

Preheat oven 400 degrees Cook for 1 hour

- 1 ½ cups of light cream
- 6 eggs
- 2 cups of your favorite cheese
- 1 ½ tablespoons butter
- 7 ounces Chanterelle mushrooms (they are in season) cleaned and cut up
- ¾ pound Bacon cooked and cut up small
- 1 large Onion
- Parsley and chives

- Salt and pepper to taste
- Sautéed Kale (optional)

Directions

You may want to cook the pie crust for 15 minutes before you fill

1. Cook bacon and chop up in pieces
2. Sauté up onions in the bacon fat (you may want to remove some of the fat), add butter and sauté the mushrooms - season with salt
3. Mix cream and eggs together in blender
4. Place all the veggies and bacon in your pie crust that you have already places in your pie pan
5. Add the cheese on top
6. Pour in the wet ingredients

Triple Ginger Cookies Pair with the 2012 Dry Gewürztraminer

Ingredients

- 2 1/2 cups all-purpose flour
- 1/3 cup minced crystallized ginger
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 3/4 cup (1 1/2 sticks) unsalted butter, room temperature
- 1/2 cup (packed) golden brown sugar
- 1/2 cup (packed) dark brown sugar
- 1 large egg, room temperature
- 1/4 cup light (mild-flavored) molasses
- 1 1/2 teaspoons finely grated fresh peeled ginger
- 1 1/2 teaspoons ground ginger
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1/3 cup (about) sugar



Preparation

Preheat oven to 350°F. Line 2 baking sheets with parchment paper. Whisk flour, crystallized ginger, baking soda, and 1/4 teaspoon salt in medium bowl. Using electric mixer, beat butter in large bowl until creamy and light, about 2 minutes. Gradually beat in both brown sugars. Beat on medium-high speed until creamy, about 3 minutes. Add egg, molasses, fresh ginger, ground ginger, cinnamon, and cloves. Beat to blend. Add flour mixture in 2 additions, beating on low speed just to blend between additions.

Place 1/3 cup sugar in small bowl. Measure 1 tablespoon dough. Roll into ball between palms of hands, then roll in sugar in bowl to coat; place on baking sheet. Repeat with remaining cookie dough, spacing cookies 1 1/2 to 2 inches apart.

Bake cookies until surfaces crack and cookies are firm around edges but still slightly soft in center, about 15 minutes. Cool completely on sheets on rack. **DO AHEAD:** *Cookies can be made up to 4 days ahead.* Store in airtight containers at room temperature.