



**Red 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 Red Wine Club packs include our:

**2011 Spindrift Croft Pinot Noir
New Release**

The 2011 Croft Pinot Noir was fermented in 1.5 ton fermenters with hand punch-downs and barrel aged in 25% new French Oak giving it a spicy nose. Red cherries and strawberries are also apparent aromas with a hint of forest floor. The flavors are nicely balanced between red fruit and oak with subtle earthy undertones and a distinct jaminess. The finish is smooth as velvet and leaves the palate clean and ready for more. Easily paired with your holiday roast or pork tenderloin with a pomegranate cherry sauce. Drink now through 2020.

Retail Price \$28

Wine Club Member Price \$22.40

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**2011 Spindrift Cabernet Franc
New Release**

Spicy aromas of redcurrant, licorice, and chocolate. Peppery accents on an elegant spine to the flavors of red berries and spice. The suave finish features plenty of tannic kick and a note of chocolate.

Retail Price \$30

Wine Club Member Price \$24

**We have also included a recipe that pair well with the Pinot Noir.
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
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Spiced Rosemary and Thyme Nuts Pair with the 2011 Pinot Noir

Yield: about 2 ½ cups

Ingredients

- 2 ½ cups mixed raw nuts (such as walnuts, pecans, almonds, peanuts)
- 2 tablespoons olive oil
- 1 tablespoon finely chopped fresh rosemary
- ½ tablespoon chopped fresh thyme
- 1 tablespoon packed light brown sugar
- 1 teaspoon cumin
- 1 teaspoon salt
- ½ teaspoon pepper
- dash of cayenne pepper

Instructions

1. Preheat the oven to 300 degrees.
2. Add the mixed nuts to a large bowl and set aside.
3. Place a small saucepan over medium-low heat. Add the olive oil. When warm, add in the rosemary and thyme. Stir until fragrant, about 1 minute. Remove from the heat.
4. Pour the olive oil mixture into the bowl with the nuts. Add in the sugar, cumin, salt, pepper and cayenne. Toss until the nuts are evenly coated.
5. Spread the nuts evenly on a rimmed baking sheet. Bake for about 20 minutes, stirring occasionally, until the nuts are toasted.
6. Let cool completely. Store the nuts in an airtight container, up to four days.