



**WHITE WINE CLUB
WINE PACK APRIL, 2014**

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

YOUR WINE CLUB PACKS INCLUDE OUR:

2013 PINOT GRIS

New Release

Aromatics include lemon zest, green apple, tropical fruit and pineapple. This complex crisp pinot gris with peach and citrus flavors add bright acidity and a lively finish.

Production: 670 Cases

Retail Price \$16

Wine Club Member Price \$12.80

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2012 SPINDRIFT PINOT BLANC

Limited availability

Fruit was whole cluster pressed. The small amount of new French oak fermentation gives this Pinot Blanc light, tropical fruit flavors; melons and citrus notes lead to a balanced finish. Matches well with oysters or spicy dishes.

Production: 345 Cases

Retail Price \$16

Wine Club Member Price \$12.80

We have also included a recipe that pair well with both of these wines.

Thank you for supporting Spindrift Cellars.

Tabitha Compton

Owner / Tasting Room Manager

A NOTE FROM THE WINEMAKER MATT COMPTON

There will be a number of 2012 Pinot Noirs being released this year, as well as a number of Big Reds available from this great vintage. 2012 wines are similar to the 2008 vintage showing big body with richness and fruit. It should be an exciting year to come out and try all of these great wines. Did you know that we rotate the wines that we pour in our tasting room each month?



HERE IS A LIST OF RED WINES THAT WILL BE AVAILABLE THIS YEAR.

PINOT NOIR'S

Spindrift Cellars 2012 Willamette Valley – Blend of 5 vineyards

Spindrift Cellars 2012 Woodhall III Vineyard Pinot Noir - O.S.U.'s research vineyard in Alpine Oregon. (Small production; only 2 barrels - almost sold out already)

Spindrift Cellars 2012 Barrel Select Pinot Noir – Fruit from Croft Vineyard; a blend of 3 clones: Pommard, Wadesville and Dijon 114; fermented in 33% new French oak.

Spindrift Cellars 2012 BoVine Vineyard Pinot Noir – A new release from a young vineyard planted in 2008 from Alpine Oregon. 3 different clones: Pommard, Wadesville and Dijon 667.

Spindrift Cellars 2012 Lewisburg Vineyard Pinot Noir – Our highly popular Lewisburg returns after a hiatus in 2011.

Spindrift Cellars 2012 Pinot Noir Reserve – Our first reserve since

2008. This is a blend of Croft and BoVine Vineyard's.

BIG RED

Spindrift Cellars Red Sky – Blend of Syrah, Cabernet Sauvignon, Cabernet Franc, Merlot and a touch of Pinot Noir

Spindrift Cellars 2010 Syrah – Our new release from Seven Hills Vineyard from the Walla Walla Valley, Oregon

Spindrift Cellars 2012 Malbec – Another small production bottling of Malbec from the Walla Walla Valley coming out late 2012.

WHITES

Spindrift Cellars 2012 Chardonnay Barrel Fermented – Blend of O.S.U. Woodhall Vineyard and Lewisburg Vineyard. Barrel fermented and aged for 8 months.

Spindrift Cellars 2012 Ice Gewurztraminer – Our small production of ice style very sweet desert wine.

Spindrift Cellars 2013 Pinot Gris – All tank fermented dry, bright with lots of fruit.

Spindrift Cellars 2013 Pinot Blanc - Small amount Barrel fermented in New French oak and the rest tank Fermented.

Spindrift Cellars. 2013 Rosé – Mostly Pinot Noir with a small amount of Pinot Gris

Spindrift Cellars White Cuvée – A blend of Muller Thurgau, Pinot Gris with a touch of Riesling and Gewurztraminer. This is a very nice light, dry, highly aromatic summer white.

AUTHENTIC THAI BEEF SATAY (WITH REAL SATAY PEANUT SAUCE!)



This authentic beef satay recipe will blow you away with its abundant flavor and tenderness! The secret to good satay is all in the marinade. This aromatic marinade features a special blend of fresh herbs and spices, yet it's very easy to make. Cook your satay on an outdoor grill or in the oven

PREP TIME: 30 MINUTES

COOK TIME: 15 MINUTES

TOTAL TIME: 45 MINUTES

YIELD: SERVES 2-4

INGREDIENTS:

- 1-1.5 lbs (.45 to .6 kg) beef steak, sliced into very thin strips, as thin as you can make it (or have your local butcher do this for you)
- 1 package wooden skewers
- Dipping Sauce: see (Real Satay Peanut Sauce)
- SATAY MARINADE:
 - 1/4 cup minced or ready-prepared lemongrass, bottled, or frozen
 - 2 shallots OR 1 small onion, sliced
 - 4 cloves garlic
 - 1-2 fresh red chilies, sliced, OR 1/2 tsp. to 1 tsp. cayenne pepper, to taste
 - 1 thumb-size piece galangal OR ginger, thinly sliced
 - 1/2 tsp. turmeric
 - 2 Tbsp. ground coriander
 - 2 tsp. cumin
 - 3 Tbsp. dark soy sauce (available at Asian food stores)
 - 4 Tbsp. fish sauce
 - 5-6 Tbsp. brown sugar
 - 2 Tbsp. coconut oil OR vegetable oil
 - 1/8 tsp. cardamom

PREPARATION:

1. If using wooden skewers, soak them in water while you prepare the meat (to prevent burning). The kitchen sink works well for this.
2. Place all 'marinade' ingredients in a food processor, large chopper, or blender. Process well.
3. Taste-test the marinade - you will taste sweet, spicy, and salty. **The strongest tastes should be SWEET and SALTY in order for the finished satay to taste its best.** Add more sugar or more fish sauce (in place of salt) to adjust the taste. You can also add more chili if you want it spicier.
4. Place beef in a covered bowl for marinating. Pour the marinade over and stir well to combine. Allow at least 1 hour for marinating, or longer (up to 24 hours).

5. When ready to cook, thread meat onto the skewers. **Tip:** Fill up to 3/4 of the skewer, leaving the lower half empty so the person grilling has a "handle" to easily turn the satay.
6. Grill the satay on an outdoor grill, basting the first time with a little of the leftover marinade from the bottom of the bowl. **To cook satay indoors:** Place satay on a broiling pan or baking sheet covered with tin foil. Set oven to "broil" and place satay close beneath the heating element (second-to-top rung works well). Turn the satay every 5 to 6 minutes until done to your liking (15 to 25 minutes).
7. Serve with rice and the Real Satay Peanut Sauce for dipping. ENJOY!

Recipe about.com

REAL SATAY PEANUT SAUCE RECIPE (EASY TOO!)

For an authentic satay sauce, try this easy Thai Satay Sauce recipe! While most Western versions of satay sauce are made with peanut butter, this one starts with real peanuts - and you'll taste the difference! This is a very easy recipe to make - just throw everything into your blender or food processor at once and blitz. Satay sauce can be used for a variety of purposes, from a dip for chicken or beef satay to an Asian salad dressing or a dip for fresh rolls. Or use it to make a yummy cold noodle salad or as a marinade for grilled chicken or tofu (vegetarian instructions included). ENJOY!

PREP TIME: 15 MINUTES

TOTAL TIME: 15 MINUTES

YIELD: SERVES 4-6 AS A DIP

INGREDIENTS:

- 1 cup fresh-tasting dry roasted peanuts, unsalted
- 1/3 cup water
- 1-2 cloves garlic, minced
- 1/2 tsp. dark soy sauce
- 2 tsp. sesame oil
- 2 Tbsp. brown sugar
- 1 to 2 Tbsp. fish sauce depending on desired saltiness/ flavor - Vegetarians substitute 1.5 -2.5 Tbsp. regular soy sauce
- 1/2 tsp. tamarind paste OR 1/2 Tbsp. lime juice
- 1/2 tsp. cayenne pepper, OR 1 tsp. Thai chili sauce (more or less to taste)
- 1/3 cup coconut milk

PREPARATION:

1. Place all ingredients in a blender or food processor. Blend or process until sauce is smooth. If you prefer a runnier peanut sauce, add a little more water or coconut milk.
2. Do a taste test, adding more fish sauce (or soy sauce) if not salty enough, or more cayenne if not spicy enough. If too salty, add a squeeze of fresh lime juice. If you'd prefer it sweeter, add a little more sugar.