



**White Wine Club
Wine Pack January, 2014**

Our Tasting Room Hours are Friday-Sunday Noon-5pm

Our Tasting room will be closed the month of February

Please come visit and pick up your wine during our tasting room hours.

Your White Wine Club packs include our:

**2012 Chardonnay
New Release**

Aged for 8 months on French oak; 25 percent new. The wine offers a creamy nose, and flavors of apple, leading to a bright finish.

Production: 92 Cases

Retail Price \$20

Wine Club Member Price \$16

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**2011 Spindrift Pinot Blanc
Library Wine
Limited availability**

The small amount of new French oak fermentation gives this Pinot Blanc light, toasty aromatics with hints of floral & citrus. Elegant body with smooth oak tannins and bright acidity, along with pear and hints of peach flavor. Matches well with dishes such as Cantaloupe wrapped with Prosciutto and Roasted Chicken with Asparagus.

Production: 215 Cases

Retail Price \$18

Wine Club Member Price \$14.40

We have also included a recipe that pairs 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

Year's end and our 2013 wines are safely in the cellar. It has been a year of interesting weather and adventurous winemaking! We started off with an earlier bud break than in recent years; then the drier than normal spring was interrupted by rains in late June, resulting in light fruit set. The summer was quite lovely - dry, warm, a bit humid for the Willamette Valley, and extending well into the fall; at least until the record rain storms of late September. A heavy rain at harvest time can cause splitting berries and rot, so we were very selective in hand harvesting and sorting to ensure that we received only good clean fruit in the winery. The reward for this care is white wines that are showing very nicely now, elegant and crisp much like 2010. We are currently preparing the whites for bottling later in January. The Reds are all in barrel, finishing up malolactic fermentation. Harvesting from several different vineyards and the influence of the topsy-turvy weather in 2013 has yielded Pinot Noirs with diverse flavors and character, ranging from deep colors and rich flavors to bright fruity vintages. Then, to cap off this wonderful year of interesting weather,

we had the "Deep Freeze" in early December. We are hopeful that the cold temperatures came early enough in winter to minimize any damage to the grapevines in the vineyards. Overall the wines from 2013 are looking very good; profiting from some focused, attentive winemaking decisions.

We are now starting to release the 2012 Pinot Noirs, which are showing great! 2012 Pinot Noirs are as rich and full bodied as the 2008 vintages but the 12's are proving to be more approachable at a younger age than the 2008's. With so much bounty to work with, we are planning multiple different bottlings of 2012 Pinot Noirs, including a reserve to be bottled in the spring.

We are also releasing a Barrel aged Chardonnay. Deep and rich, the majority of the fruit in this wine came from Woodhall 3 Vineyard in Alpine, Oregon. Woodhall Vineyard is Oregon State University's research vineyard, where I worked for 6 years. I learned a lot about growing grapes during my tenure there.

Happy 2014!
Matt Compton
Owner / Winemaker
Spindrift Cellars

Chicken Parmesan Recipe

Pairs with Spindrift Cellars Chardonnay and Pinot Noir

Yield: Serves 4.

Ingredients

Sauce:

- 1/2 large yellow onion
- 1/4 cup olive oil
- 2 medium garlic cloves, peeled and minced
- 1 can (28 oz) crushed tomatoes (we use Muir-Glen)
- 1 teaspoon dried oregano
- Pinch of red pepper flakes
- Pinch of sugar

Chicken:

- 4 chicken breast cutlets (1 1/4 to 1 1/2 pounds total)
- Salt
- 2 eggs
- 1 cup breadcrumbs (we make our breadcrumbs running pieces of stale French bread through a blender)
- 1 cup freshly grated Parmesan cheese
- 1/4 cup olive oil
- 2 Tbsp fresh basil leaves, thinly sliced
- 8 ounces mozzarella cheese, sliced

Method

1 Prepare the sauce. Coarsely grate half of an onion. Grating the onion will create smaller onion pieces and release more of the onion's juices, and is faster than chopping. Heat olive oil in a saucepan on medium-high heat. Add the onions and sauté for 2-3 minutes. Add the minced garlic. Cook until fragrant, about a minute more. Then add the tomatoes, oregano, red pepper flakes, and sugar. Bring to a simmer, reduce the heat to maintain the simmer. Cook, uncovered while you prepare the chicken (about 10-12 minutes).

2 Preheat oven to 400°F. Working one at a time, place a chicken cutlet between two layers of wax paper (or plastic wrap). With a meat pounder, pound the chicken pieces to flatten them to an even thickness - between 1/4 - 1/2 inch. (If you don't have a meat pounder, you can use a rubber mallet, an empty wine bottle, or a heavy rolling pin.) Salt the chicken pieces well.

3 In a shallow bowl (large enough to dredge the cutlets), mix together the breadcrumbs, 1/2 cup of the Parmesan, and pinch of salt. In separate shallow bowl, whisk together the eggs.

4 Heat 1/4 cup of olive oil in a large sauté pan on medium-high heat. The oil should be shimmering, not smoking. Dredge the chicken pieces 1 piece at a time first in the egg mixture, then in the breadcrumbs. Then lay the pieces in the hot sauté pan. Turn the heat to medium, then gently fry the cutlets until they are golden brown, about 3-4 minutes per side.

5 Spread enough tomato sauce to thickly coat the bottom of 9x13 casserole pan or baking dish. Once the cutlets are browned on both sides, arrange them on top of the tomato sauce in the baking dish. Place sauce over each of the cutlets. Sprinkle the tops with sliced basil. Then top the cutlets with slices of mozzarella and the remaining 1/2 cup of Parmesan cheese.

6 Bake in the oven for 10-12 minutes, or until the mozzarella begins to brown. Serve with spaghetti and the remaining sauce, or in a large roll.