



**MIX WINE CLUB
WINE PACK OCTOBER, 2014**

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

YOUR WINE CLUB PACKS INCLUDE OUR:

2012 RESERVE PINOT NOIR

Crisp and juicy, with floral raspberry, spicy flavors and a lingering finish.

Production: 274 cases

RETAIL PRICE \$32

WINE CLUB MEMBER PRICE \$25.60

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2013 ROSÉ PINOT NOIR

A dry bright Rosé with crisp strawberry and watermelon flavors with a hint of sour cherry aromas. Nice depth to the wine with a lingering elegant balanced finish.

RETAIL PRICE \$16

WINE CLUB MEMBER PRICE \$12.80

We have also included some recipes that pairs well

Thank you for supporting Spindrift Cellars.

Tabitha Compton

Owner / Tasting Room Manager

A NOTE FROM THE WINEMAKER MATT COMPTON



Sadness Or Euphoria – Billy Joel sums up the way 2013 and 2014 vintages have gone. Both vintages have been very warm growing seasons with early ripening, 2013 brought us some sadness with 7 inches of rain in September but 2014 has turned into Euphoria with a warm dry September ripening a bountiful amount of fruit. Almost all the fruit will be in by October 1st, when traditionally we are just getting started the first of October. We are excited about the potential of the 2014 wines so far. Thank you to Mother Nature for giving us a great growing season!

Cheers, Matt Compton
Owner & Winemaker

Seafood Paella

Total Time: 1 hr 15 min

Prep: 35 min

Cook: 40 min

Yield:

4 to 6 servings

Ingredients

4 tablespoons olive oil
1/2 pound chicken breast, boneless, skinless
1/4 cup diced onions
2 tablespoons chopped garlic
1/4 cup diced red and green peppers
1/4 cup diced celery
1 cup parboiled rice
2 cups chicken stock
1/2 tablespoon saffron
6 blue crabs, cleaned and halved
1 pound shrimp, peeled and de-veined
12 clams
12 mussels
1/2 pound smoked sausage, sliced into 1/4-inch pieces
1/2 teaspoon salt
1/2 teaspoon pepper

Directions

Heat the olive oil in a large pan on stovetop. Add the chicken breast to the oil and sauté to a golden brown. Leave chicken in pan and add the onions, garlic, peppers and celery. Sauté mixture for two minutes. Add the rice, chicken stock and saffron into the mixture and bring it to a boil. Finally, add the blue crabs, shrimp, clam, mussels, sausage, salt and pepper. Cover paella and lower heat. Let simmer for 20 to 25 minutes.

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Roasted Cauliflower Soup with Hazelnut Oil

Ingredients

- 1 whole garlic head
- 12 cups cauliflower florets (about 2 pounds)
- Cooking spray
- 1 tablespoon olive oil
- 2 cups thinly sliced onion
- 4 cups fat-free milk
- 1 (14-ounce) can fat-free, sodium-reduced chicken broth
- 2 fresh thyme sprigs
- 1 1/2 tablespoons roasted hazelnut oil or walnut oil
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 cup chopped fresh parsley

Preparation

1. Preheat oven to 425°.
2. Remove white papery skin from garlic head (do not peel or separate the cloves). Wrap in foil. Arrange cauliflower in a single layer on a baking sheet coated with cooking spray. Add garlic to pan. Bake garlic and cauliflower at 425° for 35 minutes or until golden brown, turning cauliflower after 20 minutes. Cool 10 minutes. Separate garlic cloves; squeeze to extract garlic pulp. Discard skins.
3. Heat olive oil in a large Dutch oven over medium-high heat. Add onion to pan; sauté 8 minutes or until tender, stirring frequently. Add milk, broth, and thyme sprigs; bring to a simmer. Cook 15 minutes, stirring occasionally.
4. Discard thyme sprigs. Stir in reserved garlic pulp and cauliflower. Place half of milk mixture in a blender. Remove center piece of blender lid (to allow steam to escape); secure blender lid on blender. Place a clean towel over opening in blender lid (to avoid splatters). Blend until smooth. Pour into a large bowl. Repeat procedure with remaining milk mixture. Stir in hazelnut oil, salt, and pepper. Ladle 1 cup soup into each of 12 bowls; top each serving with 2 teaspoons parsley.