



**RED WINE CLUB
WINE PACK JULY, 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 BOVINE PINOT NOIR

Bright floral nose, with hints of rose hips; leading to a rich a balanced palate of cherry, vanilla cola, and currents. Nice acidity and soft tannins give length to the palate, with an enjoyable, lingering finish.

Production: 121 cases

RETAIL PRICE \$28

WINE CLUB MEMBER PRICE \$22.40

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2012 RED SKY

Red Sky is a bright unique red blend with rich intensity. Aromatics of dark cherries and lush berry notes with vibrant acidity. Pairs with a wide variety of foods. Anything from grills or Italian dishes. Blend of 45% Syrah, 24% Cabernet Franc, 11% Cabernet Sauvignon, 11% Pinot Noir, & 5% Merlot.

Production: 228 Cases

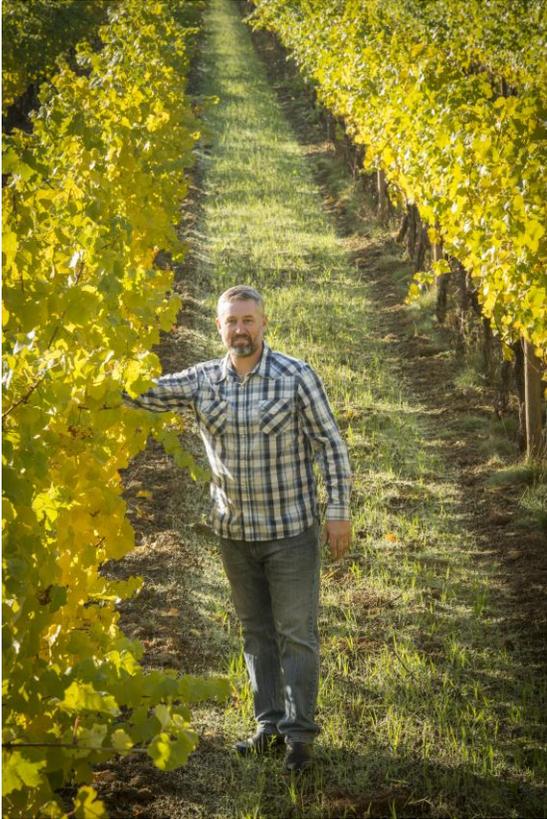
RETAIL PRICE \$17

WINE CLUB MEMBER PRICE \$13.60

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

As I write this letter we are getting some much needed moisture from the sky! In the vineyard our spring is a lot like 2013; with an early start to the growing season and being damp, but not overly wet.



Our soils are quite dry, but the vines have full fruit set on them which is a great sign. In 2011 the vines did not even start to bloom until the 4th of July. There is quite a bit of the potential for the 2014 season. Let's just hope we do not receive seven inches of rain in September.

In the winery, we are looking at our 2013 Pinot Noir's along with the big reds from the Walla Walla Valley. The '13 Reds are showing great fruit and elegant body, with wonderful stone fruit & citrus flavors. The current release of 2012 Pinot Noir's are full bodied with nice fruit and spice. We are now releasing Spindrift's BoVine Vineyard designate 2012 Pinot Noir. BoVine Vineyard is located in Alpine Oregon and we helped plant this 3.25 acre vineyard in 2008. We are very excited about the potential

of this young vineyard and looking forward to many great single vineyard bottling's to come.

Cheers, Matt Compton
Owner & Winemaker

Grilled Steak Salad with Asian Dressing

INGREDIENTS:

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| 1 (12 ounce) rib eye steak | 2 pinches red pepper flakes |
| 2 tablespoons <i>Coconut Secret Raw Coconut Aminos</i> Sauce | 10 leaves romaine lettuce, torn |
| 1 tablespoon <i>Worcester sauce</i> | 1/2 large cucumber, cubed |
| 1 teaspoon steak seasoning | 1 avocado - peeled, pitted, and diced |
| 1/2 lemon, juiced | 1 tomato, cut into wedges |
| 2 tablespoons rice vinegar | 1 carrot, grated |
| 2 tablespoons olive oil | 4 small thinly slices red onion |
| 2 tablespoons agave | 3 1/8 tablespoons toasted sesame seeds |
| 1/2 teaspoon sesame oil | |
| 1/4 teaspoon garlic powder | |

Directions

1. Season both side of the rib eye steak with Coconut Secret Raw Coconut Aminos, Worcester Sauce, and steak seasoning. Cover and refrigerate at least 2 hour to overnight.
2. Preheat an outdoor grill for medium-high heat and lightly oil the grate.
3. Grill steak on preheated grill until firm, reddish-pink, and juicy in the center, about 6 minutes per side. An instant-read thermometer inserted into the center should read 130 degrees F (54 degrees C). Transfer steak to a platter, sprinkle with lemon juice, and cover loosely with aluminum foil. Allow meat to rest for about 10 minutes, then cut into strips.
4. Whisk rice vinegar, olive oil, sugar, sesame oil, garlic powder, and red pepper flakes together in a small bowl. Combine lettuce, cucumber, avocado, tomato, carrot, red onion, and steak strips in a large bowl. Pour rice vinegar dressing over salad and toss to coat. Sprinkle with sesame seeds to serve.

Leek-and-Pecorino Pizzas

- ACTIVE: 50 MIN
- TOTAL TIME: 1 HR 30 MIN
- SERVINGS: 8

1. All-purpose flour, for dusting
2. 1 1/2 pounds pizza dough, cut into 8 pieces
3. 1/4 cup plus 2 tablespoons extra-virgin olive oil, plus more for brushing
4. 2 large leeks, sliced 1/4 inch thick
5. Salt and freshly ground black pepper
6. 3/4 pound ground lamb
7. 32 cherry tomatoes, halved
8. 1/4 pound truffled pecorino cheese, thinly sliced



1. Preheat the oven to 500°. Heat a pizza stone on the bottom of the oven for 45 minutes. (Alternatively, heat a large inverted baking sheet on the bottom rack of the oven for 5 minutes.)
2. On a lightly floured work surface, roll out each piece of dough to a 7-inch round. Oil 3 large baking sheets and place the dough rounds on the sheets. Cover with plastic wrap and let rest for 15 minutes.
3. Meanwhile, in a large skillet, heat 1/4 cup of the olive oil. Add the leeks, season with salt and pepper and cook over moderate heat until softened, about 8 minutes; transfer to a plate. Add the 2 tablespoons of olive oil to the skillet. Add the lamb, season with salt and pepper and cook until no pink remains, about 5 minutes.
4. Generously flour a pizza peel. Place a dough round on the peel and brush with olive oil. Top with some of the leeks, lamb, tomatoes and pecorino cheese. Slide the dough round onto the hot stone or baking sheet and bake for about 4 minutes, until bubbling and crisp. Repeat with the remaining ingredients and serve.

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