



**MIX WINE CLUB
WINE PACK APRIL, 2015**

*Our Tasting Room Hours are Friday-Sunday Noon-5pm
After Memorial Weekend the Tasting Room Hours increase
Wednesday-Sundays noon-5pm
Please come visit and pick up your wine during our tasting room hours.*

YOUR WINE CLUB PACKS INCLUDE OUR:

**2013 PINOT NOIR
NEW RELEASE**

Fresh raspberry aromas with a hint of lily. Soft vanilla notes open up to red berry and cherry pie filling flavors. Moderate acidity gives it length on the palate with an enjoyable lingering finish.

Production: 1,100 cases

RETAIL PRICE \$22 WINE CLUB MEMBER PRICE \$17.60

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**2014 ROSÉ PINOT NOIR
NEW RELEASE**

A dry Pinot Noir Rosé with ripe, crisp strawberry & cranberry flavors with a hint of sour cherry aromas. Nice depth to the wine with a lingering elegant balanced finish.

Production: 416 cases

RETAIL PRICE \$16 WINE CLUB MEMBER PRICE \$12.80

We have also included some recipes that pair well with these wines
Thank you for supporting Spindrift Cellars.
Tabitha Compton
Sales and Marketing Manager

A NOTE FROM THE WINE MAKER



As you all may know spring has arrived early here on the West Coast with bulbs already blooming along with trees flowering. It is the same story in the vineyard where we are seeing very early bud break about 3 to 4 weeks ahead on average. With early bud break worry about frost potential for the next month and a half. We will see how the trends continue for the late spring and summer with heat and moisture.

In the tasting room we are releasing 2013 Pinot Noir's which are showing very well. The fall of 2013 was the year of the great

September Typhoon, which gave us over 7 inches of rain in September. 2013 Pinot Noirs are nice and elegant with wonderful fruit flavors and are quite approachable at a young age. In the tasting room, we will be revisiting the 2011 Pinot Noir which was one of the coolest and latest vintages we have had in Oregon. This will be very fun to taste these dramatically different vintages and how the weather affected each of them. In 2013 most of the fruit was picked in late September and in 2011 the fruit was picked in early November.

Cheers Matt Compton
Owner & Wine maker



Red Wine Lamb Kebab

Recipe by Ann Megowan adapted from two Sunset cookbooks

TOTAL TIME: 5 HRS (including marinating time)

SERVINGS: 6 to 8

Marinade:

2/3 cup dry red wine

1/4 cup olive oil

3 cloves garlic, minced or crushed

1/2 teaspoon each salt and ground cumin

1/4 teaspoon ground cinnamon

2 teaspoons whole cumin seed

1/4 cup finely diced onion

Combine all ingredients in small or medium sized bowl. Whisk together until well combined.

For kebabs:

2 lbs. lean boneless lamb (leg or shoulder meat), cut into 1 1/2 inch cubes

2 red bell peppers, seeded and cut into 1 1/2 inch chunks

1 small onion, cut into wedges

8 medium mushrooms

Skewers

Combine meat and marinade in a large zip-lock bag or in a covered dish. Refrigerate for at least 4 hours or overnight. When ready to grill, remove lamb from marinade and drain. Reserve marinade for basting. Thread skewers with meat and vegetables, alternating meat, peppers, and onion; and beginning and ending with a mushroom. Grill at medium high heat for 20 to 25 minutes, basting occasionally with marinade and turning skewers half way through cooking time. Lamb should be browned on all sides and still slightly pink inside.



Peas and Pea Shoots with Spring Onions and Mint

Recipe by Food & Wine

- ACTIVE: 20 MIN
- SERVINGS: 8

1. 1 pound peas (4 cups)
2. 1 1/2 tablespoons extra-virgin olive oil
3. 3 medium spring onions (bulbing), sliced 1/4 inch thick (3 cups)
4. Salt
5. 3 tablespoons unsalted butter
6. 3 cups lightly packed tender pea shoots or small watercress sprigs
7. 1/3 cup fresh mint leaves
8. Freshly ground black pepper

1. In a large saucepan of boiling salted water, cook the peas until they are just tender, about 3 minutes. Drain.
2. In the same saucepan, heat the olive oil. Add the onions and a pinch of salt, cover and cook over moderately low heat, stirring occasionally, until softened, 5 minutes. Stir in the peas, cover and cook until heated through, 1 minute. Stir in the butter, 1 tablespoon at a time. Remove from the heat and stir in the pea shoots until wilted. Stir in the mint, season with salt and pepper and serve.