



**WHITE WINE CLUB
WINE PACK JANUARY, 2015**

**Our Tasting Room Hours are Friday-Sunday Noon-5pm
Our tasting room will be closed for the month of February.
Please come visit and pick up your wine during our tasting room hours.**

YOUR WINE CLUB PACKS INCLUDE OUR:

2013 PINOT BLANC

Fruit was whole cluster pressed. The 20% new French oak fermentation gives this Pinot Blanc rich tropical fruit flavor; melon and citrus notes with a balanced finish. Matches well with oysters or spicy dishes.

Production: 369 cases

RETAIL PRICE \$18 WINE CLUB MEMBER PRICE \$14.40

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**2013 CHARDONNAY
LIMITED PRODUCTION**

Aged for 8 months on French oak with 25% new oak. The wine offers a creamy nose and flavors of apple lend to a bright finish

Vineyard: Oregon State University Woodhall III Vineyard

Production: 56 cases

RETAIL PRICE \$20 WINE CLUB MEMBER PRICE \$16

We have also included some recipes that pair well with these wines

Thank you for supporting Spindrift Cellars.

Tabitha Compton

Owner / Tasting Room Manager

A NOTE FROM THE WINE MAKER



In the cellar 2014 wines are finishing up fermentations. Reds are all in barrel and going through secondary (malolatic) fermentations and are looking quite nice and very promising with great color, rich fruit and bright acidity. The whites are finishing up primary fermentation; we will start to get the Pinot Noir Rose and Pinot Gris ready to bottle soon. They also are showing great flavors, low alcohol and bright acidity and are very balanced. The Pinot Blanc has some time to go yet. We did some malolatic fermentation to the Blanc to soften the acidity and give it some creaminess.

With the New Year it's time to start pruning the grape vines in our fabulous Willamette Valley winter, with lots of rain, a dash of sun and big temperature swings. We have lots of time to get pruning completed, as bud break doesn't come until mid April in a normal year.

Hope you all had a great 2014 and that 2015 brings a prosperous year to all!

Cheers Matt Compton

Owner & Wine maker



Meyer's Lemony Broccoli and Chickpea Rigatoni

Recipe by [Marc Meyer](#)

© Frances Janisch

TOTAL TIME: 30 MIN

SERVINGS: 4 to 6

- One 19-ounce can chickpeas, drained and rinsed
 - 1/3 cup fresh lemon juice
 - 3/4 cup extra-virgin olive oil
 - Kosher salt and freshly ground pepper
 - 1 1/2 pounds broccoli, cut into florets
 - 1 pound rigatoni
 - 5 large garlic cloves, very thinly sliced
 - 1/2 teaspoon crushed red pepper
 - 1 cup freshly grated Parmesan cheese
1. In a medium bowl, toss the chickpeas with the lemon juice and 1/2 cup of the olive oil. Season with salt and pepper.
 2. In a large pot of boiling salted water, cook the broccoli until crisp-tender, about 4 minutes. Using a slotted spoon, transfer the broccoli to a colander and rinse under cold water until cool. Add the rigatoni to the boiling water and cook until al dente.
 3. Meanwhile, in a large, deep skillet, heat the remaining 1/4 cup of olive oil. Add the garlic and crushed red pepper and cook over moderate heat until the garlic is golden, about 3 minutes. Add the broccoli and cook until tender, about 5 minutes. Add the chickpea mixture and cook until warmed through, about 1 minute.
 4. Drain the rigatoni, reserving 1/4 cup of the cooking water. Add the pasta to the broccoli and chickpeas along with the reserved cooking water and season with salt and pepper. Cook over moderate heat, stirring, until the rigatoni is coated with sauce. Remove from the heat and stir in 1/2 cup of the Parmesan cheese. Transfer the pasta to a bowl, sprinkle with the remaining Parmesan and serve.

Alaskan Salmon with Ginger Teriyaki Glaze

TOTAL TIME: 30 MIN

SERVINGS: 3 to 4

- One 18oz fillet of salmon skinned
 - 4oz teriyaki preferably Veri Veri brand
 - 4oz water
 - 3 – 4 tablespoons fresh ginger julienned
 - 2 tablespoons chives chopped
 - 1 ½ teaspoons cornstarch
 - 2 tablespoons cooking oil
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1. Scrape off skin of ginger and chopped into matchstick size pieces (julienne). Marinate ginger and chives in teriyaki and water for 15 minutes.
 2. While ginger is marinating, heat oil on medium in a large skillet. Pan fry salmon in skillet for 4-6 minutes per side depending on thickness of fillet. Set salmon aside on a platter.
 3. Reduce heat to low and slowly add ginger, chive, and teriyaki marinade to pan. Cook for about 5 minutes or until brown stirring frequently. Add cornstarch and cook for 1 additional minute until thick. Pour glaze over salmon and serve.