



**MIX WINE CLUB
WINE PACK JULY, 2015**

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



YOUR WINE CLUB PACKS INCLUDE OUR:

**2013 WOODHALL VINEYARD
PINOT NOIR**

Distinctive earthy notes from OSU Woodhall Vineyard terroir. Rich and bright fruit flavors that open up with lingering texture. Cherry notes linger on a long finish.

Production: 130 cases

RETAIL PRICE \$26 WINE CLUB MEMBER PRICE \$20.80

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2014 PINOT GRIS

SILVER MEDAL AT GREAT NW WINE COMPETITION

Aromatics include lemon zest, green apple, tropical fruit and pineapple. This complex crisp pinot gris with peach and citrus flavors add length to the palate. This wine has refreshing bright acidity and a lively finish.

Production: 1500 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

A NOTE FROM THE WINE MAKER



I started my viticulture career working as assistant vineyard manager for OSU Woodhall III Vineyards in 1995. Woodhall III Vineyard is located on 26 prime acres two miles west of Alpine, Oregon; and approximately 25 miles south of the University's Corvallis campus. First planted in 1978, there are now 5 acres of wine grapes planted on the south facing slopes, at 450 to 700 feet of elevation. High quality, early maturing grapes are typically harvested from this warm site. We have been producing wines from Woodhall Vineyard starting in 2005. This relationship became exclusive starting in 2012 making Spindrift the only Winery being sold fruit for commercial production from OSU. Included in the mix July 2015 wine club is our Spindrift Cellars OSU Woodhall Vineyard Pinot Noir and our Spindrift Cellars Pinot Gris 2014. Pinot Gris is a mutation of Pinot Noir. The fruit is bluish-grey to brownish-pink explaining the name Gris meaning grey in French and Pinot meaning Pine Cone for its shape. Spindrift Cellars 2014 Pinot Gris is a dry wine that pairs well with a variety of foods.

In the July white wine club we are featuring our New Release 2014 Spindrift Cellars Riesling. Riesling is the great vine variety originating in Germany. The vines are hard wood that resist frost and excel in cool climates. This white wine is most characterized by its Terroir. The fruit is slower to ripen and harvested later. Riesling wine can range from bone dry to very sweet. The wine is high in acidity which allows good bottle aging. Riesling typically has floral, honey and fruit flavors and when aged diesel or petrol. The acidity and when the wine gets to the petrol phase as it ages is what has drawn me to like Riesling so much.

In the Vineyard we are 3 to 4 weeks ahead of average with warm dry weather predicted for the months to come. Getting heat now is not a big deal but we are hoping for not excessive heat come September when the fruit is closer to harvest. 2015 will most likely be one of the warmest years in Oregon history along with one of the earliest harvest we have seen since 1992.

Cheers Matt Compton
Owner & Winemaker



Summer Veggie Pasta

Photograph by Johnny Miller

Recipe courtesy of Food Network Magazine

- TOTAL TIME: 40 MIN
- SERVINGS: 4

Kosher salt

2 zucchini, halved lengthwise and sliced 1/2 inch thick

2 yellow squash, halved lengthwise and sliced 1/2 inch thick

1 bunch asparagus, trimmed and cut into 2-inch pieces

3 1/2 tablespoons extra-virgin olive oil

Freshly ground pepper

1 small onion, diced

2 cloves garlic, thinly sliced

1 28 -ounce can diced tomatoes

1/2 cup grated pecorino romano or parmesan cheese, plus more for topping

9 ounces fresh linguine

1/2 cup chopped fresh basil

1. Preheat the oven to 425 degrees F. Bring a large pot of salted water to a boil.
2. Meanwhile, toss the zucchini, yellow squash and asparagus with 2 tablespoons olive oil on a rimmed baking sheet; season with salt and pepper. Roast until tender, about 20 minutes.
3. Heat the remaining 1 1/2 tablespoons olive oil in a large skillet over medium heat. Add the onion; cook, stirring occasionally, until softened, about 8 minutes. Add the garlic and cook 30 more seconds. Increase the heat to medium high, add the tomatoes and simmer, stirring occasionally, 15 minutes. Remove from the heat and stir in the cheese.
4. Meanwhile, add the linguine to the boiling water and cook as the label directs. Reserve 1/2 cup cooking water, then drain the pasta and add to the skillet with the sauce. Add the roasted vegetables and the reserved cooking water; toss to combine, then stir in the basil. Divide among bowls and top with more cheese.



Smoked Pork Tenderloin with Apple Cinnamon Sauce

Recipe by: Smoker Cooking.com

Picture courtesy of Nathan Lyon

- TOTAL TIME: 3 1/2 HRS
- SERVINGS: 6

Smoke Pork Tenderloin

4lbs whole pork loins
2 tablespoons olive oil
1 teaspoon onion powder
1 teaspoon paprika
1 teaspoon salt
1/2 teaspoon white pepper
1/4 teaspoon ground cinnamon
1/4 teaspoon nutmeg

1. Remove all of the membrane (silver skin) and excess fat from the outside of the pork loin.
2. Rub the loin with olive oil, then lightly season it with a bit of this dry rub mixture.
3. Smoke the loin (using apple wood) at 225 degrees Fahrenheit for 2 to 3hours, or until the internal temperature reaches 155 degrees.
4. Remove the smoked pork loin to a platter, covering lightly with foil and a kitchen towel. Let it rest for fifteen minutes before serving with the apple cinnamon sauce.

Apple Cinnamon Sauce

2 large medium sweet apples (Fuji or Gala are great varieties for this)
1 tablespoon sugar
1/2 teaspoon cinnamon
1/2 teaspoon paprika
1/2 teaspoon salt
1/2 teaspoon white pepper
2 tablespoons rice wine vinegar

1. Finely chop apples and place in a saucepan. Add sugar, cinnamon, paprika, salt and white pepper, rice wine vinegar.
2. Cover and bring to a boil over medium heat, then lower to a simmer. Cook gently until the apples are tender.