



**MIX WINE CLUB
OCTOBER, 2015**

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

YOUR WINE CLUB PACKS INCLUDE OUR:

2013 BOVINE PINOT NOIR

New Release

This 5 acre vineyard planted in 2008 is located in Alpine. It includes Pommard, Wädenswil, and 667 Pinot Noir clones. Ripe red current aromas proceed berry, spice, and plum. Elegant on the palate, and depth in layers of bright red fruit, earth and hints of chocolate. Bright cherry comes through the finish.

Production: 93 cases

RETAIL PRICE \$28

WINE CLUB MEMBER PRICE \$22.40

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2014 DRY GEWÜRZTRAMINER

Silver medal at Great NW Wine Competition

Whole cluster pressed and fermented in 100% stainless steel tanks. A long cool fermentation retains fruit flavors and aromas. Perfumed with grapefruit that leads to apple, lime and a hint of ginger. The 2014 growing season was very warm and dry. The early start to the growing season led to an early harvest, which beat the fall rains.

Production: 210 cases

RETAIL PRICE \$19

WINE CLUB MEMBER PRICE \$15.20

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

Thank you for supporting Spindrift Cellars.

Tabitha Compton

Sales and Wine Club Manager

A NOTE FROM THE WINE MAKER



This is a first, we are wrapping up the 2015 grape harvest before October begins. This year the fruit looks great and offers brilliant flavors and intensity. Another unusual mark for this year's harvest at Spindrift Cellars was that at Spindrift Cellars we brought in most of the Pinot Noir before the white grapes. A more typical year we would harvest most of our Pinot Gris before our Pinot Noir.

We have just a small handful of vineyards left to harvest. For the first week of October we will be busy in the winery pressing the last of the white grapes: Pinot Blanc, Pinot Gris, Gewürztraminer, and Riesling.

In our Spindrift Cellars October wine club we are focusing on Gewürztraminer and the Bovine Pinot Noir. We are excited to be working with great farming families in the towns of Philomath and Alpine.

Bruce and Barb are the owners of Bovine Vineyard on a south east facing slope in Alpine, OR. We worked with Bruce and Barb and I planted the 5 acre vineyard in 2008. Bovine is all Pinot Noir grape clones of Pommard, Wädenswil, and 667. We selected these Pinot Noir Clones for the richness of 667, Cherry fruit of Pommard and the spicy components of Wädenswil.



Mary's Peak Vineyard in Philomath, OR offers some great old vine Gewürztraminer planted in 1978 as well as some Pinot Noir which we also receive. Rodger is the owner of Mary's Peak vineyard and recently retired from OSU and is now farming full time on this beautiful vineyard site. We see great value in the structure of the fruit from the older vineyard which gives vast complexity to the wines. 2014 was a very warm summer. Mary's peak took the summer in stride and the quality was outstanding as always.

Chgrs Matt Compton Owngr & Wine maker

BOVINE VINEYARD



MARY'S PEAK VINEYARD

Thai-style Butternut Soup

Recipe by: Cheri Galvin

Picture: Super Healthy Kids

- Serves 6
- Preparation and cook time: 45 minutes

Ingredients:

- 2 tablespoon extra-virgin olive oil
- 1 carrot, diced
- 1 celery stalk, diced
- 1 onion, diced
- 1 tablespoon red curry paste
- 2 teaspoon chopped fresh ginger
- 4 cups cubed butternut squash, fresh or frozen
- ½ teaspoon chopped fresh thyme
- 4 cups low-sodium chicken broth
- ½ teaspoon fine sea salt
- ½ teaspoon ground black pepper
- ½ cup coconut milk with broth
- ¼ cup Coconut flakes (for garnish)



1. Heat oil in a large soup pot; add carrot, celery, onion. Cook until vegetables begin to soften and onion is translucent, 3-4 minutes.
2. Stir the red curry paste and chopped ginger into this mixture. Then stir in butternut squash, chicken broth, salt and pepper.
3. Bring to a boil, reduce heat and simmer until squash is fork-tender, about 30 minutes.
4. Add 1/2 cup coconut milk with broth. Use an immersion blender to puree` soup, or let soup cool slightly and carefully puree` alternating in batches in an upright blender.
5. Garnish with toasted coconut flakes.

Chocolate Truffles

Recipe by: Cheri Galvin

Picture: flickr.com

- Serves 20
- Preparation and cook time: 3 hours

1 pd. Chopped dark &/or semi-sweet chocolate

1 cup heavy cream

½ tea. Vanilla

¼ tea. Kosher salt

Favorite topping (optional)



1. Place chipped chocolate in a heatproof bowl.
2. Heat heavy cream in a small saucepan just to the boiling point & pour over chocolate.
3. Let sit for a few minutes & then whisk until smooth. If you still have lumps, quickly bring 1-inch of water to a simmer in a saucepan & place the bowl with chocolate over it (don't let the bowl touch the water or you will scorch the chocolate).
4. Whisk until smooth.
5. Whisk in vanilla & salt.
6. Refrigerate for 45 min. to 1 hour.
7. With a scoop measure out and roll into small balls, place on parchment and place back in refrigerator for 30-45 minutes until firm. Take out and roll in favorite topping(s).
8. Stores up to one month in refrigerator.