



**WHITE BEACON PICKUP  
WINE CLUB  
JANUARY, 2016**

Happy New Year

**Our Tasting Room Hours are Friday-Sunday Noon-5pm**

**Our tasting room will be closed for the month of February outside of special events.**

**Please come visit and pick up your wine during our tasting room hours.**

**YOUR WINE CLUB PACKS INCLUDE OUR:**

**2014 PINOT BLANC**

This Pinot Blanc offers tropical fruit flavors with hints of lime and pineapple followed by a soft cream finish. Bright acid keeps the lively and refreshing flavors balanced and lingering on your palate.

**Production: 250 cases**

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

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**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**

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 2015 closes out the wines are tucked away for the winter. Most of the 2014 Wines have all been bottled by now and the 2015 wines are finishing up with their ferments showing us what they most likely will become. 2015 gave Oregon the warmest summer we have had on record which allowed for a ripe bumper crop. Whites are being chilled in the tanks getting ready for spring bottling and showing to be beautiful wines. The red wines along with Chardonnay are finishing up with Malolactic fermentation, this fermentation happens in the barrel which changes Malic Acid (the green apple taste) to lactic acid (creamy taste). During this fermentation the wine in the barrel continues to be stirred this gives the wine contact from the yeast lee's which continues to add softness to the wines.



Cheers, Matt Compton  
Owner & Winemaker

# POTATO TARTLET WITH SALMON

*Makes 15 servings*

One sheet of puff pastry thawed  
¾ cup finely chopped onion  
1 teaspoon snipped fresh dill (also used for garnish)  
3 tablespoons olive oil  
¼ teaspoon salt  
6-12 tiny new white potatoes  
Sour cream, crème fraîche or Greek yogurt  
Thinly sliced cold smoked salmon (lox)



1. Trim pastry sheets; cut into 15 3"x2" rectangles. Place on baking sheet. Combine onion & snipped dill. Press 2 teaspoons onion mixture in the center of each rectangle.
2. Stir olive oil, pepper and remaining onion mixture together. Cut potatoes into 1/8 inch slices; overlap 4-5 slices in the center of each rectangle. Drizzle with a little of the onion-oil mixture. Cover; freeze just until firm. Transfer to freezer container; seal, label & freeze up to one month.
3. Uncover; bake at 400 degrees for 20-25 minutes or until edges of pastry are puffed and golden brown and potatoes are tender. Top with the sour cream & salmon; garnish with fresh dill sprigs. Serve warm.

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# PARMESAN AND PROSCIUTTO SPICED PLUMS

Pre-heat oven to 400 degrees

½ cup Spindrift Cellars Waldport Port wine  
¼ cup sugar  
2 tablespoons apple cider vinegar  
3 cloves  
3 strips of orange zest  
1 cinnamon stick  
Pinch of Kosher salt  
20 pitted prunes  
4 oz. Parmesano-Reggiano, cut into bite-size pieces  
5 thin slices of Prosciutto, sliced into quarters



1. Combine the first 7 ingredients in a small saucepan with one cup of water. Bring to a simmer over a medium heat, reduce the heat to medium-low and add prunes. Simmer about 10 minutes. Cool prunes in liquid for 5 minutes. Remove from liquid onto a plate to cool completely.
2. Make a slit in each prune- stem to top & stuff with a piece of the cheese; wrap with a quarter piece of Prosciutto. Place seam side down on a rimmed baking sheet.
3. Bake 8-10 minutes. Serve warm or at room temp.