



BEACON CLUB SELECTIONS

RED WINE CLUB

APRIL 2017

Winter tasting room hours are Friday - Sunday noon-5pm
Please come visit and pick up your wine during tasting room hours.

2013 SYRAH

Seven Hills West Vineyard in Milton- Freewater, Oregon. Barrel aged 22 months in oak. Deep berry, peppery and jammy. Aromas of sweet dark fruit, black pepper with smoky notes leads to bright rich berry fruit flavors with black pepper and sweet tannins that linger on the palette.

production 55 cases

Retail Price \$32

Wine Club Price \$25.60



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2014 BOVINE PINOT NOIR

This 5 acre vineyard, planted in 2008 is located in Alpine. It includes Pommard, Wadenswill 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 92 cases

Retail Price \$28

Wine Club Price \$22.40



A NOTE FROM THE WINEMAKER

Spring Vineyard Management : Q & A with Winemaker Matt Compton

What have you been doing in the vineyards over the last 3 months?

The last three months in the vineyards have been all about pruning. Pruning is a three-step process which is all completed by hand labor. First step is making the big cuts with a pair of loppers, second step is pulling the brush out of the canopy and placing it in the tractor aisle to be flailed by a mower, and the third step is deciding which fruiting canes to leave and tying them to the wire.

What are you currently doing?

Currently we are finishing up with the pruning and waiting for the rain to give us a break so a tractor can get into the field. Once the weather is dry then flailing of the brush will happen along with some weed control. Other jobs are needing to fix the trellis of the vines, and replace missing vines along with fixing deer fence.

How has the winter weather affected the vines?

The weather has not been much of an issue for the vines this year. The key is coming up with spring frost potential. The good news is, with a cooler winter we have been having then in the last three years', bud break should be closer to "average" in mid to later April.





MARINATED GOAT CHEESE

Ingredients:

- 1½ tablespoons fresh thyme, chopped
- 1½ tablespoons fresh chives, chopped
- 1 tablespoon fresh rosemary, chopped
- ½ teaspoon crushed red pepper flakes
- 2 cloves of garlic, crushed
- 1 (3"x1") strip of lemon rind
- 2 cups of Extra Virgin Olive Oil (EVOO)
- 1 (12 oz.) log of fresh plain goat cheese

Directions:

1. Combine the first 7 ingredients in a small sauce pan and cook over low heat for about 20 minutes.
2. Remove from heat and let cool to room temp.
3. Slice cheese log into 24- ¼" thick discs.
4. Using a glass or ceramic rectangular pan pour ½ of the oil mixture on the bottom of the pan.
5. Place cheeses on top; then pour remaining oil over the cheese discs.
6. Cover with plastic wrap and refrigerate for at least 8 hours, or overnight.



7. To serve use a slotted spoon to place on a serving plate; making sure to have some herbs on the discs. Serve with baguette, sliced.
8. Reserve leftover oil for other uses.

GALETTE DE CRABE LE BEC-FIN

Makes 10

Ingredients:

- 1 bunch scallions
- 1 teaspoon butter
- 1 pound lump crab
- 14 oz. shrimp, peeled & deveined
- 2 eggs
- 1 pint heavy cream
- 2 tablespoons Dijon mustard
- 1 tablespoon hot pepper sauce
- 1 tablespoon Worcestershire sauce



photo: Running Press

Directions:

1. Cross cut the green part of the scallion, 1/8" thick, and sweat in 1 teaspoon of butter.
2. Mix together with picked crabmeat. Set aside.
3. Put shrimp in a very cold bowl of a food processor. Process on high speed for 1 minute.
4. Add eggs and process on high until the mixture is smooth and shiny (approx. 2 minutes).
5. Keep shrimp mixture in bowl and put in freezer to re-chill.
6. Return bowl to machine and slowly add heavy cream while machine is running. Scrape sides of bowl. Mix one more time to make sure the cream is incorporated.
7. Add mustard, hot pepper sauce and Worcestershire to the mousse; then fold into crabmeat and scallions.
8. To cook- sauté ½ cup portions in oil in a non-stick pan over medium-high heat (*could use a ring form to hold together). Cook 2 minutes on each side.

Recipe of Chef George Perrier