



TRADEWINDS WINE CLUB MAY 2017 RELEASE

We hope you enjoy your Spring wines. We want to remind you that you are always invited to join us in our tasting room at 810 Applegate St in Philomath, OR. We are open Fridays thru Sundays from noon to 5pm and after Memorial weekend Fridays thru Sundays.

Anytime you refer one of your friends to sign up for the wine club you get a \$10 credit good for non-release purchases.

Thank you for your loyal support.
Cheers!

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A NOTE FROM THE WINEMAKER

Spring Vineyard Management : Q & A with
Winemaker Matt Compton March 25 ,2017

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.





MAY 2017
TRADEWINDS CLUB SELECTIONS
MIX WINE CLUB



2016 PINOT NOIR ROSE

Delicate aromas of rose petals. The dry Rosé provokes ripe strawberry and crisp flavors complemented by a thrill of sour cherries. Finishes with elegant grip and pretty lingering acid.

production 115 cases

Retail Price \$16

Wine Club Price \$12.80

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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





MAY 2017
TRADEWINDS CLUB SELECTIONS
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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 Price \$14.40

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2014 BARREL SELECT PINOT NOIR

A barrel selection of Thompson Vineyard Pinot Noir 777 clones and Bovine Vineyard 667 clones. Rich dark red fruit aromas with a hint of smoke fold into spicy toasty notes. Complex flavors with a hint of soft fig fruit and fine tannins with appealing extended finish on the palate. This wine matches well with rich meat dishes.

Production 90 cases

Retail Price \$30

Wine Club Price \$24



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.

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

SALMON CAKES with CILANTRO & GINGER

pairs with Spindrift Cellars Vin Gris

Salmon Cakes:

1 ¾ pds. Salmon- baked at 350 until just cooked (time depending on thickness, doesn't take long), skinless & deboned then cut into chunks (this will go into a food processor)

1/3 cup cornmeal (or oyster crackers)

2 tablespoons minced shallots

2 tablespoons mayo

2 tablespoons soy sauce

1 tablespoon Chinese HOT mustard (or a hot mustard of your choice)

2 teaspoons minced garlic

2 teaspoons minced fresh ginger

1 teaspoon Chinese 5-spice (or to taste)

2 tablespoons salad oil



Pulse all of the above in a food processor then shape mixture into patties & fry. Keep warm in 200 degree oven.

Sauce:

½ cup mayo

2 tablespoons cilantro (or parsley)

1 tablespoon rice vinegar

1 tablespoon soy sauce

1 tablespoon minced fresh ginger

1 teaspoon Chinese HOT mustard (or a hot mustard of your choice)

1 peeled garlic clove

Whirl the above in a blender and serve with Salmon cakes

SAUSAGE PARMESAN PALMIERS

pairs with Spindrift Cellars Pinot Noir

Ingredients:

1 box of frozen puff pastry- thaw and keep refrigerated until ready to use.

1.5 to 2 cups Grated parmesan cheese

1 package Ground Sausage

1 large Onion chopped

2 tablespoons Butter

1-2 egg mixed with a splash of water for egg wash

Directions:

1. Cook sausage in pan until crumbly, and drained of oil.

2. Slow cook onion slices in butter, until caramelized and golden.

3. On lightly floured surface open one sheet of puff pastry; then with a rolling pin gently roll out pastry in both directions. Brush with egg wash.

4. First sprinkle the pastry with parmesan cheese; followed by the cooked crumbled sausage and then the caramelized onions.

5. Now roll one long side to the center and repeat on the other side, to the center. Brush edges with egg wash so they "glue together.

6. Freeze roll for 10 minutes; then remove and slice (will get about 16 servings per sheet).

7. Place slices on a parchment covered baking sheet (or Silpat); brush slices with an egg wash.

8. Bake 400 degrees for 20 minutes.

9. Serve warm.



WHY BARRELS

Why use barrels? What do barrels do for each wine?

Oak barrels used for making wine serve a few important

purposes, adding flavors (spice, tannin and roasted notes) slowly adding oxygen to the wine (which helps aging) along with concentration to the wines from evaporation.



Barrels at Spindrift Cellars

WHAT BARRELS

What kind of oak do you use? Where do the trees come from? Why use a variety of coopers?

A majority of the wood used for wine barrels are different species of white oak. The most common oak forest throughout the world are in America, France, Hungary and Russia. Each forest has its own flavors and tannin levels, so each one is often used for different wines. Most Pinot Noirs and Chardonnays use French Oak for the softer silky tannins where American oak is a firmer tannin that does well with Cabernets. Each forest gives different flavors along with each cooper (maker of barrels) has their own roasting technique that influences flavors as well. We mostly use all French Oak for our Pinot Noir's but get diversity in flavors from using different barrel makers.

BARREL DETAILS

What do the markings on the ends of the barrels mean? How many uses do each barrel get? Please tell us the difference between new and neutral oak and why you would use each?



HBE is house blend east, M+ is medium plus toast

When purchasing barrels from different coopers we can select which French forest along with toasting level of the wood (medium toast to heavy) and if we want the heads of the barrel toasted or stay green. Each of these decisions have an influence on how the wine tastes. The barrel shows most of the flavors when it is new, then becomes less imparting of flavors with each use.



CH is Chaillon, M+ is medium plus toast, TH is tasted heads



Barrel construction at Tonnellerie
Francois Freres

After 4 years of use we consider a barrel to be "neutral" which means the wine is not being impacted by the roast of the barrel and most of the spice flavors have been used from the wood. These neutral barrels are a large part of our production because it shows the true flavor of the grapes. Neutral barrels still give the oxygen exchange to help with aging, and concentration from the slow evaporation.

BARREL CARE

What do you do for barrel maintenance? What is wet storage?

Once the wine is removed, the barrels are washed with hot water to remove the sediment inside. If the barrel is not refilled with wine right away we add an acid – SO₂ solution to the barrel to prevent spoilage of the barrel when not in use for wine storage.



A for Allier (tight grain) M+ for mediam plus toasting, TH for toasted heads, 3Y is time seasoning in woodyard, commonly 2 years