



BEACON CLUB SELECTIONS

RED WINE CLUB

JULY 2017

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



2015 PINOT NOIR

Double Gold Medal and Gold Medal Winner

The fragrant mix of flowers and fruit introduces the wine. Centering on plum, currant fruit, lifted by balanced acidity. Finishes with a silky texture and a good lingering finish.
production 1,467 cases

Retail Price \$22

Wine Club Price \$17.60

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2014 RESERVE PINOT NOIR

Silky aromas of red fruit and toasty oak along with earthy under tones. Full but elegant palate of berry and oak with balanced acidity. Each vineyard produced separately in small 1.5 ton fermenters with the use of manual punch downs of the caps two times a day during fermentation. The wines from each vineyard after fermentation were then stored in French oak barrels for 12 months before being blended and bottled. Wines were bottled in Screwcap Closures to retain great fruit flavors and aromas.

Production 150 cases

Retail Price \$32

Wine Club Price \$25.60



A NOTE FROM THE WINEMAKER

Summer Vineyard Management : Q & A with Winemaker
Matt Compton June 19th 2017

Q: What are you currently doing in the vineyard?

A: We are spraying in the vineyards. This is preventative to protect from mildew from rain and/or humidity. The spray is sulfur and another chemical, done weekly but can't be done when it is raining.

Also we are suckering and tucking shoots up into the canopy.



Q: What are the vines currently doing?

A: They are just beginning bloom. Bloom started about 2 days ago and with warm sunshine will usually last about a week.

Q: What are your predictions for this year?

A: We are predicting harvest the first few weeks of October. We have had a very average year so far. It is too early to predict anything else, that will depend on the rest of the growing season and ultimately harvest.



Reduction Method; for wet flavors like red wine, bourbon, whiskey or scotch

Ingredients:

1 cup Kosher or Sea Salt
1 1/2 cups Red Wine (or Bourbon,
Whiskey or Scotch)

Directions:

Step 1. In a pot bring 1 1/2 cups of flavor liquid to a boil; reduce heat to simmer and cook until syrup coats the back of a spoon. Watch it, it can burn easily; so stir ever 15-20 minutes. Cool before adding to the salt.

Step 2. Add 1 cup Salt and mix well. Pour onto a parchment lined baking sheet and allow to air dry for 2 days (or longer, depending on humidity); topped with paper towel. You can also "heat dry" in a 160 degree oven, stirring often (ever 15-30 minutes), topped with paper towel.

Uses: grilled meats, lamb, steak, dark chocolate (just a little).



Dry Method; for herbs, veggies or fruit with low water content

1 cup of Kosher or Sea Salt in food processor with 3 tablespoons of chopped herbs. Dry on baking sheet same as reduction method mentioned above.

- Rosemary Lemon Sea Salt- 1 cup of salt, 3 tablespoons fresh rosemary leaves chopped fine; with zest of one lemon, grated. Dry out.

Uses: Roasted chicken, grilled meats, ricotta cheese, sliced tomatoes, eggs, French fries.

- Siracha Lime Salt- 1 cup salt, 1 to 2 tablespoons Siracha (depending on your taste), zest of one lime. Dry out.

Uses: Fried foods, red meat, chicken, veggies, popcorn, rim on a cocktail glass.

FRESH PEACH SOUP

Pairs with Pinot Gris

serves 10-12 in cups or small bowls

Ingredients:

25 very ripe peaches, peeled, cut into chunks

2 cups fresh orange juice

$\frac{3}{4}$ cups pineapple chunks (canned in own juice, drained)

2 teaspoons ground ginger

1-2 tablespoons powdered sugar, to taste

Fresh mint leaves for garnish

Directions:

1. In food processor puree peaches in small batches until smooth, with some of the orange juice.
2. Pour into a large bowl.
3. Puree pineapple and add to the pureed peaches. Stir in remaining orange juice.
4. Add ginger and powdered sugar (to taste) and chill overnight so flavors can blend.
5. Serve with fresh mint sprigs.



BACON STUFFED MUSHROOMS

Pairs with Pinot Noir

makes 1 ½- 2 dozen appetizers



Ingredients:

1 pound mushrooms (uniform size)
4 strips of bacon, diced
½ cup minced onion, or use part of green onion
2 tablespoons minced green bell pepper
1 teaspoon salt to taste
1/8 teaspoon black pepper to taste
3 oz. cream cheese- room temperature

½ cup fine dry bread crumbs, plain

¼ cup hot water

Choice of shredded cheese for topping; optional (mozzarella, cheddar or parmesan)

Directions:

1. Clean mushrooms (no water), remove stems, chop and set aside.
2. Bake or pan fry the bacon; remove to a paper towel. To the drippings add onion, green pepper and chopped stems, cook until tender, drain. Salt and pepper to taste. Preheat oven to 325 degrees.
3. In a bowl combine the bacon mixture with the softened cream cheese; press into mushroom caps, mounding a bit.
4. Place bread crumbs in another bowl. Turn filled mushroom caps upside down and gently press in bread crumbs; coating the tops.
5. Place in a 13x9x2 inch baking pan. Carefully add ¼ cup hot water to bake, uncovered, 20-25 minutes.
6. At the end sprinkle shredded cheese of choice on top of each mushroom cap; return to melt.

SCALLOPS WITH FENNEL MARMALADE

Pairs with Pinot Blanc

makes 30 appetizers

Marmalade-

- 1 fennel bulb, finely diced- save some of the greenery for garnish
- 2 tablespoons shallots, finely diced
- 2 oranges, peeled, segmented and diced (could use canned mandarin segments)
- 1 tablespoon orange zest
- 4 cups orange juice (can be from frozen juice)
- ¼ cup white wine
- ¼ cup brown sugar
- 1 tablespoon fennel seed
- ¼ cup orange liquor

1. Combine all the ingredients except the liquor in a heavy saucepan.
 2. Reduce by 75% or until it measures 2 cups of syrupy liquid.
 3. Remove from heat, add orange liquor and taste; if too tart then add some white sugar at this point. This can be made days in advance.
- ~ Works well as a dipping sauce for shrimp or pork tenderloin.

Scallops-

- 30 scallops, patted dry
- 1 teaspoon Extra Virgin Olive Oil (EVOO)
- 1 tablespoon butter
- 30 wheat crackers

1. Using a non-stick skillet and cooking in batches, saute` scallops using 1 teaspoon EVOO and a small amount of butter, until lightly browned on each side, (about 3 minutes total). Undercooking is better than overcooking.
2. Serve immediately, placing on a wheat cracker topped with marmalade & garnish with minced fennel greens.