



## BEACON CLUB SELECTIONS

# MIX WINE CLUB

OCTOBER 2017

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

## 2016 CHARDONNAY

Medium body with good mouth texture brings purity to this Dijon 108 clone Chardonnay. Contact on the lees during wine making helps to enhance the lingering creamy finish

production 345 cases

Retail Price \$22

**Wine Club Price \$17.60**



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## 2014 OSU WOODHALL PINOT NOIR

Single vineyard Oregon State University Woodhall III Vineyard is located on 26 prime acres two miles west of Alpine, Oregon; and approximately 25 miles south of the University's Corvallis campus. First planted in 1976, there are now 6 acres of Pinot Noir grapes planted on the south facing slopes, at 450 to 700 feet of elevation.

production 221 cases

Retail Price \$26

**Wine Club Price \$20.80**



## A NOTE FROM THE WINEMAKER

The 2017 growing season is coming to an end with rather nice "normal" weather for the Willamette Valley. As I write this letter we started our first picking of the season today, September 28, 2017; by comparison 2015 and 2016 we were mostly picked by now. The entire season was on what I call the "average track" for weather and grapevine physiology. The wet spring gave us plenty of moisture for the dry growing season; with the exception of just a couple of 100+ degree days we had perfect weather. Most days this summer were in the mid-80's; cooling down to the low 60's at night. This year bud break happened on April 20th, bloom June 20th and now harvest will be pretty much done by the first week of October.

This growing season gave us very nice uniform fruit set with smaller berries and a low amount of juice; which should give us nice concentration for 2017. The "wet" trend of the 7's years (link to 1997 and 2007) gave us light Pinot's, but they were very tasty. We will see what comes from 2017 soon; but I expect well rounded wines with good acidity and deep color.

Cheers,  
Matt Compton



### Jam

makes one pint

#### Ingredients:

8-10 medium sized figs

2 tablespoons water

1 cup sugar

1. Remove stems from fresh figs, rough chop
2. Combine in a medium sauce pan with water and sugar.
3. Simmer over medium heat until sugar is dissolved, stirring frequently.
4. Increase heat to medium-high and boil for 8 minutes; until thick.
5. Transfer to a 1-pint jar and refrigerate; keeps for up to 6 weeks.

### Panini

#### Ingredients:

hearty bread

Prosciutto (3-4 slices per sandwich)

arugula

goat cheese

1. Spread 2 heaping tablespoons of jam on a slice or hearty bread
2. Top with 3-4 slices of Prosciutto and a small handful of arugula.
3. Spread other slice of bread with goat cheese
4. Top press and grill



# CREAMY GARLIC & BRIE MUSHROOMS

Pairs with Woodhall Pinot Noir 2014

## Ingredients:

- 1 tablespoon butter (or oil)
- 1 pound of button mushrooms
- 2 cloves garlic, chopped
- ¼ cup vegetable broth
- 4 oz. brie, diced (casing optionally removed)
- Salt & pepper to taste

1. Heat the butter (or oil) in a pan over medium heat, add the mushrooms and cook until tender and release their liquids, about 10-15 minutes.
2. Add garlic and cook until fragrant, about one minute.
3. Add the broth and brie and cook until the brie has melted, before seasoning with salt and pepper to taste.



## Options:

- Add 1 teaspoon chopped along with the garlic.
- Add ¼ cup cooked chopped bacon.
- Top with ½ cup panko breadcrumbs mixed with 2 tablespoons of melted butter and ¼ cup grated parmesan and broil until golden and crispy.

# PUMPKIN RISOTTO WITH GOAT CHEESE

Pairs with Chardonnay 2016

## Ingredients:

4 cups bone broth or vegetable stock

1 cup canned pumpkin puree

2 tablespoons unsalted butter

1 shallot, minced

1 teaspoon kosher salt

1 teaspoon chopped fresh

thyme

1 ½ cups Arborio rice

1 teaspoon white wine vinegar

½ cup grated Parmesan cheese

¼ cup chopped fresh flat-leaf  
parsley

¼ teaspoon nutmeg

Fresh black pepper

Toppings- optional

1 cup crumbled goat cheese

½ cup dried cranberries



1. In a medium saucepan, whisk together stock and pumpkin, simmer. Cover and keep warm.
2. Melt butter in a large dutch oven or saucepan over medium heat. Once bubbles subside add shallots and salt; cook 2-3 minutes, until tender. Add thyme and rice and cook one minute longer.
3. Add the white wine vinegar and ladle of warm stock and cook, stirring occasionally, until liquid has evaporated. Add another ladle of stock, continue the process allowing stock to evaporate in between each addition. Cook until rice is done, but has a bite to it, it should be creamy in texture and will take about 20-25 minutes.
4. Mix in parmesan, half of the parsley, and nutmeg. Season to taste with salt and pepper. Top with remaining parsley, goat cheese and dried cranberries. Serve immediately.

# SPICY CINNAMON CHOCOLATE BROWNIES

Pairs with Red Sky Lot 14.5

## Brownies

### Ingredients:

- 1 box dark chocolate brownie mix
- 3 large eggs- room temp.
- ½ cup vegetable oil
- 1 tablespoon ground cinnamon
- ¼ or ½ teaspoon cayenne pepper
- ¼ cup water

1. Preheat oven to 350 degrees
2. Blend all ingredients together with a handheld mixer
3. Prepare baking pan- 9X13 (or mini cup cake pan)  
Spray with vegetable oil. Line with parchment paper (over hanging for easy lift out); spray parchment also.
4. Bake 25-27 minutes (10-12 minutes for mini cupcake pan); until toothpick comes out clean.

## Chocolate Butter Cream

### Frosting

### Ingredients:

- ½ cup heavy cream
- 1 cup semisweet chocolate chips
- 1 stick unsalted butter, room temp., cut into ½ inch pieces
- 2 tablespoons unsweetened cocoa powder
- Ground cinnamon for dusting



1. Place cream and chips in a medium bowl over a pan of barely simmering water.
2. Stir until chocolate has melted & mixture is smooth.
3. Remove and refrigerate until thick, about 20 minutes.
4. Add butter and cocoa powder and beat at high speed until light and fluffy, about 1 minute.
5. Spread over cooled brownies and dust with cinnamon.
6. Refrigerate until firm, about 30 minutes.