



BEACON CLUB SELECTIONS

WHITE WINE CLUB

JANUARY 2018

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



2015 PINOT BLANC

Fruit was whole cluster pressed. The 20% new French oak fermentation gives this Pinot Blanc rich flavors. The wine went through partial malolactic fermentation which also gives soft creamy notes.

production 354 cases

Retail Price \$18

Wine Club Price \$14.40

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2014 DRY GEWURZTRAMINER

40 year old vines from Mary's Peak vineyard. This dry Gewürztraminer is perfumed with grapefruit that leads into green apple, lime with a hint of ginger on the palate.

Whole Cluster pressed and fermented in 100% stainless steel tanks with a long cool fermentation to retain fruit flavors and aromas.

production 144 cases

Retail Price \$19

Club Member Price \$15.20





2017 Spindrift Cellars Year in Review

This past year has been full of new beginnings for Spindrift Cellars and the Compton family. We started off 2017 with a fresh new look to our wine label. Introducing the square shape, clean lines, and a simplistic elegance that our distributors had been asking for. We wanted to combine modern simplicity with old world style in the shape. We are thrilled with the results.

The Spindrift team had some big changes all in the same week. Our tasting room manager Jean had her second baby girl in late July. We also hired a new VP of Sales, Don Wackerly. Don brings over 20 years of experience in the wine industry. Don will be working with Tabitha & Matt to manage sales in our distribution channels and open new markets.

The Comptons finished the year with an exciting new adventure of their own. A new brand with their name on the label.

Awards, Reviews, and News for 2017

- We started 2017 in February with the Newport Seafood and Wine Festival with a Gold Medal for our Spindrift 2015 Pinot Noir.
- Our 2015 Pinot Noir continued to receive more accolades with a Double Gold at Savor NW
- Seattle Times recently featured our Spindrift 2015 Pinot Noir again as the Top 50 wines of the Northwest.

- Our new Spindrift 2016 Pinot Gris recently received a 90 rating:

“This tasty wine is full bodied and powered by fruit. Varietal purity is on display, as it offers rich apple, pear peach, and apricot flavors. A lovely hint of lemon oil accents both scent and flavor.”

- The Spindrift Late Harvest Pinot Gris received a 92 rating and Editors Choice:

“Breakfast tea, grapefruit and orange peel scents and a hint of spiced pumpkin come out of this well-priced sweet wine. With 67 g/L residual sugar and 12% alcohol, it's not shy by any standard. The acid is sufficient to balance out all that sugar, and it's rich enough that one half bottle can provide a dessert sip for a party of four. Editors' Choice. —P.G. abv: 12%”

- Released the first three Compton Family Wines to positive reviews including 3 scores over 91 points from Wine Enthusiast and an Editor's Choice distinction for the '15 Alpine Cuveé Pinot Noir.

As we look forward to 2018 we are excited to invest in improving our craft, getting to know our customers, expanding our markets and revealing a few new things we have been working on. We are excited to have you, wine club members, along for the journey. We sincerely appreciate your support and attribute our success to your loyalty. Thank you and Happy New Year!

CREAM CHEESE & PARMESAN ASPARAGUS

Pairs with Pinot Blanc

As an entrée this serves 5

Ingredients

1 puff pastry sheet

Flour for dusting

10 pieces asparagus, ends trimmed

5 oz. cream cheese

1 egg, beaten
Parmesan
cheese



Photos by lilluna.com

Instructions

1. Preheat oven to 400 degrees
2. Roll out the puff pastry sheet and dust with flour.
3. Generously spread a layer of cream cheese over pastry
4. Cut pastry into 10" strips
5. Wrap in strip around one spear asparagus (or a small bundle)
6. Brush with beaten egg & sprinkle with parmesan cheese
7. Bake 10-15 minutes

ALMOND CHEDDAR APPETIZER

Pairs with Gewürztraminer

Serves 16

Ingredients

- 1 cup mayonnaise
- 2 teaspoons Worcestershire sauce
- 1 cup shredded sharp cheddar cheese
- 1 medium onion, chopped
- $\frac{3}{4}$ cup slivered almonds, chopped
- 6 bacon strips, cooked and crumbled
- 1 loaf of French bread

Instructions

1. Pre heat oven to 400 degrees
2. In a large bowl combine first 6 ingredients and mix well
3. Spread cheese mixture on to bread
4. Cut bread into $\frac{1}{2}$ " slices
5. Grease baking sheet with cooking spray
6. Place bread on cooking sheet.
7. Bake until bubbly, about 8-10 minutes



Photo by Tasteofhome.com

SEARED DUCK BREAST WITH CHERRY GASTRIQUE

Pairs with Pinot Noir

As an entrée this serves 4

Ingredients

- 1 tablespoon EVOO (extra virgin olive oil)
- 2 tablespoons minced shallots
- ½ cup best quality cherry jam
- 1-2 tablespoons aged balsamic vinegar
- Four 8oz duck breasts, halved
- Salt/pepper to taste

Gastrique-

1. Heat the EVOO in a saucepan. Add shallots and sauté until translucent.
2. Add jam and vinegar and cook, stirring until jam has melted.
3. Add more vinegar if needed to balance sweetness. Season generously with salt/pepper to taste. (It should not be sweet but more tart and fruity). This can be made ahead and refrigerated.

Prep and sear duck-

1. Using a sharp knife make shallow slices into the skin and fat, creating a diamond pattern. Take care not to cut into meat. This will help the fat to render and the skin to crisp. Season generously on both sides.

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Photos by Gentl Hyers

SEARED DUCK BREAST WITH CHERRY GASTRIQUE

Pairs with Pinot Noir

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2. Preheat a large stainless-steel skillet(s) over medium high heat for 2 minutes, until hot. (Preheat the pans dry- the duck has plenty of fat already!) Add the duck breasts, skin side down.

3. Turn the heat down to moderate-low and sear, without disturbing them, for 4-7 minutes; depending on the size of the breasts. (Smaller fillets will take 4 minutes).

4. Turn the breasts over and sear an additional 2-5 minutes (again depending on size). The duck breast will be medium rare when you remove from heat.

5. Remove breast to a plate and tent with foil or drape with a kitchen towel; to rest for 3 minutes.

6. As they rest, the breasts will come up to medium doneness. Don't over cook them! Slice thin on horizontal diagonal. Serve with warm on plate first and topped with duck slices.



Photos by Gentl Hyers