



BEACON CLUB SELECTIONS

MIX WINE CLUB

APRIL 2018

2017 ROSE OF PINOT NOIR

New Release

Aromas of orange blossoms roll into robust flavors. Fresh raspberry with hints of citrus on the palate. Great freshness from the newest vintage and is bright and focused with good structure. 80% of the Pinot Noir was whole cluster pressed to eliminate skin contact. 20% of the fruit was crushed with overnight skin contact then pressed. This small amount of skin contact extracts a small amount of color and tannin from the grapes. The wine was fermented in stainless steel tank under temperature control to retain fruit flavor.

production 960 cases

Retail Price \$18

Wine Club Price \$14.40



2015 WOODHALL PINOT NOIR

New Release

This single vineyard offering comes from Oregon State University Woodhall III Vineyard, located on 26 prime acres two miles west of Alpine, Oregon. 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 96 cases

Retail Price \$28

Wine Club Price \$22.40





COCOA - RUBBED FLANK STEAK SANDWICHES

Pairs with Pinot Noir

Serves 6

Sauce:

½ c mascarpone cheese

2 tablespoons prepared horseradish, well drained

2 tablespoons ketchup

½ teaspoon salt

- Mix, then cover and keep chilled until ready to use.

Meat:

2-pound flank steak- allow to come to room temperature for 30 minutes before grilling.

- Prepare grill or grill pan to medium high heat.

Rub:

1 tablespoon unsweetened cocoa powder

1 tablespoon ground dark-roast coffee

1 teaspoon ground cumin

1 teaspoon smoked paprika

1 tablespoon olive oil

- Mix dry ingredients and rub on both sides of the steak
- Sprinkle with olive oil to help the spices to stick
- Grill steak for about 6 minutes per side (125 degrees in thickest part); let rest at least 10 minutes.

Assembly:

Cut 6 ciabatta rolls in half, lengthwise, then grill on cut-side until golden.

Spread the rolls with mascarpone spread. Slice the steak thinly then pile on rolls.



Photo by Elizabeth Newman

RICOTTA & PEA TOAST topped with CRUMBLED PROSCIUTTO

Pairs with Rosé of Pinot Noir

Ingredients

- ½ c ricotta cheese, drained of excess liquid
- Finely grated zest from ½ lemon
- 1/8 teaspoon fine salt, plus more for seasoning
- Fresh ground black pepper
- 2 tablespoons unsalted butter, divided
- 2 thin slices prosciutto (1 oz), cut into 1 ½ -inch pieces
- 1 cup fresh or frozen peas
- 2 tablespoons water
- 1 teaspoon finely chopped fresh mint leaves
- ½ teaspoon freshly squeezed lemon juice
- 2 (2-inch-thick) slices of brioche



Photos by Christine Han

Instructions

1. Mix together, in a small bowl, ricotta, lemon zest, 1/8 teaspoon salt; season with pepper. Set aside to come to room temperature.
2. Melt 1 tablespoon of the butter in a large frying pan, over medium heat. Add prosciutto in a single layer and cook, flipping occasionally, until crisp & golden, about 5 minutes. Remove and drain on a paper towel. Save the drippings in the pan.
3. Melt the remaining butter in a small saucepan over medium heat. Add the peas & water, season with salt & pepper; simmer and stir occasionally, cook till tender 3 (frozen) to 5 minutes (if fresh); or to taste.
4. Remove from heat and "smash" with a potato masher or the back of a jar; breaking the peas up (they will absorb the excess liquid).
5. Stir in the mint & lemon juice. Taste & season with salt if needed.
6. Place frying pan back on medium heat; add bread slices and toast on both sides until golden-brown; 1-2 minutes. Using your hands break up the crispy prosciutto and sprinkle over the pea mixture. Serve immediately.