



BEACON CLUB SELECTIONS

RED WINE CLUB

January 2019

2016 CABERNET FRANC

Pheasant Hill Vineyard in Rogue Valley. Wine was aged in French oak for 16 months.

Production: 74 cases

Retail Price \$28 ~ **Club Member Price \$22.40**

2016 BOVINE PINOT NOIR

New Release ~ Rated 92

Former cow pasture, the Vineyard was planted in 2008 by Matt and contains his favorite clones of Pinot Noir Pommard, Wädenswil, and 667. After fermentation, the wine was then stored in French oak barrels for 12 months before being blended and bottled.

Production: 92 cases

Retail Price \$28 ~ **Club Member Price \$22.40**

2016 Growing Season:

Earliest vintage on record delivering outstanding fruit quality with closer to average yields. Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced resulted in wonderful concentration and complexity with characteristic natural acidity.

JANUARY NEWSLETTER

2018 Year in Review

At small world wine company we had an exciting year full of new beginnings. The official launch party of Compton Family Wines started the year. Our Spindrift Cellars brand held many fun events including the Valentine's Date with a Vue, which was a wine dinner held at the Vue Corvallis. We also released a brand new wine under a new brand...

In November, we released the 2017 SEA O2 Sparkling Rosé wine, our first bubbles ever and the first of our new brand. This "Pinot Blend" made of Pinot Gris, Pinot Noir and Pinot Blanc is crisp and dry and has already received positive reviews, including being chosen as a Cellar Selection by the Oregon Wine Press for the month of December. Look for more from this brand in 2019 and beyond!

Compton Wine Club started in March and has been rapidly growing since. In September we had a delightful club event at the Dizzy Hen in Philomath. Chef JC created some exquisite gourmet dishes to pair with the Compton wines.

Reviews:

Wine & Spirits Reviews

Spindrift Cellars 2015 BoVine Pinot Noir 90 rating

Bound up by oak when first poured, this posh pinot has a heavy lining of toffee and spice, squaring off the black-cherry flavors with a firm grip. After a day, that grip relents, and the wine's cherry-cola flavors take on a more elegant, seamless texture.

JANUARY NEWSLETTER continued

James Suckling Reviews

Spindrift Cellars 2016 BoVine Pinot Noir 92 rating

Fresh and attractive violets on the nose here with a supple and juicy array of very fresh red cherries that flow to the palate, where they are delivered amid succulent, upbeat tannins. Drink or hold.

Spindrift Cellars 2016 Woodhall Pinot Noir 93 rating

A slightly savory edge to the nose of this earthy and ripe, red plum-fruited pinot. The palate has a very fresh, raspberry and red-plum core with a silky and suave build to the cedary, red cherry- flavored finish. Drink now.

Soon to be released:

Compton 2016 Llewellyn Cuvée Pinot Noir 91 Rating

Spindrift Cellars 2016 Reserve Pinot Noir 92 rating

One of the most common questions we receive from both guests and wine club members is, "where can you guys ship to?" Well, we are happy to announce that Small World Wine will soon be able to ship to over 40 states with VinoShipper. We are looking forward to shipping wine direct to more customers and their friends and family through the use of the secure shopping cart tool. More info to come on this new service soon!

Well Wishes for 2019

We are excited for the new adventures in 2019 and are so happy that you are along with us as we grow and do our best to serve our wine club members and customers better. Thanks for all your support. We wish you all peace, happiness and prosperity in the New Year.

MUSHROOM GORGONZOLA TARTLET

Pairs with Pinot Noir

Ingredients

Nonstick cooking spray- to prepare mini muffin tin
6 oz sliced cremini mushrooms
¼ cup crumbled Gorgonzola
3 tablespoons flour
2 tablespoons Panko breadcrumbs
1 tablespoon fresh chopped tarragon
1 tablespoon fresh chopped basil
1 teaspoon lemon zest
½ teaspoon kosher salt
¼ teaspoon black pepper
2 large eggs
1 sheet frozen puff pastry, thawed

Instructions

Preheat oven to 375 degrees. Spray mini muffin pan.

Place one slice of cremini mushroom into the bottom of each muffin pan section. Place the rest of the mushrooms into a food processor and pulse until you have small pieces. Add Gorgonzola, flour, breadcrumbs; spices and eggs. Pulse until thick paste forms; about 30 seconds.

Gently roll out the thawed puff pastry to a 10-inch square. Use a 2 ½ inch round cutter to cut 12 rounds of dough. Prick each with a fork; so dough doesn't puff up during baking.

Spoon one tablespoon of the mushroom paste mixture over each cremini slice in the mini muffin pan; top with puff pastry round.

Bake until pastry is golden brown; about 25-28 minutes. Cool for 2 minutes then invert tartlets and serve immediately.

