



## BEACON CLUB SELECTIONS

# RED WINE CLUB

APRIL 2019

## 2016 RESEVE PINOT NOIR

[New Release](#)

[Rated 94 by Prince of Pinot, Rated 92 by James Suckling](#)

All old vine fruit; 75% of the fruit was fermented in small 1.5 ton fermenters with the use of manual punch downs of the caps two times a day during fermentation. The other 25% of the fruit was fermented in a 3 ton open top wood fermenter with manual punch downs. After fermentation, each lot was aged in French oak barrels for over 12 months before being blended and bottled. Wines were bottled in Screwcap Closures to retain it great fruit flavors and aromas.

Production: 74 cases

Retail Price \$32

[Wine Club Price \\$25.60](#)

## 2015 RESERVE PINOT NOIR

[Limited Quantities](#)

Black cherry fruit with a streak of cola is followed by great texture and complexity. A suggestion of coffee come through on the finish. The vineyard blend fruit was co-fermenter in our 2.5 ton open top wood fermenter. This helps to enhance the extraction of the tannins. Manual punch downs of the caps are done two times a day during fermentation. Barrel aged 15 months in French oak barrels.

Production: 148 cases

Retail Price \$32

[Wine Club Price \\$25.60](#)



# CLUB NEWSLETTER

## What's in a Name?

### **Reserve**

"Wine that is "held back"", that is the loose meaning of the term Reserve in the wine world. In the United States there is no legal definition or regulations to use the word Reserve, on a wine bottle. In fact the only countries with actual regulations that govern the use of the word Reserve (or Riserva or Reserva in their case) are Italy and Spain. In the United States the term Reserve is up to the interpretation of the individual Winery.

This brings us to the question, "what does "Reserve" mean to us at Spindrift Cellars". We give it the value of "excellence," "specialty". This is the wine that we hold back, not only in the barrel but also the bottle cellaring process. We only make three or four barrels worth of these wines, and only when the vintage allows for it. The 2015 and 2016 Reserve Pinot Noir was a combination of fruit from different areas, in different vineyards that we blended together. It was then fermented together from the beginning, in our big open top wood fermenter. Finally, it was aged for 18 months in 30% new French Oak. This a different process of winemaking from our other Pinot Noir that is fermented separately in tub fermenters and is not aged as long (typically 10 to 12 months) using about 20% new oak.

### **Estate**

So, what are the wine label terms that do have regulation in the United States? "Estate" which has the following regulations: the grapes must be grown in one AVA (American Viticultural Area), in vineyards owned or controlled by the winery. Also the wine must be made at the winery, which must be located in the same AVA as the vineyard(s).

# CLUB NEWSLETTER

## **Single Vineyard**

"Single vineyard" is 95% of grapes grown in a single vineyard.

## **Cuvée**

Another common wine term that can be ambiguous is Cuvée. Dr. Vinny from the Wine Spectator explains it well. He says "The French term "Cuvée" has a few different meanings. When it comes to Champagne, the term can refer to the first-pressed (and best) juice. But in Champagne and elsewhere, it most commonly refers to a blend, either of more than one grape or of wine from specially selected barrels or vats. "Cuvée" is also used to imply prestige or quality, though the term is not officially regulated, and therefore can appear on the labels of very ordinary wines."

We have chosen this term to use on our new Compton Family Wines brand labels. To us the term Cuvée means "top tier blend," "premier". The Compton Pinot Noir Cuvée's are each a blend, from vineyards that are close together in location. The wine is aged longer in barrel (around 18 months). The wine is an expression of the terroir in the particular area that the vineyards are located. The topography of the exact vineyard location, soil types, and grape clones combined together, give the wine depth and dimension.

# PEA COUSCOUS SALAD with ROASTED SHRIMP

Pairs with Rosé of Pinot Noir

## Ingredients

4 tablespoons EVOO, divided  
2 tablespoons fresh squeezed  
lemon juice  
2 tablespoons minced shallot  
1 ½ teaspoons Dijon mustard  
1 tablespoon chopped dill  
Salt and pepper to taste  
1 cup pearl couscous  
2 cups water  
1 pound of uncooked, peeled and  
deveined shrimp  
1 cup of fresh or frozen peas



Photo: Lauren Volo

## Instructions

Preheat oven to 400 degrees.

1. In a large bowl whisk 2 tablespoons of EVOO with lemon juice, shallots, Dijon mustard, dill ¼ teaspoon salt and dash of pepper. Set aside.
  2. Heat 1 tablespoon of EVOO in a large pan over medium heat until simmering. Add the couscous and cook, stirring occasionally, until toasted and golden-brown; about 3 minutes.
  3. Add 2 cups of water and ¼ teaspoon salt, stir to combine and bring to a boil. Reduce heat to medium-low and simmer uncovered until tender; about 10 minutes. Drain well and place in the bowl of dressing.
  4. If using fresh peas, add to a pot of boiling salted water and cook 3-5 minutes; then drain.
  5. Pat dry shrimp and place them on a rimmed baking sheet; add the peas and the remaining EVOO and salt & pepper to taste. Toss the mixture to combine then evenly spread out on baking sheet.
  6. Roast in a 400 degrees oven until shrimp are opaque and cooked through, about 6-8 minutes.
  7. Add to the couscous and mix gently.
- Can be served warm or cold. Can be stored for 3 days.

# THAI GROUND PORK SALAD

Pairs with Riesling

## Ingredients

- 2 pounds ground pork
- 2 cloves of garlic, minced
- 2 small shallots, minced
- 1 jalapeno, seeded and minced + some sliced for garnish (optional)
- Juice of one lime + lime wedges for serving
- 2 tablespoons fish sauce
- 1 teaspoon light brown sugar
- 1 teaspoon hot chili sauce + more for serving
- 1 tablespoon light oil
- ½ cup chopped cilantro (optional)
- ½ cup chopped mint
- ½ cup chopped basil
- Salt & pepper to taste
- 1 cup chopped salted peanuts (optional garnish)
- 1 large head of Boston or other leafy lettuce for serving



Photo: Pan Nan

## Instructions

1. In a bowl mix the pork, garlic, shallots and jalapeno. In a small bowl whisk together fish sauce, lime juice, brown sugar and chili sauce.
2. Heat oil in a skillet, add pork mixture and cook until no pink remains; about 5 minutes.
3. Remove from heat and add the whisked chili lime sauce mixture. Let stand for 5 minutes.
4. Transfer to a large bowl and add the herbs and salt and pepper to taste.
5. Place a spoonful of the mixture in a lettuce leaf.
6. Garnish with chopped salted peanuts, sliced jalapeno; lime wedges and extra chili sauce if desired.

# GNOCCHI & SPINACH with BLUE CHEESE SAUCE & PROSCIUTTO

Pairs with Pinot Noir

Serves 6

## Ingredients

4 oz. thinly sliced prosciutto  
1 tablespoon EVOO  
1 pd. potato gnocchi  
6 oz. spinach  
1 shallot, minced  
½ cup milk  
4 oz. crumbled blue cheese  
¼ teaspoon grated nutmeg



## Instructions

1. Bring a pot of salted water to a boil.
2. In a skillet heat the EVOO over medium heat. Add the prosciutto and cook until crispy. Drain on paper towels and set aside.
3. To the same pan add the shallots and sauté until softened. Add the spinach and allow to wilt, 2-3 minutes.
4. Add gnocchi to the boiling water and cook until they float to the top; 2-3 minutes.
5. Drain then add to the spinach mixture. Add milk, blue cheese and nutmeg. Stir until cheese is melted and gnocchi are coated.
6. Top with flaked prosciutto. Serve immediately.

# WHITE CHOCOLATE BARK with PISTACHIOS & APRICOTS

Pairs with Pinot Noir

## Ingredients:

- ½ cup whole salted pistachios, shelled
- 16 oz. good white chocolate, finely chopped
- ¼ cup dried fruit (of your choice)
- ¼ cup medium-diced dried apricots

## Instructions:

1. Preheat oven to 350 degrees
2. Using a pencil draw an 8 X 10 inch rectangle on parchment paper. Turn paper over so pencil marks don't get on chocolate. Set aside.
3. Place ½ cup whole shelled & salted pistachios spread out on a separate baking sheet and bake for 8 minutes. Set aside to cool.
4. Place 1/3 of the chocolate in a heat-proof glass bowl and put in the microwave on high for 30 seconds. (Time for accuracy).
5. Stir with rubber spatula and return for another 30 seconds, stir again. Continue if needed until **just** melted.
6. Pour onto the marked parchment and spread to marked edges. Sprinkle cooled nuts and dried fruits; press lightly so they set in chocolate.
7. Set aside for at least 2 hours or refrigerate for 20 minutes.
8. Cut or break into 16 pieces.
9. Store at room temperature.

