



BEACON CLUB SELECTIONS

RED WINE CLUB

JULY 2019

2016 CABERNET SAUVIGNON

Vines from Hoot & Howl Vineyard in Philomath as well as from Pheasant Hill Vineyard in Rogue Valley. The wine was aged in American and French oak for 20 months. The Oregon Cabernet Sauvignon is lower in alcohol and higher in acidity than California Cabernet. This natural balance give a lighter body with dark fruits and soft tannins. The acidity of the wine make for great food pairing.

Amazing with rack of lamb drizzled in a rosemary sauce.

Production: 72 cases

Retail Price \$28

Wine Club Price \$22.40

2017 PINOT NOIR

2017 was a true cool climate Oregon year. Normal temperatures with warm days and cool nights and no big heat spikes. Some precipitation during the growing season kept the fruit damp at times resulting in slow ripening. Comprised of grapes from five of our vineyards, all the vines are considered old vines, ranging in age from 40 to 11 years. The blend of vineyards give the wine complexity, bright fruit flavors, soft tannins with nice earthy notes. We pair this Pinot Noir with a fatty fish or delicate mushroom dish.

Production: 821 cases

Retail Price \$22

Wine Club Price \$17.60

CLUB NEWSLETTER

Vineyard Update from Matt Compton

2019 growing season started with cool temperatures with lots of rain which lead to budbreak around April 15th to 20th. I call this normal average time for bud break. The cool and wet weather stuck around into early May and gave us frost damage at many of our vineyards. This is the most damage I have seen in many years for our vineyards. When the primary buds get damaged the secondary buds will come out late and have half as much fruit.

With the wet late winter and spring rain is giving us plenty of moisture in the soil to take us into the growing season. Bloom come around June 15th with the 90 plus degree days and made flowing happen fast. As of late June, the temperature has cooled down and hopefully will stay cool into July. With good fruit set it's nice to have cooler temperatures after bloom to give us smaller berries.

We have had some setbacks with the frost but hoping for a calm summer and Fall.

CARAMELIZED SCALLOPS WITH STRAWBERRY SALSA

Pairs with Riesling

Ingredients:

SCALLOPS

½ pound of medium-large scallops- membrane removed

Salt and pepper to taste

1 tablespoon extra virgin olive oil

1 tablespoon butter

SALSA

2 tablespoons of both arugula and basil- chiffonade

½ medium shallot- minced

2 hands full of ripe strawberries

1 tablespoon red wine vinegar

Directions:

1. Gently pat dry scallops, then season with salt and pepper.
2. Heat olive oil & butter in a skillet; add scallops- don't over crowd.
3. Cook 3 minutes on the first side, flip and cook 1-2 minutes..... DON'T OVER COOK!
4. Mix salsa ingredients to get a nice sweet and sour balance (could add sugar or balsamic if you like).
5. Top on each scallop for a nice presentation.



Photo: movable feast

INDIVIDUAL SMOKED SALMON TERRINES

Pairs with Chardonnay

Ingredients:

- 16 oz. thinly sliced smoked salmon
- 1 1/4 cup crème fraiche
- 1/3 cup cream cheese
- 2 tablespoons fresh lemon juice
- 1 teaspoon chili powder (can add more); or horseradish can be substituted
- Fresh dill for garnish



Directions:

1. In a food processor whizz 7 oz. of the salmon, then add the crème fraiche and cream cheese.
2. Pulse well and add the chili powder and lemon juice.
3. Pulse again to make a fine paste.
4. Check the seasoning and add more chili powder or lemon juice if necessary.
5. Chill the filling for at least 20 minutes.
6. Prepare ramekins or mold by lightly spraying or oiling them.
7. Line with remaining slices of smoked salmon, allowing to overhang the edges.
8. Spoon the pate between the molds or ramekins and fold the salmon over to cover. Cover all with cling wrap and chill for 2 hours or overnight.
9. Turnout and garnish to serve.

Note: This can be done in a roll, wrapped in plastic, chilled, then sliced. You can also add blanched fresh vegetables of your choice, like asparagus, thinly sliced carrots or peas, in the middle. Capers, chives and smashed pink peppercorns work well too. Make it your own! Freezable, then thaw in refrigerator.

SALAMI FLOWERS

Pairs with Pinot Noir

Sliced Salami

Filling:

(combine a day ahead)

8oz softened cream cheese

3 tablespoons capers, rinsed, dried and lightly chopped

1 ½ teaspoons Dijon mustard

2 tablespoons minced chives

2 tablespoons minced parsley

¼ teaspoon black pepper

Garnish:

1 tablespoon prepared capers (not chopped)

Assembly:

1. Place ¼ teaspoon of mixture in the center of a slice of salami.
2. Pinch four side to the middle to form a flower and spear with a toothpick.
3. Top with one caper, as the center of the flower



PESTO TORTELLINI SKEWERS

Pairs with Pinot Noir

Ingredients:

20 oz. of both regular and spinach tortellini
½ cup pesto-(nut free recipe below)
4 oz sundried tomatoes- julienned
Skewers to serve

Directions:

1. Cook tortellini according to package directions - (don't over-cook), drain and return to pan.
2. Add pesto to coat.
3. Drain liquid from sundried tomatoes.
4. Assembly: skewer one spinach tortellini, one slice dried tomato, one regular tortellini, top with a slice dried tomato.

Nut Free Pesto Sauce-

Ingredients:

6 oz. spinach- stems removed
3 oz. basil leaves
2-3 cloves garlic- rough chopped
Zest of one lemon
Juice of ½ lemon
1/3 cup shredded Parmigiano
Reggiano cheese
½ teaspoon coarse salt
1/3 cup Extra Virgin Olive Oil



Directions:

Using a food processor to pulse spinach a few times, add basil and garlic, zest, lemon juice and salt & pepper; process until smooth. Taste and adjust. Store in a sealed container for up to 10 days.