

RED WINE CLUB

OCTOBER 2019

2016 RESEVE PINOT NOIR

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: 303 cases

Retail Price \$32

Wine Club Price \$25.60

2016 BOVINE PINOT NOIR

Rated 92 Prince of Pinot, Rated 92 by James Suckling

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

Wine Club Price \$22.40

CLUB NEWSLETTER

Harvest Update from September 27, 2019

A cliff hanger.. "You just never know until it's in the barn" ~ Matt Compton

Off and on rain in early September slowed the grapes from ripening, but now they are ripe and everything is ready to be harvest over the next week. It will be a dance around the predicted rain to get clean fruit in the winery before the inclement weather gets here. We are ready for bins of grapes to come flying in starting now (Friday)... **READY GO!**

Thank you for your understanding and caution as the parking lot will be very busy and full. There is parking on the North side of Applegate St. and along 8th St or 9th St.



GARLIC SHRIMP & AVOCADO CROSTINI

Pairs with Pinot Gris

Ingredients:

- 1 baguette
- 12 medium-large cleaned shrimp
- 4 cloves of garlic, minced very fine
- ½ teaspoon garlic powder
- ½ teaspoon chili powder
- ½ teaspoon smoked paprika
- 2 tablespoons EVOO (extra virgin olive oil)
- 1 avocado
- ¼ teaspoon fresh lime juice
- Salt & pepper to taste
- Arugulae

Directions:

1. Slice baguette and place pieces on a baking sheet.
2. Mix EVOO and minced garlic; then spread on both sides of each bread slice.
3. Toast/bake in oven; then cool.
4. In a skillet splash EVOO, shrimp, garlic powder, chili powder, smoked paprika. Toss and cook until shrimp is pink. Remove from heat.
5. In a small bowl mash the avocado, add lime juice and salt & pepper to taste.
6. Assembly: Place a piece of arugula on each slice of bread, top with the avocado mixture and top with a shrimp. Serve immediately.



Photo: Salt & Lavender

DUXELLES

Named for 17th Century French Marquis d'Uxelles-
pronounced "duke-sell". Pairs with Pinot Noir

Directions:

Tip: Use a large surface skillet so the mushrooms don't stem when cooking.

1. Quickly rinse and clean mushrooms; let dry a few minutes.
2. Pulse in a food processor then place in paper towels and squeeze; not a lot of liquid will come out at first.

3. Rest 5 minutes and squeeze again, more liquid will be released.

3. Melt the butter in the skillet over medium-high heat; add shallots or onions and garlic; cook stirring about 2 minutes.

4. Add mushrooms, salt & pepper and cook, stirring until mixture begins to caramelize and liquid is evaporated; about 20 minutes.

5. Add wine of choice, plus soy sauce, balsamic vinegar and Worcestershire; stirring to deglaze the skillet and until liquid is gone; about 5 minutes.

6. Remove from heat and cool.

7. Store in an air-tight container and freeze up to 6 months. Can also be put in ice cube trays and frozen; great added to eggs, pasta, chicken, etc.

8. Serve on toast tips, crackers or crostini slices; plain or with crème fraiche or whipped goat cheese; topped with a parsley leaf to decorate.



Photo: Martha Stewart

DUXELLES

Named for 17th Century French Marquis d'Uxelles-
pronounced "duke-sell". Pairs with Pinot Noir

Ingredients:

6 tablespoons unsalted butter

¾ cup minced shallot (or can use onion)

1-4 tablespoons fresh minced garlic (you decide on the taste)

3 pounds mushrooms, stems removed

¾ teaspoons coarse salt

½ teaspoon of white or black pepper

¾ cup of wine (dry Sherry, Port, dry Marsala or Madeira-you decide!)

1 tablespoon soy sauce 1 tablespoon balsamic vinegar

1 tablespoon Worcestershire sauce

** Can add 1-2 tablespoons of chopped herbs, like flat leaf parsley, tarragon or fresh thyme to taste

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Photo: The Spruce Eats

PUMPKIN PECAN BAKED BRIE BITES

Pairs with Riesling

Ingredients:

1 sheet of puff pastry dough (can use mini Fillo Shells or Crescent dough)

1 8oz round of brie cheese

½ cup pumpkin butter ~ recipe included (can use cranberry sauce)

¼ cup chopped pecans

Instructions:

1. Spray mini muffin pan and set aside.

2. Thaw puff pastry and roll until smooth; cut into small squares to fill each mini muffin cup (24 pieces)

3. Add a cheese square, some pecans pieces & top with pumpkin butter

4. Bake in a pre-heated 400 degree oven for 12-15 min. (keep an eye on them)

and stir for an additional 10-15 minutes.

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Photo: my sequined life

HOME MADE PUMPKIN BUTTER

Ingredients:

- 1 29oz can of pumpkin puree
- 1 cup apple juice or apple cider
- 1/2 cup sugar
- 1/4 cup honey
- 2 teaspoons of ground cinnamon
- 1 teaspoon ground ginger
- 3/4 teaspoon ground nutmeg
- 2 teaspoons fresh lemon juice

Instructions:

1. Combine all ingredients except lemon juice in a saucepan; bring to a boil over medium-high heat, stirring constantly.
2. Reduce heat to medium-low and simmer for 10-15 minutes; stirring regularly
3. Mix will become smooth as it is heated and stirred.
4. For a thicker consistency continue to heat and stir for an additional 10-15 minutes.
5. Take off heat and stir in lemon juice.



Photo: oh she glows