



BEACON CLUB SELECTIONS MIX WINE CLUB APRIL 2016

Our Tasting Room Hours are Friday-Sunday Noon-5pm
After Memorial Weekend Wednesday- Sunday Noon-5pm
Please come visit and pick up your wine during tasting room hours.

WHITE CUVÉE 2014



Gewürztraminer blend creates a balanced aromatic essence of fresh tropical fruit with lingering apple and citrus flavors. A balanced crisp finish that is irresistible. All stainless steel fermented 49% Pinot Gris, 20% Gewüuztraminer, 14% Pinot Blanc, 10% Chasseelas, and 7% Riesling.
production 125 cases

Retail Price \$13

Club Member Price \$10.40

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2014 PINOT NOIR

Rated 89 in Wine Enthusiast

Ten small vineyards located in the heart of the Willamette Valley. Many of the vineyards are over 15 years old and all are dry farmed. Pinot Noir clones include: Pommard, Wädenswil, 115, 777 and 667. Rich ruby red color which leads to high aromas of red fruit, cherry, earthy and toasty notes. Big cherry flavors with some oak, sweet tannins, bright acidity and lingering finish.
production 1,850 cases



Retail Price \$22

Club Member Price \$17.60

A NOTE FROM THE WINEMAKER

The sun is out and temperatures are rising, flowers are blooming and spring once again comes early to the Willamette Valley. The vines are developing already with signs of bud break, about 3 weeks ahead of average. Coming off 2015, one of the warmest years on record, and following a warm winter, an early spring seems to be the norm for awhile. The vineyards are pruned and waiting for the 2016 crop to start; the 2015 red wine is tucked away in barrels and the whites will soon be bottled.



20 year old vine at DeerHaven vineyard

The wines from 2014 and 2015 remind me a lot of the wines a decade ago. 2014 wines are ripe and clean with elegant fruit flavors — much like the 2004 wines were. 2015 wines are also ripe, with a bit more concentration of color and flavors — much like the wines in 2005. If the trend continues, will 2016 be as warm as 2006? 2006 was a very warm year in the Willamette Valley with temperatures rising close to 100 degrees at harvest. The harvest was rushed as we worked to avoid overripe berries. Here is to hoping this 10 year trend breaks in 2016 and summer temperatures are more like 2014 and 2015 than 2006.

- Matt and Tabitha Compton, Owners and Winemakers



DeerHaven vineyard Philomath, OR

JAMAICAN JERK SHRIMP

Pairs well with Spindrift Cellars Rosé



Jerk Marinade- (refrigerate and keeps for up to 2 months)

1 tablespoon of red chili flakes
1 onion, cut into quarters
4 green onions, chopped
3 tablespoons of soy sauce
1 tablespoon vegetable oil
1 tablespoon white wine vinegar

2 teaspoons sugar
1 tablespoon fresh thyme
1 teaspoon allspice
½ teaspoon cinnamon
½ teaspoon nutmeg
1 teaspoon each of salt & black pepper

1. In a blender or food processor add the onions and process until minced.
2. Add the rest of the ingredients and process until smooth.
3. Store in the refrigerator, in an airtight jar, for up to 2 months.

Shrimp- (marinate for 2 to 8 hours)

½ the Jerk Marinade
½ cup extra virgin olive oil
2 pounds of shelled, uncooked, large shrimp
Chives for garnish

1. Combine shrimp, marinade and extra virgin olive oil in a bowl to toss & coat.
2. When ready to broil or grill drain the shrimp and thread onto treader (soaked in water) skewers.
3. Grill or broil for 2-3 minutes per side or until the shrimp become pink & opaque.
4. Serve hot or at room temperature. Garnish with chives.

Wild Mushroom Bruchetta

Pairs well with Spindrift Cellars Pinot Noir

Yield: Makes 12 servings
(serving size 2 toasts)

1 baguette
1 Tbl extra-virgin olive oil
12 ounces gourmet mushroom mix, roughly chopped
1 Tbl olive oil
3 Tbls balsamic vinegar
2 Tbls packed fresh oregano leaves
1/4 Tsp kosher salt
1/4 teaspoon black pepper
1 ounce aged pecorino cheese
2 Cups baby arugula



1. Preheat oven to 450 degrees.
2. Cut baguette into 24 (1/4 inch thick) slices. Arrange in a single layer on baking sheet. Bake until golden (4-5 minutes).
3. Heat 1 Tbl extra-virgin olive oil until very hot but not smoking. Add mushroom mix; cook until water releases and mushrooms brown 4-5 minutes. Transfer to a bowl, cool.
4. Toss mushrooms with 1 Tbl olive oil, balsamic vinegar, oregano leaves, kosher salt, and black pepper.
5. Thinly shave pecorino cheese.
6. Divide arugula among baguette slices, top each with 1 Tbl mushrooms and some pecorino.