



## BEACON CLUB SELECTIONS

# WHITE WINE CLUB

JANUARY 2017

Winter tasting room hours are Friday - Sunday noon-5pm  
Please come visit and pick up your wine during tasting room hours.

## 2014 PINOT BLANC

This Pinot Blanc offers tropical fruit flavors with hints of lime and pineapple followed by a soft cream finish. Bright acid keeps the lively and refreshing flavors balanced and lingering on your palate.

production 250 cases

Retail Price \$18

Wine Club Price \$14.40

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## VIN GRIS

Peach, apricot and white flowers on nose. Crisp apple, kiwi, and sour cherries layer the palate, with bright tangy acidity. The wine is dry and crisp on the finish. Try with poached salmon and turkey. 100% Pinot Gris grapes were crushed and left to soak for 72 hours of skin contact then pressed. The skin contact extracts color and tannin from the grapes. The wine was fermented in stainless steel tank under temperature control to retain fruit flavor.

Production 90 cases

Retail Price \$15

Wine Club Price \$12



# A NOTE FROM THE WINEMAKER

## Barrel Education: Q & A with Winemaker Matt

### WHY BARRELS

*Why use barrels? What do barrels do for each wine?*

Oak barrels used for making wine serve a few important

purposes, adding flavors (spice, tannin and roasted notes) slowly adding oxygen to the wine (which helps aging) along with concentration to the wines from evaporation.



Barrels at Spindrift Cellars

### WHAT BARRELS

*What kind of oak do you use? Where do the trees come from? Why use a variety of coopers?*

A majority of the wood used for wine barrels are different species of white oak. The most common oak forest throughout the world are in America, France, Hungary and Russia. Each forest has its own flavors and tannin levels, so each one is often used for different wines. Most Pinot Noirs and Chardonnays use French Oak for the softer silky tannins where American oak is a firmer tannin that does well with Cabernets. Each forest gives different flavors along with each cooper (maker of barrels) has their own roasting technique that influences flavors as well. We mostly use all French Oak for our Pinot Noir's but get diversity in flavors from using different barrel makers.

# A NOTE FROM THE WINEMAKER

## Barrel Education: Q & A with Winemaker Matt

### BARREL DETAILS

*What do the markings on the ends of the barrels mean? How many uses do each barrel get? Please tell us the difference between new and neutral oak and why you would use each?*



HBE is house blend east, M+ is medium plus toast

When purchasing barrels from different coopers we can select which French forest along with toasting level of the wood (medium toast to heavy) and if we want the heads of the barrel toasted or stay green. Each of these decisions have an influence on how the wine tastes. The barrel shows most of the flavors when it is new, then becomes less imparting of flavors with each use.



CH is Chaillon, M+ is medium plus toast, TH is tasted heads

# A NOTE FROM THE WINEMAKER

## Barrel Education: Q & A with Winemaker Matt



Barrel construction at Tonnellerie  
Francois Freres

After 4 years of use we consider a barrel to be “neutral” which means the wine is not being impacted by the roast of the barrel and most of the spice flavors have been used from the wood. These neutral barrels are a large part of our production because it shows the true flavor of the grapes. Neutral barrels still give the oxygen exchange to help with aging, and concentration from the slow evaporation.

### **BARREL CARE**

*What do you do for barrel maintenance? What is wet storage?*

Once the wine is removed, the barrels are washed with hot water to remove the sediment inside. If the barrel is not refilled with wine right away we add an acid – SO<sub>2</sub> solution to the barrel to prevent spoilage of the barrel when not in use for wine storage.



A for Allier (tight grain) M+ for mediam plus toasting, TH for toasted heads, 3Y is time seasoning in woodyard, commonly 2 years



# SAUSAGE PARMESAN PALMIERS

pairs with Spindrift Cellars Pinot Noir

## Ingredients:

- 1 box of frozen puff pastry- thaw and keep refrigerated until ready to use.
- 1.5 to 2 cups Grated parmesan cheese
- 1 package Ground Sausage
- 1 large Onion chopped
- 2 tablespoons Butter
- 1 egg mixed with a splash of water

## Directions:

1. Cook sausage in a pan until crumbly, and drained of oil
2. Slow cook onion slices in butter, until caramelized and golden.
3. On lightly floured surface open one sheet of puff pastry; then with a rolling pin gently roll out pastry in both directions.
4. First sprinkle the pastry with parmesan cheese; followed by the cooked crumbled sausage and then the caramelized onions.
5. Now roll one long side to the center and repeat on the other side, to the center.



6. Freeze roll for 10 minutes; then remove and slice (will get about 8 servings per sheet).
7. Place slices on a parchment covered baking sheet (or Silpat); brush slices with an egg wash.
8. Bake 400 degrees for 20 minutes.
9. Serve warm.

# SALMON CAKES with CILANTRO & GINGER

pairs with Spindrift Cellars Vin Gris

## Salmon Cakes:

1  $\frac{3}{4}$  pds. Salmon- skinless & deboned then cut into chunks (this will go into a food processor)

$\frac{1}{3}$  cup cornmeal (or oyster crackers)

2 tablespoons minced shallots

2 tablespoons mayo

2 tablespoons soy sauce

1 tablespoon Chinese HOT mustard (or a hot mustard of your choice)

2 teaspoons minced garlic

2 teaspoons minced fresh ginger

1 teaspoon Chinese 5-spice

2 tablespoons salad oil



Pulse all of the above in a food processor then shape mixture into patties & fry. Keep warm in 200 degree oven.

## Sauce:

$\frac{1}{2}$  cup mayo

2 tablespoons cilantro (or parsley)

1 tablespoon rice vinegar

1 tablespoon soy sauce

1 tablespoon minced fresh ginger

1 teaspoon Chinese HOT mustard (or a hot mustard of your choice)

1 peeled garlic clove

Whirl the above in a blender and serve with Salmon cakes