



BEACON CLUB SELECTIONS

MIX WINE CLUB

JULY 2016

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



PINOT GRIS 2015

Aromatics include lemon zest, green apple, tropical fruit and pineapple. This complex crisp Pinot Gris with peach and citrus flavors add length to the palate. This wine has a refreshing bright acidity and a lively finish.
production 1,600 cases

Retail Price \$16

Club Member Price \$12.80

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LEWISBURG PINOT NOIR 2012

A unique, full body Pinot Noir with deep, earthy, spicy red fruit flavors. Aged for over 16 months on French oak. Grapes are from a single warm, south facing vineyard in the mid-Willamette Valley.
production 144 cases

Retail Price \$38

Club Member Price \$30.40



A NOTE FROM THE WINEMAKER

While the forecast is for a warmer than ever summer, so far our vineyards in the Willamette Valley are looking great. A generally warmer spring kept frost damage to a minimum and the weeks of warm but not sweltering weather in June have combined to make the 2016 vintage (so far) almost perfect. Growers in the area are talking of a more normal vintage, with lots of spacing between clusters, unlike the last few years where more clusters and big shoulders made for unusually large harvests.

In the face of a promising 2016 spring, the weather in the Pacific Northwest is trending up with record changes in growing degree days compared to the warm 2015 weather.

The first signs of veraison (the first hints of purple color in the grape skin) might be starting in Washington State's hottest areas but it looks like our grapes will be showing color in an early (but not super-early) mid-August if the current weather trends continue. Of course, you never know what Mother Nature has to offer!

Matt & Tabitha Compton
Spindrift Cellars



Pictures of BoVine vineyard Pinot Noir in Alpine, OR, June 29, 2016

SALMON WELLINGTON BITES

Pairs well with Spindrift Cellars Pinot Noir

Serves 6 as an entrée

Ingredient List

For bites

- 1 clove garlic
- 1 shallot, rough chopped
- 12 ounces of cremini mushrooms
- 3 tablespoons of unsalted butter
- ¼ cup dry white wine
- 1 tablespoon crème fraiche (or sour cream)
- 1 teaspoon Dijon mustard
- salt and pepper to taste
- Six 3-oz. center-cut salmon fillets, skinless
- All-purpose flour for dusting work surface
- 3 sheets puff pastry, defrosted if frozen
- 2 cups baby spinach leaves
- 1 egg beaten with 1 teaspoon water

For Sauce

- 1 cup crème fraiche (or sour cream)
- 2 tablespoons heavy cream
- 1 tablespoon capers (drained)
- Squeeze fresh lemon juice, to taste
- Salt & pepper to taste

Instructions:

Filling mixture:

1. In a food processor add- 1 clove garlic, 1 shallot, and 12 oz mushrooms, Pulse until finely chopped
2. Heat 3 tablespoons of unsalted butter in a medium skillet over medium heat, add the chopped mushroom mixture, stirring occasionally, 3-5 minutes.
3. Add ¼ cup dry white wine, reduce over high heat until mixture is dry.
4. Remove from heat and stir in 1 tablespoon crème fraiche (or sour cream) and 1 teaspoon Dijon mustard; salt and pepper to taste. Set aside to cool.



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SALMON WELLINGTON BITES continued

Pairs well with Spindrift Cellars PINOT NOIR

Pastries

1. Sprinkle the salmon fillets with salt & pepper, set aside.
2. On a lightly floured work surface, roll 1 sheet of puff pastry into a 12-by-8 inch rectangle, then cut into quarters.
3. Place a small stack of spinach leaves on 2 quarters, top with salmon fillet, then top with 2 tablespoons of the mushroom mixture.
4. Brush the edges lightly with egg wash; top with the 2 remaining quarters of pastry to form a package and crimp edges. Place each "package" on a parchment lined baking sheet.
5. Repeat with remaining pastry until you have the number of "packages" needed. Brush the "packages" with the egg wash and refrigerate for up to 6 hours.
6. When ready to bake you can do another egg wash for a glossier finish; cut a vent on each top.
7. Bake in a pre-heated 400 degree oven for 15 minutes or until golden.
8. Serve with Dill-and-Caper Sauce.



Dill-and-Caper Sauce

- 1 cup crème fraiche (or sour cream)
- 2 tablespoons heavy cream
- 1 tablespoon capers (drained)
- Squeeze fresh lemon juice, to taste
- Salt & pepper to taste

In a small bowl whisk to combine the above ingredients and serve on the side with the Salmon Wellington.

CHOCOLATE HAZELNUT RAVIOLI

Serves 8 (2 per person)

Ingredients

16 wonton wrappers
1 Egg – for egg wash
Nutella (chocolate hazelnut spread)
Powdered sugar
16 mint leaves
Granulated sugar
Cooking spray



Ravioli assembly

1. Take a wrapper and brush egg wash (1 egg and a tablespoon of water whisked together) on the outside edges and corners.
2. Put a small teaspoon of the chocolate-hazelnut in the center and fold edges over to form a triangle. Note: don't over fill or it will break and leak when frying. Press edges with your fingers to seal.
3. In a heavy flat skillet heat 2-inches of vegetable oil to 350 degrees
4. Prepare a dish or tray covered with paper towels to drain cooked wonton raviolis
5. Fry until lightly golden; 45 seconds per side. Use a wire scoop to remove and drain on paper towels.
6. When slightly cooled dust with powdered sugar.
7. Keep in a warm oven until ready to serve.
8. Spray 16 mint leaves with cooking spray and dredge in sugar.
9. Place on top of ravioli when ready to serve.

****Note-** These can be prepared one day ahead; just cool completely, cover and refrigerate. Re-warm in a 350 degree oven for 7 minute, then add mint leaf.