



BEACON CLUB SELECTIONS

MIX WINE CLUB

OCTOBER 2016

Fall tasting room hours are Wednesday-Sunday, noon-5pm
(starting after Thanksgiving) Winter tasting room hours are
Friday - Sunday noon-5pm

Please come visit and pick up your wine during tasting room hours.

RIESLING 2014



A balanced full body Riesling with clean aromas of peach, honey, and soft inking of anise spice. Nice depth with an up-front nutty flavor that leads nicely into refreshing lemon and tangerine flavors that linger on the palate.

production 104 cases

Retail Price \$18

Club Member Price \$14.40

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WOODHALL PINOT NOIR 2014

A nose of fresh berry fruit and hints of pie spice introduce the wine - along with an undercurrent of earth and forest floor. Immediately approachable, with commingled Oregon caneberry flavors: ripe blackberry, raspberry and loganberry: fresh and sweet with balanced fruit acidity, deep, smooth tannins, and a long finish of berries laced with cinnamon, star anise and a whisper of white pepper. Layers of varied berry, spice and earth evolve as you taste and the wine opens with exposure to air in the glass.

production 168 cases

Retail Price \$26

Club Member Price \$20.80



A NOTE FROM THE WINEMAKER - Harvest 2016

Harvest is close to over here in Philomath, our earliest harvest ever. Great news, the fruit is beautiful. For the first time in a few years the crop size is down a bit. Yes there will be less wine, but don't worry, we'll have enough for everyone. Harvest in the South Willamette is warm, so we are trying to hurry up and get it in now, as opposed to last year when we spread harvest over four weeks.

Our Chardonnay program is increasing this year as we are getting two acres of grapes from Hoot & Howl Vineyard. We are also relaunching our Tempranillo program with fruit from Pheasant Valley in Southern Oregon. We're excited about the possibilities for our new Chardonnay and Tempranillo.

What was different this year? In 2016, the grape clusters were smaller with small berries and not a lot of seeds. When we dig out the fermenters, we normally get a big layer of seeds on the bottom, but this year there were barely any. Fewer seeds means less tannins from seeds, a good thing to have. The Pinots in particular have nice smooth tannins from the skins.

The typical wine you are going to get from the 2016 harvest? It is super early to tell, but we expect it to be a lot like previous warmer vintages. The wines will be balanced, fairly full bodied and well rounded. Anticipation is that those skin tannins being softer, the wines will be approachable when released.

We are becoming a multigenerational business! Our sons got up last Saturday at 5:30 am and picked grapes for first time, standing over the bins picking out leaves and such.

Matt & Tabitha Compton



Mini Red Roasted Potatoes with Eggplant Caviar

Pairs well with Spindrift Cellars Pinot Noir

Serves 16 as an appetizer

Ingredient List

- 1- 2 Eggplant
- 8 garlic cloves
- Extra virgin olive oil
- Salt & pepper to taste
- 1/4 teaspoon Smoky paprika
- 1/4 cup parsley
- Lemon zest and juice of 1/2 a lemon
- 2 Roma tomato (no seeds)
- 2 Shallot (chopped)
- 8-10 mini red potatoes halved
- Crème Fraiche or sour cream
- Black sesame seeds (optional)



Instructions

1. Wash eggplant and pierce on all sides. Brush lightly with EVOO then
2. Bake in a 400 degree oven for 30-45 minutes; until soft.
3. Cool and scoop out pulp; place in a food processor.
4. Sauté garlic and shallots in a little EVOO until translucent
5. Add all above to the processor with parsley, paprika, lemon zest and juice of 1/2 a lemon; pulse till fine and creamy. Taste & adjust if needed.
6. Add chopped tomato to the creamed eggplant mixture, pulse and taste again.
7. Take small red potatoes and cut in half (each 1/2 is a bite size serving); also cut each small end so they will stand up later.
8. Toss with olive oil and salt & pepper to taste. Arrange on flat baking sheet with cut ends down.
9. Bake for 15 minutes in oven at 425 degrees, Cool.
10. Scoop out center of each 1/2 and top with caviar; then Crème Fraiche and sprinkle with black sesame seeds.

Can be served slightly warm or at room temperature.

Chilled Corn & Sun-Dried Tomato Chowder with Goat Cheese Chive Croutons

Pairs well with Spindrift Cellars Chardonnay

Serves 6 as an appetizer

Ingredient List

4 ears of sweet corn, husks removed

1 ½ tablespoons extra virgin olive oil

2 cups chopped sweet onion

1 tablespoon chopped fresh tarragon (1/2 tablespoon dried)

1 teaspoon ground cumin

¼ teaspoon ground turmeric

1 ½ teaspoon lemon zest

2- 14 ½ oz cans, plus 6 oz of chicken stock

¾ cup white wine

1 tablespoon chopped roasted garlic

¾ tablespoon fresh lemon juice

1 cup sour cream

¾ cup sun-dried tomato halves (rehydrated in water & drained)

Kosher salt & pepper

4 oz fresh goat cheese

1 sourdough baguette, cut diagonally into ¼-inch slices

Garnish: with chopped fresh tarragon



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on next
page...**

Chilled Corn & Sun-Dried Tomato Chowder with Goat Cheese Chive Croutons

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Instructions

1. Using a serrated knife, remove corn from cob (this will yield 2 cups); save the cobs.
2. In a large soup pot, heat olive oil. Add onions, tarragon, cumin, turmeric, and 1 teaspoon lemon zest and sauté for 7-8 minutes.
3. Add corn, saved cobs, stock and wine; bring to a full boil. Reduce heat to simmer and cook, covered, for 12 minutes. Remove cobs.
4. Cool soup mixture and transfer to a food processor, or blender.
5. Add roasted garlic, lemon juice, and sour cream.
6. Process soup in batches.
7. Add sun-dried tomatoes and rough chop. Stir well.
8. Season to taste then refrigerate for 3-4 hours.
9. Soup can be thinned with a little extra chicken stock, if necessary.



For Croutons

1. Mix goat cheese, chives, and ½ teaspoon lemon zest together using both hands.
2. Refrigerate until ready to serve.
3. When ready to serve, spread goat cheese-chive mixture on sourdough slices.
4. Put under broiler for 5-6 minutes; until goat cheese turns colors slightly.

To Serve

Place soup in bowls and place bread slices in or along side the soup. Garnish with chopped tarragon.

Grilled Pork Tenderloin with Pomegranate Sauce

Pairs well with Spindrift Cellars Pinot Noir

Marinade

Marinade for 2 ½ pound pork tenderloin

1/3 cup red wine

¾ tablespoon extra virgin olive oil

1 tablespoon crushed star anise pod

2 tablespoons chopped shallots

¼ teaspoon ground allspice

1/3 teaspoon kosher salt

¼ teaspoon ground pepper

Mix together and pour in a large plastic bag. Add tenderloin & marinade for 3-4 hours. Remove pork and pat dry. Reserve marinade for basting.

Pomegranate Sauce

2 tablespoons chopped shallots

1 tablespoon extra virgin olive oil

½ cup Pinot Noir

½ cup Port Wine

2 tablespoons raspberry vinegar

¼ teaspoon white mixed peppercorns

¼ cup pomegranate concentrate

½ cup orange juice

1 ½ cups chicken or vegetable stock

3 whole star anise pods

1 teaspoon honey (or to taste)

2 tablespoons unsalted butter- room temperature

Kosher salt & pepper to taste



In a large sauce pan over medium heat saute shallots in olive oil for 2-3 minutes; do not brown.

Add vinegar, red wine, port, vinegar and peppercorns. Bring to a boil, then reduce heat and simmer until reduced by half. Add additional liquids and star anise pods; continue simmering until reduced by half again, or until sauce coats the back of a wooden spoon. Add honey to taste. Remove from heat and strain, swirl in room temperature butter. Season to taste and keep warm.

Grill pork over hot coals for 5-6 minutes per side or until medium-rare; top with sauce