

# RED WINE CLUB

January 2020

## 2017 PINOT NOIR Compton Family Wine Garden Series

New Release

Most of the fruit is from BoVine Vineyard with a barrel from Thompson Vineyard both located in the Alpine area. It is aged for ten months in French oak barrels.

Production: 303 cases

Retail Price \$22

Wine Club Price \$17.60

## 2016 CABERNET SAUVIGNON

Vines from Hoot & Howl Vineyard in Philomath as well as from Pheasant Hill Vineyard in Rogue Valley. The wine was aged in American and French oak for 20 months. The Oregon Cabernet Sauvignon is lower in alcohol and higher in acidity than California Cabernet. This natural balance give a lighter body with dark fruits and soft tannins. The acidity of the wine make for great food pairing.

Amazing with rack of lamb drizzled in a rosemary sauce.

Production: 72 cases

Retail Price \$28

Wine Club Price \$22.40

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## 2015 LLEWELLYN CUVÉE PINOT NOIR Compton Old Vine Collection Series

Rated 91 from Wine Enthusiast

Deerhaven Vineyard, Mary's Peak Vineyard and Hoot & Howl Vineyard all located in Philomath off of Llewellyn road. "A focused expression of crushed raspberries, the flavors ripe and jammy. That lovely fruit is framed by skin and stem phenolics. The tannins are solid, suggesting it will benefit from another year or two of bottle age." ~

Wine Enthusiast

Production: 329

Retail \$38

Garden Club \$34.20 / Compton Old Vine Club \$30.40

# CLUB NEWSLETTER

2019 Year in Review

## **VINEYARD:**

As many of you know, Matt Compton is our winemaker and grower. This year he expanded his vineyard management business and has crews that work for many local vineyards. This expansion helped our business to have enough consistent staff to help during harvest and all throughout the year. Finding staff that can get out in the fields and work the land can be hard to find. These days Matt's crews can even be seen working on the local hemp fields.

Kael, Matt and Tabitha's eldest son, took a greater part in the family business. He primarily worked with the vineyard crew and helped with some harvest work.

## **IN THE CELLAR:**

We keep expanding...

We have added a second concrete egg to our cellar. This grey beauty was christened with 2019 Rosé of Pinot Noir and currently holds 2018 Llewellyn Cuvée Pinot Noir.

More items that were added to the cellar was another beautiful wood fermenter that was used during harvest. The wood fermenters are special in the fact that the fruit, as it ferments, gets to take in some oak and this tends to impart some nice rich flavors for our higher tier Pinot Noirs.

A member of our staff that has been with us for over a year now is Erez. When he is not working as our Cellar Master, you will see him serving in the tasting room, at events, and club release parties.

# CLUB NEWSLETTER

## **TASTING ROOM:**

New wines oh yeah!

Earlier this year we added our SEA02 sparkling wine into a can. This project was a lot of fun to do and we are proud of the packaging. I can now say that this project was fun because Tabitha (aka owner with Matt Compton) learned a lot and we are happy with the finished product. These cans make great gifts and are way too handy when you are on the go, they fit in your pocket nicely.

In November the new Compton Family Wines garden Series was released, and this label will be the replacement product for our Spindrift Cellars label.

Also, in November, we released the SEA O2 Sparkling White wine, which is an aromatic blend of Pinot Gris and Gewürztraminer.

## Ring in the new Year

You will see Tabitha Compton working in the tasting room more on the weekends.

Our tasting room will transition over to Compton Family Wines. Yes, you can still buy Spindrift Cellars wines please ask for your favorites while supplies last.

We are working to hire a Sale Brand Ambassador that will help us with marketing, sales, and tasting room (wine club) support.

Our dear Jean Smith who has been working weekends with our company for seven and a half years will be moving onto a job where she can spend more time with, her young family. Jean has truly become a special part of our family business and she will greatly be missed. We support Jean and wish her the best in her new chapter in life.