JULY 2020 WINE CLUB
RED CLUB

comptonwines.com

COMPTON
FAMILY WINES

RED WINE CLUB

Pick-up July 2020

2018 Pinot Noir
Compton Family Wine Garden Series

New Release

Included in all clubs

Extroverted aromas of red cherry, red berry and sandalwood. Caressing and elegant in the mouth, with intense waves of dark red fruits accents.

Production: 857 cases

Retail Price $22

Wine Club Price $17.60

RED BLEND
Compton Family Wine Garden Series

Included in 2 red and 6 red clubs

A blend of Merlot and Red Pinot Gris. The Merlot is from OSU's Woodhall Vineyard. The Pinot Gris was made like a red wine fermented on the skins for over 2 weeks to get the color.

Production: 87 cases

Retail $20

Wine Club Price $16

COMPTON
FAMILY WINES

RED WINE CLUB

Pick-up July 2020

2017 Cabernet Sauvignon
Compton Family Wine Garden Series

Included in 6 mixed pick up club

Over 30 year old Cabernet vines from Hoot & Howl Vineyard in Corvallis Oregon. Over the past 6 years Matt Compton has brought this vineyard back to life and can now produce this unique offering of a Willamette Valley Cabernet Sauvignon.

Production: 78 cases

Retail $28

Wine Club Price $22.4

JULY 2020 CLUB NEWSLETTER

Hello Wine Club Members!

Thank you for all your support during the Covid-19 crisis. We appreciate your patronage! Fortunately, with your assistance we continue to employ all our staff and have even added a few members to our tasting room team.

The whole family has spruced things up and completed the changeover from Spindrift to Compton Family Wines. We have a new barrel stave fence out front and, if we do say so ourselves, it is a work of art. We have two new Compton signs and we have refaced the front of the building. We think you will love the changes. Coming soon (or maybe in place by the time you read this) we have a new outdoor seating area - you can choose to sit in the winery or in the great weather we have been having.

We have been working hard to make our winery safe for visitors and the tasting room is open - with clear guidelines in place. We are happy to go above and beyond these protocols to keep our community safe and healthy.

Tabitha and crew are still delivering wine locally free of charge on Tuesdays and Thursdays.

In the vineyards the vines are happily growing, all is good, with the vintage looking promising. And we are happy to continue to keep our full vineyard staff as well.

We hope to safely see you soon. Until then, Cheers and a happy and healthy summer to all.

Matt & Tabitha Compton

COMPTON
FAMILY WINES

Recipes

Scallop Mousse
pairs with Pinot Gris

photo by
Marcello Tully

Serves 6 and takes 60 minutes. Preheat oven to 275 degrees.

Ingredients:

Mousse-
150 g of Scallops (note- 3.5 oz. equals 100 grams)
2/3 cup of heavy (or whipping) cream
1 egg white
½ teaspoon salt

White Wine Sauce-
1 cup fish stock
1/3 cup heavy cream
¼ cup white wine
Salt- to taste

Garnish-
6 King scallops – or large
Olive Oil
1 handful of dill

COMPTON
FAMILY WINES

Recipes

Scallop Mousse continue...

Directions:
Method-
1. To make the mousse, put the scallops in a food processor or blender and pulse until smooth. Add the egg white and salt and mix briefly, then add the cream and blend until smooth and silky, making sure not to overwhip or the mix will split. This should take 20 seconds.
2. Preheat oven to 275 degrees. Line the base of each stainless-steel ring with cling wrap. Transfer the mousse to a piping bag and pipe the mouse into the rings; dividing evenly between them- about ¼ cup per portion. Using a rounded spoon, smooth over the surface.
3. Sit the mousses in a roasting and half-fill it with hot water. Bake for 15 minutes and remove from the oven.
4. Meanwhile make the sauce. Combine the fish stock and wine in a saucepan and bring to a rapid boil. Reduce the liquid by one-third, until it resembles a glaze. Add the cream and salt to taste then return to a boil and simmer until the mixture coats the back of the spoon. Keep warm until needed.
5. Cut each King scallop into three discs. Heat a frying pan over a high heat, add a little oil and fry the scallop discs on each side for 30 seconds only.
6. Remove the cling wrap from the mousse. Run a sharp knife around the inside of the rings and gently lift them off. Put the mousses on serving plates, cover with sauce and top with three scallop discs. Garnish with dill and serve.

COMPTON
FAMILY WINES

NY Strip Steak with Pinot Noir Soaked Cherries and Blue Cheese Butter
pairs with Pinot Noir

photo Sarah Breckenridge

Makes 4- 8oz servings

Ingredients:

2- 16oz NY Strip Steaks (choice or prime grade)- room temperature
Kosher salt & pepper
1 clove garlic- finely chopped or grated (or 1 teaspoon granulated garlic)
2 sprigs fresh thyme (or 1 teaspoon dried thyme)
EVOO (olive oil)
Fresh cherries- pitted & halved
1/3 cup Pinot Noir
½ oz crumbled blue cheese; smoked blue works well too

COMPTON
FAMILY WINES

COMPTON
FAMILY WINES

NY Strip Steak continued

Directions:

Sprinkle both sides of the room temperature steaks with salt and pepper; drizzle with the oil and rub in the garlic and thyme seasonings. Cover with cling wrap and let it rest for 30-45 minutes.
Meanwhile plumb up the prepared cherries in the Pinot Noir.
Preheat the oven to 425 degrees; also preheat a cast iron pan over a medium-high heat; so you can get a good caramelized sear, (don't use a non-stick pan).
Once pan is ready cook steaks for 2-3 minutes on both sides then transfer to the pre-heated oven, reduce heat to medium and bake until internal temperature is 140 degrees for medium rare to medium. Remove from oven, transfer to a plate and cover with foil to rest.
Deglaze the same pan with the marinated cherries until the wine has reduced almost completely. Turn off the heat and add the blue cheese crumbles.
Slice the steaks to serve and top with the blue cheese and cherry mixture.

Note: Melted onions and crispy potatoes are a great complement to this dish. Enjoy!