

**Garden Series 2019
Muller Thurgau \$17/\$13.60 club**

NEW RELEASE Fresh citrus and citrus flowers in the scent, flavor has crisp smooth acidity with bright flavors of stone fruit. Light, refreshing, with a bit of melon in the finish, clean and clear. Great summer sipping wine served cold.

4, 8, 12 bottle mixed clubs



**Garden Series Pinot Gris 2019
\$17/\$13.60 club**

91 rating Wine & Spirits "Just a tiny amount of this well-priced gris is in the market. Snatch it up. It's toasty and bright, with a faint resemblance to a leesy Champagne. Its toasted lees and candied-apple flavors are driven by a soaring high note of acidity that gives the wine a bracing, mouthwatering finish for seafood, like scampi."

4, 8, 12 bottle mixed clubs



**Compton Old Vine Concrete Egg
Chardonnay 2017 \$25/\$20 club**

Classic Oregon Chardonnay with a perfumed nose of citron, white flowers, and vanilla. Balanced acidity, juicy fruit, delicate stone fruit – white peaches and white nectarines – finishing crisp and refreshing.

4, 8, 12 bottle mixed clubs



Concrete Egg?

Winemakers have aged wine in egg-shaped vessels for thousands of years. The shape creates a vortex that keeps the lees circulating, increasing flavors and building texture. The lees settle down the side of the egg and add a creaminess to the wine.

**Garden Series 2018 Pinot Noir
Woodhall Vineyard \$28/\$22.40 club**

92 Rating Wine Enthusiast "Distinctive and aromatic, with aromas of wet hay and light silage, but the palate fills out with well-balanced cherry fruit, tea-flavored tannins and impressive length." – Paul Gregutt

4, 8, 12 bottle mixed & red clubs



**Compton Old Vines Series
2015 Llewellyn Pinot Noir \$34/\$27.20 club**

90 rating Pinot File & 91 rating Wine Enthusiast "Very pleasant aromas of chocolate, cherry and spice. The mid weight dark red cherry and blueberry flavors cascade through a welcome attack and mid palate, finishing with length and cherry-fueled goodness. Nicely balanced with added accents of spice, tobacco and saline."

8, & 12 bottle mixed & red clubs



**Compton Old Vines Series
2015 Alpine Pinot Noir \$34/\$27.20 club**

94 rating Pinot File "Exceptional aromatic seduction, with aromas of crushed dark berries, underbrush and spice. Like a gift of heaven on the palate, with delicious mid weight flavors of black cherry, black raspberry and warm spices. Outstanding harmony with meticulous oak integration. This beauty really delivers the goods in a darker, riper fruited package with seamless tannin and acid integration. WOW!"

In all ship red clubs



**Garden Series Pinot Noir 2018
\$22/\$17.60 club**

91 Rating Wine Enthusiast and Editors Choice Extroverted aromas of red cherry, red berry and sandalwood. Caressing and elegant in the mouth, with intense waves of dark red fruits accents.

In all ship clubs

Covid and wildfires and wine clubs, oh my!

Like most of you, we have had quite a ride so far in 2020. COVID impacted how we do business in and outside of the tasting room: we now offer seated tastings and free local delivery. The seated tastings help us maintain social distancing and keep everything clean after each guest, while delivery allows those who are in high-risk groups to still enjoy some of the best wine the Willamette Valley has to offer!

So many of you have expressed concern about how the recent Oregon wildfires have affected us; we appreciate everyone's care! Luckily we are fine - we were very smoky, but have had some much-needed rain and are doing well. The fires did not threaten our vineyards; some ash accumulated on the grapevines but the rain washed everything clean for us.

Harvest Time

We started harvesting the grapes in mid-September and the fruit looks good. Matt says "the fruit is clean, and it is an easy farming year; we had a wet spring, and moisture fed the vines for the summer and gave us lots of growth overall and a vigorous leaf set. The spring rains did result in a lower fruit set, but the fruit is growing well, and we are not seeing a lot of disease or pest pressure. We did have a few weeks this summer that were very hot but the abundance of leaves in the canopy protected the fruit and we had little sunburn damage." So the fruit looks good, but we expect a lower yield than some years.

at right,
Rae and her family
far right,
Amoris and her family



New Tasting Room Staff

Despite the challenges of this year, we have been able to grow our Compton Family with two new staff in our tasting room, Rae and Amoris. Rae moved to Oregon over a decade ago and Compton (then Spindrift) was one of the first wineries she visited, and she joined the wine club right away! She is excited to be able to pour for you, sharing the wine she's loved for years.

After graduating from Philomath High School, Amoris spent the next two decades as a documentary film maker and entrepreneur, traveling around the world working with educational non-profits and camping in remote locations. She's happy to be back in the valley with her husband and young daughter. Amoris loves working at the winery because of the family atmosphere, great wines, and support of local food and business. Her favorite wines are: 2015 Llewellyn Cuvee Pinot Noir, 2018 Pinot Noir, and the newly released 2019 Rosé of Cab Sauv!

Matt Compton's Buttermilk Biscuits

- 3 cups all-purpose flour
- 1 ½ tablespoons baking powder
- 2 teaspoons salt
- 1 stick of unsalted butter, **very cold** and cubed
- 1 ¼ cup buttermilk

Preheat oven to 450 degrees. Place the flour, baking soda, and salt together in a large bowl or in a food processor. Whisk or pulse until combined. Add the cold cubed butter and cut into the dry ingredients with electric mixer, pastry cutter or by pulsing several times in the processor. The mix should form coarse crumbs.



In the large bowl make a well in the center of the dry ingredients. Pour in buttermilk, stir or mix together until just combined- DO NOT overwork the dough.

Turn the dough onto a lightly floured work surface; with your hands gently press together and flatten, about ½" to ¾" inch high. Cut into circles; use whatever size cutter you have, but DO NOT twist the cutter as you press down. Twisting will seal off the biscuit edges, preventing the biscuits from rising. Makes about 9-10 biscuits.

Bake close together, this helps them rise nice and tall. I prefer a cast-iron skillet, but a sheet pan works too. Bake until golden brown.

Note- You can put the flour and butter in the freezer for 30 minutes so they will be very cold. The buttermilk needs to be very cold too. DO NOT OVERWORK THE DOUGH and your biscuits will be fluffy.

Pan Roasted Salmon with Chanterelle Mushrooms

- 8 ounces chanterelle mushrooms cleaned and thickly sliced.
- 2 tbsp ghee or clarified butter
- 2-6-ounces salmon filets
- Sea salt and ground pepper
- ½ cups slivers shallots
- 2 sprigs fresh thyme or ¼ tsp dried thyme
- ¼ cup of dry sherry
- ½ cup chicken stock
- ½ tsp minced garlic



Preheat oven to 425F Season salmon filets liberally with salt and pepper

Heat a large, heavy, oven safe sauté pan over medium high heat. When the pan is hot, add the ghee and swirl to coat the pan. Place the seasoned salmon skin-side up in the pan and sear for 2 minutes or until the salmon loosens easily from the pan. (Do not pry it. If you have got enough oil in the pan, the salmon will release when its completely seared.)

Turn the salmon over so the skin side is down. Toss in the mushrooms, slivered shallots and thyme. Place the pan in the oven and roast until the salmon is medium-rare (the outer flesh will flake with a fork but will still be glossy orange at the thickest part of the filet) for approximately 5 to 7 minutes. Remove the salmon to a warm plate and tent loosely with aluminum foil.

Turn the salmon over so the skin-side is down. Toss in the sliced mushrooms, slivered shallot and thyme. Place the pan in the oven and roast until the salmon is medium-rare (the outer flesh will flake with a fork but will still be glossy orange at the thickest part of the filet) for approximately 5 to 7 minutes. Remove the salmon to a warm plate and tent loosely with aluminum foil.

Return the saute pan to the burner over medium-high heat. Add the sherry and simmer for 2 to 3 minutes until most of the sherry has evaporated. Add the chicken stock and garlic and simmer for another 3 minutes or so. Taste the mushrooms for additional salt and pepper. Divide the mushroom mixture between two serving plate, top each with a salmon filet and serve.

Chefs note: If your mushrooms are very clean, you simply need to brush them before cooking. However, if they are dirty, you'll have to wash them. Forget the crazy idea that you can't wash mushrooms! Remember, they probably got some rain while they were growing and that didn't wash away their flavor. Wash the chanterelles hours, or ideally a day before you need them. Turn on the tap to a low flow, hold the mushroom under the water and brush lightly to clean with a new paintbrush. Put the cleaned mushrooms into a colander to drip until all are cleaned.

<http://glorifiedhomechef.blogspot.com/2013/10/pan-seared-salmon-with-chanterelle.html>