

Spring 2022 Wine Club Newsletter

Spring is here in Oregon's Willamette Valley and we are looking forward to more days of sunshine, blue skies, fields of bright green grass, and buds on the vines. April marks the finish of pruning in the vineyard so new growth can begin. We have started bottling white wines and continue to let our red wines age in barrels. To make our Pinot Noirs we ferment and age fruit from six vineyards separately in small 60 gallon French Oak barrels. From these six different vineyards, in their individual barrels, we create our 2021 bottling blend of vineyard designates and Cuvées. The 2021 vintage is showing exciting wines with great fruit, body, and lively acidity, creating a balanced palate.

The Compton Family Farm is a 17 acre homestead with 10 acres of vineyard that supplies Pinot Noir, Pinot Gris and Pinot Blanc for Compton Family Wines. In March we welcomed new lambs, goat kids and puppies into the world. Tabitha has spent many sleepless nights on duty in the barn, and all the mamas and the babies are doing well. The guiding principle of our farm is the health of our family and of the land. We practice regenerative agriculture, which is a conservation and rehabilitation approach to farming and food systems. For us this includes minimal handling in the vineyard, dry farming, and incorporating animals. Katahdin sheep and KuneKune pigs graze in the vineyard while pasture raised chickens dig and scratch the soil. Two Maremma livestock guardian dogs sit on the hill protecting their herd and the land. Our property also has two ponds with a few ducks who keep us company and eat pests. The animals on our farm are great companions, add nutrients to the system, help with topsoil regeneration, increase biodiversity, and reduce the water needs of the vineyard.

Be sure to check our emails and follow us on Facebook and Instagram to keep up with our cute baby animals, farm life and wine news. Summer Tasting Room hours start Thursday, June 2nd. We sincerely appreciate your support and hope you enjoy the special Compton Wines we have selected for you in our spring release. Cheers to a great spring and summer, for the vines and for all of you!

- Tabitha & Matt



Tabitha, Amoris, and Angela



SPRING 2022 WINE CLUB RECIPE

TABITHA'S DUNGENESS
CRAB CAKES



Tabitha & Matt Compton grew up on the East Coast eating Atlantic blue crab. After setting roots in Oregon, Tabitha's East Coast crab cake recipe evolved to highlight the flavors of the amazing West Coast Dungeness Crab (Old Bay seasoning is key for that East Coast flavor).

Crab cakes made with fresh-caught crab – buttery, savory, juicy morsels of joy – are prized by locals as our most decadent Northwest food. Tabitha is famous for her crab cake recipe and now you can enjoy them as well!

Ingredients

- 4 slices of Bread
- ½ cup olive oil
- ¼ teaspoon mustard
- ½ teaspoon salt
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Old Bay seasoning
- ½ teaspoon of your favorite hot sauce (optional)
- 1 dash paprika
- 1 teaspoon chopped parsley
- 2 eggs
- 2 pounds crab meat

Recently our family has been eating more of a keto lifestyle we sometimes add pork rinds as a replacement for the bread. If you do this, use less salt.



Suggested Wine Pairing

Garden Series
Chardonnay 2018

Lightly toasted aromas of citrus with hints of vanilla. Fresh and lively on the palate with rich citrus and soft apple flavors. Medium body with good mouth texture brings purity to this 108 clone Chardonnay. Contact on the lees during winemaking helps to enhance the lingering creamy mouth watering finish.



Instructions

1. Trim Crust from Bread & Lay out in a flat cookie sheet
2. Pour olive oil over the bread and let stand for an hour
3. Pull bread apart lightly with two forks
4. Add to the small bits of bread: Mustard, Salt, Worcestershire, Old Bay, Hot sauce, Paprika, & Parsley
5. Add the beaten eggs and crab meat
6. Mix with fork or clean hands
7. Shape into cakes
8. Brown in a skillet or broil in oven until golden brown on both sides.

