

COMPTON FAMILY WINES®

Fall 2022 Newsletter

Happy fall! September 23rd marked the autumnal equinox and harvest time in the vineyards is just beginning. The lambs born in March have helped us at the Compton Family farm and vineyard by “pruning” (eating) the lower leaves shading the grapes on the vines. We would do this by hand without their help. Fortunately they are still small enough to walk beneath the rows without disturbing the vines and they love eating the leaves but don't care for the grapes - and they fertilize naturally as they munch. Our Maremma puppies are growing up fast and the two we kept on the farm are learning to protect the flock and our farm, just like their parents.

How do we know when to harvest our grapes? Skin color is a nice visual marker to start testing fruit in the vineyard. To determine ripeness we assess the skins, taste, seed color, pH, acids, and sugar levels (Brix). The Brix scale is a measurement of sugar in grapes used to determine the potential alcohol level when made into wine. In the vineyard we use a device called a refractometer that uses a prism to measure the amount of dissolved sugar in the liquid of a crushed grape. During fermentation the yeast will metabolize the sugar and produce alcohol. Science is cool!

We harvest some grapes a little earlier for two types of wines. Chardonnay was harvested early for sparkling wine and Pinot Noir was harvested early for Rosé. The reason is sugar levels. We want lower sugar in the grapes to maintain nice acidity and lower alcohol levels for these styles of wine. We will harvest more fruit when the Brix is higher to make our acclaimed Pinot Noirs, Pinot Gris, Pinot Blanc, Concrete Chardonnay and more.



September 2022 Chardonnay Picked early for Sparkling Wine.



Set up conveyor belt to feed the fruit into the press

Your fall Compton Wine Club release includes wines that pair well with seasonal foods and holiday meals. We are proud to have a place at your table. Thank you for being a part of our Wine Club family and making it possible to continue building our dream of growing grapes and food using regenerative practices to restore our ecosystem and nourish our bodies and souls.

- Tabitha and Matt Compton

COMPTON SHIP WINE CLUB OCT. 2022

SHIP 4 MIX

Rosé of Pinot Noir, 2021
Pinot Gris, Newton Creek Vineyard, 2021 Alpine
Cuvée Pinot Noir, 2016
Llewellyn Cuvée Pinot Noir, 2016

SHIP 4 RED

3 Pigs Pinot Noir
Cellar Select Pinot Noir, 2020
Alpine Cuvée Pinot Noir, 2016
Llewellyn Cuvée Pinot Noir, 2016

SHIP 8 MIX

Rosé of Pinot Noir, 2021
Pinot Gris, Newton Creek Vineyard, 2021
Orange Gewürztraminer, 2021
Concrete Egg Chardonnay, 2018
3 Pigs Pinot Noir Cellar Select Pinot Noir, 2020
Alpine Cuvée Pinot Noir, 2016 (x2)
Waldport, (Port Style) 2018

SHIP 8 RED

3 Pigs Pinot Noir (x 2)
Cellar Select Pinot Noir, 2020 (x 2)
Alpine Cuvée Pinot Noir, 2016 (x 2)
Mary's Peak Vineyard Pinot Noir, 2018
Waldport, (Port Style) 2018

SHIP 12 MIX

Rosé of Pinot Noir, 2021 (x 2)
Pinot Gris, Newton Creek Vineyard, 2021 (x 2)
Orange Gewürztraminer, 2021
Concrete Egg Chardonnay, 2018
3 Pigs Pinot Noir (x 2)
Cellar Select Pinot Noir, 2020
Alpine Cuvée Pinot Noir, 2016 (x 2)
Waldport, (Port Style) 2018

SHIP 12 RED

3 Pigs Pinot Noir (x 2)
Cellar Select Pinot Noir, 2020 (x 2)
Pinot Noir, OSU Woodhall Vineyard, 2019(x 2)
Llewellyn Cuvee Pinot Noir, 2014
Alpine Cuvée Pinot Noir, 2016 (x 2)
Mary's Peak Vineyard Pinot Noir, 2018 (x 2)
Waldport, (Port Style) 2018

Garden Series

Rosé of Pinot Noir, 2021

\$18 / \$14.40 Club

Rosé is the fastest-growing wine category in America. We intentionally harvest Pinot Noir earlier to make our Rosé. Half of the fruit is whole cluster pressed and the other half is soaked on the skins overnight. Fermented in stainless steel. This vintage offers hints of fresh strawberries, depicted in the charming wildflower bouquet on the label.

Garden Series

Pinot Gris, Newton Creek Vineyard, 2021

\$22 / \$17.60 Club

Newton Creek Vineyard is the closest to our Winery in Philomath and we saved this special single-origin Pinot Gris for our Wine Club members. Whole-cluster pressed and fermented in stainless steel with a long cool fermentation to retain delectable fruit aromas and flavors. Pinot Gris as it should be!

Old Vine Series

Concrete Egg Chardonnay, 2018

\$25 / \$22.50 2-Club / \$20 6-Club

Old Vine 108 clone Chardonnay fermented in our Concrete Egg. The concrete allows for a long, cool, slow fermentation while the egg shape creates natural circulation of the wine on the lees - creating a creamy mouthfeel without any oak. Classic, honest, Oregon-style Chardonnay.

Garden Series

Orange Gewürztraminer, 2021

NEW RELEASE

\$22 / \$17.60 Club

A unique and refreshing orange wine! Skin-contact fermentation of Old Vine Gewurztraminer grapes from Mary's Peak Vineyard aged in neutral oak brings a lovely peachy color and amazing perfumed fruit bouquet while staying light and bone-dry on the palate.

Garden Series

Pinot Noir, Willamette Valley, 2021

\$25 / \$20 Club

New release our club members get it first! All Pinot Noir blend from our area of the Willamette Valley AVA. Drink today or cellar to enjoy later.



Compton Staff Matt Compton (winemaker & grower), Tabitha Compton, Angela, Amoris, & Melissa

Old Vine Series

Alpine Cuvée Pinot Noir, 2016

93 Rating, PinotFile

\$38 / \$30.40 Club

Old Vine dry-farmed Pommard, Wädenswil, 777 and 667 Pinot Noir clones from south-facing slopes in the Monroe, Oregon area. Soils are Basalt and Red Jory series volcanic soils that typically show redder fruit aromas and flavors and elegant tannins. Small lot fermentation and hand punch-downs, 18 months in French Oak before blending and bottling.

Old Vine Series

Mary's Peak Vineyard Pinot Noir, 2018

94 Rating PinotFile

92 Rating & Editor's Choice, Wine Enthusiast

\$40 / \$32 Club

Mary's Peak Vineyard was planted between 1977 and 1980 to the Wädenswil clone of Pinot Noir. Situated on East-facing slopes of alluvial, sedimentary loam soil, and in the rain shadow of Marys Peak, the highest mountain in the Oregon Coast range, this dry-farmed vineyard consistently grows top quality Pinot Noir.

Old Vine Series

Waldport, 2018

\$25 / \$20 Club

Named for the Oregon Coast town of Waldport. Port-style Merlot dessert wine is fortified with Brandy made from our grapes by our friends at Spiritopia Distilling. Delicious paired with dark chocolate, orange and spiced desserts - or just sipped on its own.

Garden Series

3 Pigs Pinot Noir

\$28 / \$22.40 Club

This Pinot Noir was made especially for our wine club members to reflect the Compton family farm-to-table philosophy. Our KuneKune pigs are part of our regenerative farming plan. They are friendly grazing pigs, short in stature with short snouts. The pigs add to the eco-diversity of the vineyard and farm, and they are just the right height so as to not disturb grape vines as they grow.

Garden Series

Cellar Select Pinot Noir, 2020

\$28 / \$22.40 Club

Matt Compton's blend of his favorite Pinot Noir barrels of the vintage. Each vineyard is fermented and aged separately in oak barrels, allowing for many possibilities during the blending process.

Garden Series

Pinot Noir, OSU Woodhall Vineyard, 2019

\$34 / \$27.20 Club

Oregon State University has been conducting research projects at Woodhall III Vineyard in Alpine, Oregon, for over 30 years. Matt Compton got his start in viticulture here and has continued the relationship, making wines expressing the unique terroir of the site.

Old Vine Series

Llewellyn Cuvée Pinot Noir, 2014

Library Wine

91 Rating, Wine Enthusiast

\$45 / \$36 Club

The 2014 vintage in Oregon may be remembered as the vintage of a lifetime. From bud break through harvest, growers and winemakers throughout the state experienced an almost ideal growing season that delivered a record amount of exceptional, balanced fruit. We saved a few cases in our Library for our club members!

Old Vine Series

Llewellyn Cuvée Pinot Noir, 2016

92 Rating, PinotFile

\$38 / \$30.40 Club

Staff favorite in the Compton Tasting Room! Old Vine dry-farmed Pommard, Wädenswil and 115 Pinot Noir clones from three Vineyards off of Llewellyn Road in the coastal foothills of Oregon. Marine sedimentary soils produce Pinot Noir with darker red berry and blue/black fruit with darker floral, earth tones and bigger tannins. Small lot fermentation and hand punch-downs, 18 months in French Oak before blending and bottling.