

COMPTON FAMILY WINES®

Fall News at Compton Family Wines

Happy harvest! Fall is the busiest time of year at the Compton Winery. Mother nature sets the schedule, and we follow along. By October 1st we will have crushed over 100 tons of grapes here! The whole Compton team has been working hard harvesting and processing grapes, (and all the cleaning that entails), bottling and labeling new wines, and keeping the Tasting Room well stocked and lively. During this busy time, we often cook and eat our family meals at the winery. Yes, you do smell something good wafting down the hallway!

Breakfasts, lunches and dinners made with produce, eggs, meats, homemade cheese and bread from our farm sustain us through the long hours. Additional meals and treats from our local favorites help fill in the gaps, along with lots of coffee.

What magic happened in the vineyards this year to grow all these grapes? The 2023 growing season started off with a late cold spring, delaying bud break, and that saved us from the threat of a late frost (as happened in 2022). May weather brought warm days and heat spikes that helped to accelerate growth and shortened the time between bud break and flowering. Summer months were relatively warm and mild, with more heat spikes in August to help the vines catch up. The rain came in September and rehydrated the vines just enough to push grapes to desired ripeness, and it was all hands on deck to harvest and crush quickly. The 2023 vintage looks very promising.

As Crush winds down, let's pop some bubbly and celebrate! Our Winery's 20th anniversary year is the perfect time to release our first méthode champenoise sparkling wine, Compton Brut. Four years in the making, this elegant blend of old vine Pinot Noir and Chardonnay transformed from still wine to sparkling, all inside the bottle.



Thank you for being a member of our Compton Wine Club family and joining us in celebrating our 20th anniversary year.

We raise a glass to you!
Cheers, Matt and Tabitha Compton

4 MIX Club

Compton Brut, 2019
Pinot Blanc, 2022
Llewellyn Cuvee Pinot Noir, 2017
OSU Woodhall Pinot Noir, 2021

4 RED Club

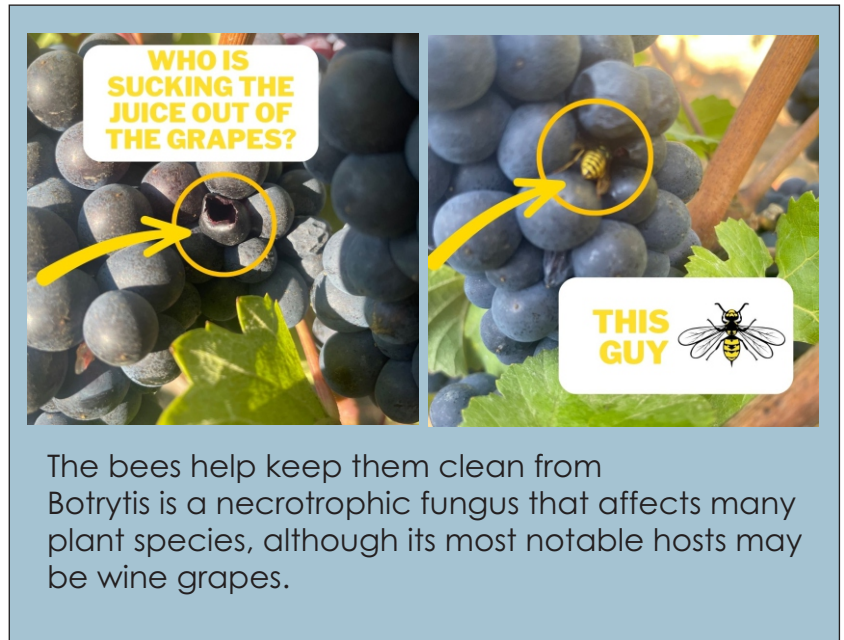
4 Red Club
Llewellyn Cuvee Pinot Noir, 2017
OSU Woodhall Pinot Noir, 2021
Mary's Peak Pinot Noir, 2019
Pinot Noir, Willamette Valley, 2022

8 Mix Club

Compton Brut, 2019
Pinot Blanc, 2022
Sauvignon Blanc, 2022
Rose of Pinot Noir, 2022
Llewellyn Cuvee Pinot Noir, 2017
OSU Woodhall Pinot Noir, 2021
Mary's Peak Pinot Noir, 2019
Pinot Noir, Willamette Valley, 2022

12 Mix Club

Compton Brut, 2019 (x2)
Pinot Blanc, 2022 (x2)
Sauvignon Blanc, 2022
Rose of Pinot Noir, 2022
Llewellyn Cuvee Pinot Noir, 2017 (x2)
OSU Woodhall Pinot Noir, 2021 (x2)
Mary's Peak Pinot Noir, 2019
Pinot Noir, Willamette Valley, 2022



8 Red Club

Llewellyn Cuvee Pinot Noir, 2017 (x2)
OSU Woodhall Pinot Noir, 2021 (x2)
Mary's Peak Pinot Noir, 2019 (x2)
Pinot Noir, Willamette Valley, 2022
Waldport Port Style Wine 2018

12 Red Club

Llewellyn Cuvee Pinot Noir, 2017 (x2)
OSU Woodhall Pinot Noir, 2021 (x2)
Mary's Peak Pinot Noir, 2019 (x2)
Mary's Peak Pinot Noir, 2018
Pinot Noir, Willamette Valley Blend, 2022 (x2)
BoVine Pinot Noir, 2019 (x2)
Waldport Port Style Wine 2018

COMPTON FAMILY WINES®

*Compton Wine Club Shipping Selections
October 2023*

Compton Old Vine Series

BRUT SPARKLING WINE 2019 - NEW

Our new bubbly is here to celebrate our 20th anniversary year! Compton Brut is made with old vine Pinot Noir from Mary's Peak Vineyard and old vine 108 clone Chardonnay from Hoot & Howl Vineyard in Philomath, Oregon, in the traditional method of sparkling wine making: a slow, elegant transformation from still wine to sparkling, all occurring inside the bottle.

Garden Series

Sauvignon Blanc, 2022

We wanted to make sure our Wine Club Members get to enjoy our popular, but small production, Sauvignon Blanc before it's gone! 100% Sauvignon Blanc, organically grown by our friends at Croft Vineyard. The fruit was hand-picked, then whole-cluster pressed. Some of the juice was fermented in Stainless-steel, and some in Concrete, then blended before bottling. The blend of the two fermentation vessels gives the wine a wide range on the palette with balance.

Garden Series

Rosé of Pinot Noir, 2022

Rosé belongs on your Thanksgiving table! 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 then blended and fermented in stainless steel. This vintage offers hints of fresh strawberries, depicted in the charming wildflower bouquet on the label.

Old Vine Series

Pinot Blanc, 2022

Tabitha's favorite! Estate Pinot Blanc vines were planted in 1997 at our Compton Family Farms Vineyard in Philomath, Oregon. This Southeast facing vineyard is lower elevation and benefits from the rich soil series of the Willamette Valley. The cooler micro-climate here allows us to pick our Pinot Blanc later in the season when the flavors are full and expressive.

Garden Series

Pinot Noir, Willamette Valley, 2022 - NEW

The 2022 vintage of our popular Garden Series Pinot Noir is a blend of old vine Pinot Noir from three vineyards set in the coastal foothills in Philomath, Oregon. Fruit from each vineyard was fermented separately then aged in French oak barrels for ten months before being blended and bottled.



Matt Compton grower & winemaker
pulling leaves Chardonnay bins

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Selections October 2023*

Garden Series

OSU Woodhall Vineyard Pinot Noir, 2021

Single vineyard Pinot Noir from the viticulture research vineyard of Oregon State University, Woodhall III Vineyard. A blend of Pommard and Wadenswil Pinot Noir clones from A and C blocks. Woodhall Pinot Noir was aged 10 months on French oak before blending and bottling.

Old Vine Series

Llewellyn Cuvée Pinot Noir, 2017 - 93 Rating, PinotFile

Current 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 Philomath, Oregon. Small lot fermentation and hand punch-downs, aged 18 months in French Oak before blending and bottling. The 2017 growing season produced wines with lighter bodied, delicately perfumed fruit notes and great acidity that are aging quite nicely.

Old Vine Collection

Mary's Peak Vineyard Pinot Noir, 2019 - NEW

Mary's Peak Vineyard Pinot Noir, 2018 - Library Wine

Vertical Pinot Noir bottles we hope you enjoy comparing the 2018 & 2019 vintages from the same single vineyard.

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 the highest mountain in the Oregon Coast range, Marys Peak, this dry-farmed vineyard consistently grows top quality Pinot Noir. Only 79 cases were produced of this vintage.

Garden Series

BoVine Pinot Noir, 2019 - Library Wine

Matt Compton planted BoVine Vineyard with Pommard and Wadenswil clones of Pinot Noir in Alpine, Oregon back in 2008. The land was formerly cow pasture and we appreciate their bovine contributions to the soil. BoVine Pinot Noir is aged for 10 months in French Oak before blending and bottling. Drink now or hold in the cellar for later.

Old Vine Collection

Waldport, 2018

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



Vineyard tour day Tabitha, Angela, & Mo