

COMPTON FAMILY WINES®

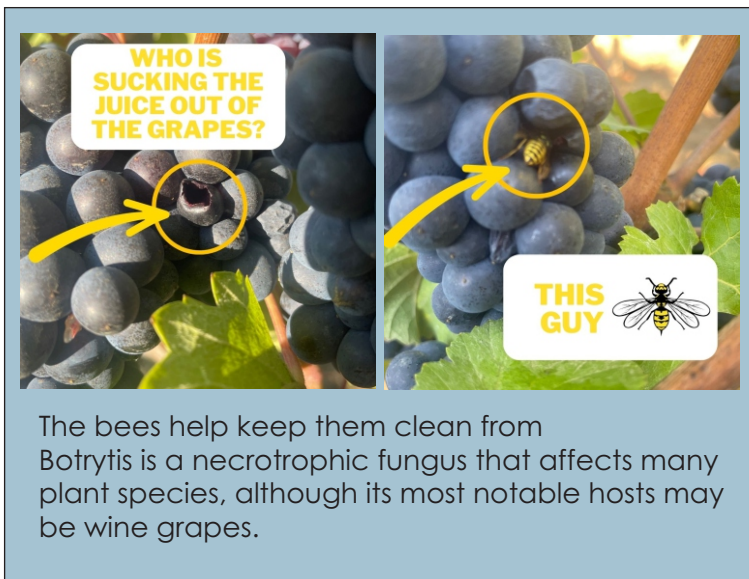
Fall News at Compton Family Wines

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



6 Red Club
Pinot Noir 2022 (x2)
BoVine Pinot Noir, 2021 (x2)
Mary's Peak Pinot Noir, 2019(x2)

Compton Wine Club Selections October 2023

2 Mix Club
New Releases
BRUT SPARKLING WINE 2019
Pinot Noir 2022

2 Red Club
BoVine Pinot Noir, 2021
Pinot Noir 2022

6 Mix Club
New Releases
BRUT SPARKLING WINE 2019 (x2)
Concrete Chardonnay 2019
Pinot Noir 2022
BoVine Pinot Noir, 2021
Mary's Peak Pinot Noir, 2019

COMPTON

FAMILY WINES®

Compton Wine Club 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.

Compton Old Vine Series

Concrete Egg Chardonnay, 2019

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. Old Vine Chardonnay from the Compton Estate and Hoot & Howl Vineyard is whole-cluster pressed and placed in our concrete egg tank to ferment and age for 8 months before bottling. Concrete allows for a slow, cool fermentation with the wine circulating on the lees for a round, creamy mouthfeel without any use of oak.

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.

Garden Series

BoVine Pinot Noir, 2021

Matt Compton helped to plant BoVine Vineyard with Pommard and Wadenswil clones of Pinot Noir in Alpine, Oregon 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.

Compton Old Vine Series

Mary's Peak Vineyard Pinot Noir, 2019 - NEW

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.



Matt Compton Pulling leaves from Chardonnay bins



Vineyard tour day Tabitha, Angela, & Mo