

COMPTON FAMILY WINES®

News at Compton Family Wines

Happy New Year! We hope all of you enjoyed a wonderful holiday season with loved ones and celebrated a year well-lived. The Compton family, of course, rang in 2022 with our new Compton Sparkling Brut. Enjoying your own personalized bottle of bubbly is a delicious reward for all the hard work of making wine. We also celebrated Matt's 10th birthday in December, as well as our middle and youngest son excelling at their wrestling tournaments.

Winter at the winery is Cellar Season when most of our labor is done indoors. The 2023 growing season yielded high quality fruit and the biggest harvest since 2016. Every possible vessel we could fill with wine has been filled with wine. Now the vineyards are getting pruned, dormant and storing energy for spring bud break. Red wines are aging in oak barrels and we have bottled the first of our 2023 white wines (Pinot Gris) in January, with more to come.

2022 marks the fourth year of our stewardship of Compton Family Farms and Vineyard. The hard work we put into our farm and animals each day is born of passion and love. Matt had been managing the vineyard portion, then known as Deerhaven Vineyard, for many years before we had the opportunity to buy the whole parcel and move in. Even after all those years observing and working the vineyard, we are learning so much more about the land and the rhythms of nature from being present every day. We farm regeneratively, which means we always focus on the overall health of our ecosystem from the soil up. Incorporating animals for adaptive grazing has been a big piece of the puzzle. The goats will start kidding (having babies) in late February and the sheep will start lambing in March. We learned to breed the goats ahead of the sheep so we will have extra milk available for the lambs if needed.

We also enjoy the goats' milk for Matt's cheesemaking.

The small business of our wines is also one that we work from the ground up, from growing the grapes all the way to the finished product. When we started our winery in 2003,

I never imagined we would learn so much about all the aspects of bringing a product to the final market to sell. I have learned about glass, paper, glue, website design, accounting, grapes, soil, wines, restaurants, grocery stores, wine tasting, people, relationships, and so much more. Every day is so fun and I'm thankful for the gifts and education that I have been given. I tell our sons we are meant to meet all the different people in our lives - good or bad.

We can and will learn from everyone. I am thankful for all the conversations shared with my customers each day and feel energized by the time we spend together. Relationships are what make people and small businesses like ours thrive.

Thank you for sharing your time, knowledge, stories and presence with us. We couldn't do it without you.

Cheers, Mat & Tabitha Compton

Matt and Tabitha Compton
Barrel tasting in the cellars

Compton Wine Club Selections January 2022

2 Mix Club
Pinot Gris, 2022
OSU Woodhall Vineyard Pinot Noir, 2021

6 Mix Club
Compton Brut, 2019
Pinot Gris, 2022
Orange Gewürztraminer, 2021
3 Pigs Red Blend - NEW
OSU Woodhall Vineyard Pinot Noir, 2021
Alpine Cuvee Pinot Noir, 2017

2 Red Club
3 Pigs Red Blend - NEW
OSU Woodhall Vineyard Pinot Noir, 2021

6 Red Club
3 Pigs Red Blend (x2) - NEW
OSU Woodhall Vineyard Pinot Noir, 2021
Alpine Cuvee Pinot Noir, 2017 (x2)
Waldport, 2018

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.

Mo, Angela & Tabitha in Cellars



Vineyard tour day Tabitha, Angela, & Mo