

MIX WINE CLUB

Pick-up April 2020

2019 Rose of Pinot Noir Compton Family Wine Garden Series

New Release

Included in 2 mix and 6 mix clubs

Our Pinot Noir Rose was fermented in the new concrete egg. This wine-making process gave this Rose some rich depth but also a very nice crispness that we strive for in our Rose wines.

production 148 cases

Retail Price \$18

Wine Club Price \$14.40

2018 BoVine Vineyard Pinot Noir Compton Family Wine Garden Series

New Release

Included in 2 mix and 6 mix clubs

Fresh and attractive violets on the nose with a supple and juicy array of fresh red cherries. These characteristics flow to the palate, where they are delivered amid succulent and upbeat tannins.

Production: 148 cases

Retail Price \$28

Wine Club Price \$22.40

MIX WINE CLUB

Pick-up April 2020

2018 PINOT BLANC Compton Old Vine Collection Series

New Release

Included in 6 mixed pick up club

Fruit selected from Deer Haven Vineyard. Crisp pear, Meyer lemon, and a hint of thyme in the light, enlivening scent. As the silky smooth wine opens, flavors of pear, citrus, and honeysuckle couple a long finish of herbs and spices.

Production: 118 cases

Retail \$20

Garden Club \$18 / Old Vine Club \$16

APRIL 2020 CLUB NEWSLETTER

Hello and happy April to our wonderful Compton Family Wines friends and customers!

The change in seasons has brought much more than we all expected, and with those changes come the opportunity for creative ways to enjoy our favorite wines and cultivate a new sense of community among our wine club members. Longer, sunnier days mean it's time for seasonal produce and a reintroduction to your favorite warm weather wines. Sharing a bottle of our 2018 Compton old vine Pinot Blanc or the new release 2019 Garden Series Rose of Pinot Noir over a long phone call or video chat with a friend or fellow wine lover is a rewarding way to pass a Spring evening. We are offering free local deliveries as a way to keep our friends and community safe and healthy.

Speaking of adapting, you may wonder what's going on here at the winery. Well the wine waits for no man, so Matt, Tabitha, and crew continue as usual with everyday operations. We have the benefit of always having maintained a small, knowledgeable staff so production-wise it's business as usual. In the vineyard all the vines have been pruned and are ready for spring.

We also have some exciting plans in the works regarding opportunities for our customers and wine club members to connect with each other and with us in some fun new ways, so keep ears open and glasses raised in anticipation! Until then don't forget to share and tag your wine photos online to connect with new wine lovers and Compton Family friends everywhere.

We are so grateful to our customers, particularly our Wine Club members, and appreciate your support during these adapting times. If you have ideas on how we can connect as a group we'd love to hear your suggestions by emailing info@comptonwine.com or message us through [Facebook \(www.facebook.com/comptonwine\)](https://www.facebook.com/comptonwine) or [@comptonfamilywines](https://www.instagram.com/comptonfamilywines).

Until then, Cheers and happy April!
Matt & Tabitha Compton

COMPTON
FAMILY WINES



Recipes

Lemon Parmesan Chicken pairs with Rose of Pinot Noir



Tabitha Compton's mom Cheri's family recipe. Serve with wide-buttered noodles garnished with parsley; and a green vegetable. The Compton family likes to have this over sauteed kale and onions. Tabitha requests this for her birthday dinner every year!

The ingredients depend on the amount you are cooking. I seem to always have to add more ingredients before I'm done. You can start this early in the day and then finish up before it's time to eat. Leftovers, if you have any, are great cold as well!

Bake in pre-heated 350-degree oven until heated through internal chicken temp 165 degrees & golden

Ingredients:

1 chicken breast per person
Parmesan cheese
Italian bread crumbs; could use plain to...but why?
2-3 beaten eggs
Oil and butter- for cooking (butter gives flavor and the oil helps slow the burning point)
2-3 Lemons- to squeeze over cooked chicken and to garnish with thin slices
Parsley for garnish

Recipes

Lemon Parmesan Chicken continue...

Directions:

Butterfly each breast by placing them between parchment paper and pound flat until thin and even. (Smaller eaters could share one pounded breast but all in our family can eat one all by themselves)

Prepare two separate bowls for dipping. One with 2-3 beaten eggs and one with ½ Italian bread crumbs and ½ Parmesan cheese.

Prepare and heat one large skillet; over medium high heat; with part oil and part melted butter, to cover the bottom of the pan.

One at a time, dip the chicken in the egg wash, then dredge into the bread crumb & cheese mixture until covered. Repeat. Place in your prepared skillet, making sure to not overcrowd. Remove pieces when nicely golden brown, be careful not to burn them. You may have to change your oil and butter if it is getting too dark, happens to me a lot.

NOTE: If making hours ahead you can stop at this point and bake closer to eating.

Once golden, place the chicken on a baking sheet, and put into the oven to finish the baking process.

After chicken is baked through, squeeze fresh lemon juice over each breast. Top each serving with thinly sliced lemon and garnish with parsley.

Recipes

Spaghetti Pie

pairs with Pinot Noir



This is a handy recipe to have when you have too much spaghetti dinner leftovers or you can begin from scratch.

Make this your own! You can substitute your favorite, or available, cheeses; meats; add vegetables; use ricotta (or not). You can even bake this inside puff pastry!

Baking vessel- Are you going to use a springform pan? Large pie pan? Freeze it for later? Whatever pan you decide, butter or oil it well; top to bottom. If you do plan to freeze and keep it for later then line the pan with parchment paper; assemble, then hard freeze it, remove from pan and wrap well in plastic wrap; it will keep for up to 3 months. When ready to use simply remove all the wrappings and place back in the pan you first assembled it in; then bake and eat!

Recipes

Spaghetti Pie continued

Using cooled leftover red sauce spaghetti- below proportions depend on how much spaghetti you have. In a large bowl mix 3 room temperature, beaten eggs Salt & pepper to taste (keep in mind that some cheeses could be salted, so be careful).

1 cup shredded Parmesan

3/4 cup of shredded cheese(s)- Mozzarella, Provolone or 1/2 of both

Choice of meat- hamburger, Italian sausage, prosciutto, chicken

Leftover spaghetti- or 1 pound cooked

Red sauce- homemade or from a 25-oz. jar- mix amount needed to pull all together. More red sauce may be needed if starting from scratch.

1 cup of plain or Italian bread crumbs

Optional: Red pepper flakes, 1 tablespoon minced garlic, 1/3 cup dry red wine, parsley, spinach (make sure it's free of liquid), zucchini.

Assembly:

In buttered pan

Sprinkle 1/4 cup bread crumbs on bottom of pan. Top with 1/3 of pasta mixture; then top with 1/2 of meat mixture. Can add a vegetable layer now. Top with 1/2 of cheese(s). Top with 1/3 pasta. Lightly press down on all to make even. Repeat, ending with the pasta and pressing lightly again. Bake in pre-heated 350-degree oven until heated through and golden.

Approximately 45-50 min.