

SEA02 Sparkling White

\$20/\$16 club

SILVER MEDAL SAN FRANCISCO
CHRONICLE WINE COMPETITION

"This fruity, floral, slightly sweet white
blend includes Willamette Valley Pinot
Gris and Gerwurtztraminer grapes.
of sweetness.

2, 6 bottle mixed clubs



Garden Series

Albariño 2019

\$20/\$16 club

Time for something a little different and
delicious. Our Albariño is light and fresh.
Its exotic flavors of passionfruit, Meyer
lemon and ginger are crowned with a
subtle note of jasmine flowers.

6 bottle mixed club



Garden Series

Pinot Noir 2017

\$25/\$20 club

91 rating Wine Enthusiast

"Spindrift Cellars label, this has been
rebranded as Compton Family, with the
same winemaker and ownership. It
remains a fine blend of separately
fermented lots from different vineyards.
Brambly berry, dried leaves and a whiff
of tobacco are among the highlights,
along with a streak of citrus. It shows
impressive depth and elegance."WE

6 bottle red club

Garden Series

Pinot Noir 2019

\$22/\$17.60 club

NEW RELEASE

Our new Willamette Valley Pinot Noir
new to club members

mixed & red clubs



Compton Old Vine Collection

Mary's Peak Pinot Noir 2017

\$32/\$28.80/\$25.60 club

NEW RELEASE

A single vineyard Pinot Noir from Mary's Peak
Vineyard in Philomath, this 100%
Wadensville varietal is well-proportioned and
complex, showing polished berry flavors with
streaks of spice and zest.

6 bottle mixed & red club



Spindrift Cellars

Cabernet Sauvignon 2016

\$20/\$16 club

A lovely Cabernet we just have a little left of
this rich deep wine. Perfect winter red wine
to enjoy by the fireplace.

2, 6 red & 6 bottle mixed club



Spindrift Cellars

Waldport 2014

\$20/\$16 club

A port style wine made from Merlot grapes
from OSU's Woodhall Vineyard and fortified
with brandy.

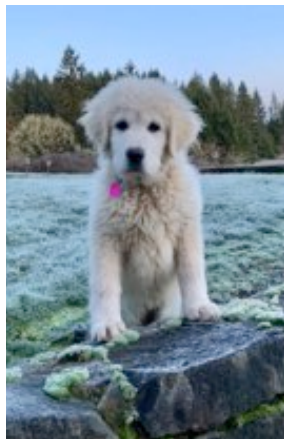
6 bottle red club

Thank you, Wine Club members,

We at Compton Family Wines always appreciate our customers, especially our wine club members. Your continued support has always been helpful to the business and it is no different this year of 2020. The support of our retail customers has kept our business moving along this year without big interruptions. Although the company's overall sales are down due to our dependence on restaurants for outside sales our retail sales have kept us going. We also are appreciative of our employees for helping with business moving forward this year, even with so many uncertainties.

This year brought many challenges from business interruptions to ending the growing season with terrible wildfires in the valley. The fires were many miles away from our vineyards, but the smoke traveled for a couple of weeks into the valley during the time when the grapes were ripening. At harvest, ash was covering the grapes we were fortunate to receive some rains which helped to wash the ash off as we finished our harvest season. The 2020 vintage is shaping up to be one of the best with small berries and exceptionally clean fruit from a great farming year. Even with all the possibilities of smoke issues in the wines we brought in all of our fruit (you don't know until you bring it in the barn). Although we had some concerns about smoke taint during fermentation, we finished fermenting to let the wines settle out, and at this point we are finding minimal damage to the wines. The wines from 2020 will be full-bodied with bigger tannin and great fruit components. Our 2020 Rose will be bottled in early February to start showing the 2020 wines.

On a personal note, Tabitha, and Matt along with our family had the chance to purchase Deerhaven Vineyard in Philomath which included a home. We were able to move the family into the new property in November. Matt has been managing this vineyard for 20 years and the fruit has been a main component to our wine production from the beginning of the winery in 2004. The plan for the property is to continue the vineyard along with raising some livestock. At the time of this letter, we have 31 chickens laying eggs, 2 geese protecting the chickens, along with 5 haired sheep with 3 of them pregnant and a new sheep dog puppy. The family looks forward to having our own piece of property along with growing the healthiest products we can from the diversification of life on the farm.



Hunters' Grape Meatballs Recipe by Matt Compton

"The combination of lean ground elk with the fat of pork ground sausage and the finish of the sweet chili sauce makes for a perfect appetizer or tapas for any wine meal; Matt Compton, owner/winemaker of Compton Family Wines



Ingredients

- 1-pound ground elk or venison
- ½ pound ground pork sausage
- ½ cup breadcrumbs or ground Pork rinds (reduce salt if you use pork rinds)
- ½ cup onion, grated
- ¼ cup milk
- 1 egg
- 1 tablespoon parsley, chopped
- ½ teaspoon sage, minced
- 1½ teaspoons salt
- ½ teaspoon cayenne pepper
- ½ teaspoon Worcestershire sauce
- ¼ cup shortening
- 1 12-ounce bottle chili sauce
- 1 10-ounce jar grape jelly (preferably Pinot Noir or Riesling)
- * Dashes hot sauce, to taste

Directions

1. In a bowl, combine meat, breadcrumbs, onion, milk, egg, spices, and Worcestershire sauce.
2. Form mixture into 1-inch balls. In a large skillet, brown the meatballs in shortening.
3. Remove meatballs to a plate and remove fat from skillet.
4. Combine chili sauce, grape jelly, and hot sauce (if desired). Add this mixture to skillet along with the meatballs. Simmer for 30 minutes.

Yields 6 servings (as an appetizer).

Quiche

Pairs with SEAO2 Sparkling Wine

Make Pie crust

Our family pie crust recipe uses canola oil, and we love it. This is a double crust, so put one in the freezer for later when you are making the quiche

Crust Directions

1. Mix together flour, oil, and ice water. Divide dough in half. Roll each piece between two pieces of plastic wrap.



Quiche

Preheat oven 400 degrees Cook for 1 hour

- 1 ½ cups of cream
- 6 eggs
- 2 cups of your favorite cheese
- 1 ½ tablespoons butter
- 7 ounces Chanterelle mushrooms (they are in season) cleaned and cut up
- ¾ pound bacon cooked and cut up small
- 1 large onion
- Parsley and chives
- Salt and pepper to taste
- Sautéed kale (optional)

Directions

You may want to cook the pie crust for 15 minutes before you fill

1. Cook bacon and chop up in pieces
2. Sauté up onions in the bacon fat (you may want to remove some of the fat), add butter and sauté the mushrooms - season with salt
3. Mix cream and eggs together in blender
4. Place all the veggies and bacon in your pie crust that you have already placed in your pie pan
5. Add the cheese on top
6. Pour in the wet ingredients