

# Summer 2021 Wine Club

## Special Selections:

### Extraordinary Old Vine Wines

A very special Wine Club offering, we are sending you an extraordinary selection of our highest rated Old Vine wines. The Old Vine series is made from the finest grapes, that produce complex and intriguing wines. Our “egg” Chardonnay is aged in a concrete egg for enhanced flavor and consistency.

#### Interview with Matt Compton, winemaker

*Why wine, Matt?*

Matt Compton- it started for me as a farmer in the 80's. I grew up on a dairy farm in Wisconsin and I enjoyed farming and cooking. Those loves led me towards the wine business. I moved out to Oregon from New Jersey with a friend that was going to OSU and my first job was to work with Oregon State University's research vineyard (Woodhall Vineyard). I would say I got the job not because I knew how to grow grapes, but because I knew my way around equipment.

Although Matt grew up on a dairy farm, when Matt worked as a grape grower for OSU he did not work with animals.

*What do you like about farming grapes?*

Matt Compton – I started in college back east but the horticulture program was more about ornamental plants and golf courses. What I like about grape growing is its direct relationship with the food and wine that I really enjoy. Like when we ran the dairy back east, I am able to farm grapes with a commitment to animals like when I was younger. The east coast was changing from farms to housing developments and I wanted a different kind of life, one in agriculture, and I think moving to the west coast was a good choice for me.

Working at OSU Woodhall Vineyard I was able to learn a lot and grow my knowledge and skills from so many great mentors. I made my first wine as an amateur winemaker and we started making our own wines under our own labels in 2003.

*Fun fact:* Matt and Tabitha met on a blind date — it's kind of a long story, so if you ever want to know the whole story just ask us.



*July 2021 Pickup Wine Club wines*

# PICKUP WINE CLUB

## MIXED WINE SELECTIONS

Compton Old Vine Series Estate Vines 2020 Rosé of Pinot Noir  
\$22/\$17.60 club

Earthy and fresh with aromas of crisp wild strawberry and a hint of lily. Delicate mouth feel of Gala apple and a pretty soft hint of watermelon. Great freshness from the newest vintage – focused with good structure.

[this wine is included in 2 & 6 bottle mixed clubs](#)

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Compton Old Vine Series Llewellyn Pinot Noir 2015  
\$34/\$27.20 club

91 Rating – Wine Enthusiast 90 Rating – Pinot File

“Very pleasant aromas of chocolate, cherry and spice. The mid weight dark red cherry and blueberry flavors cascade through a welcome attack and mid palate, finishing with length and cherry-fueled goodness. Nicely balanced with added accents of spice, tobacco and saline.” 90 rating *Pinot File*

[this wine is included in all clubs](#)

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Compton Old Vine Series Egg Chardonnay 2018  
\$25/\$20.00 club

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.

[this wine is included in 6 bottle mixed clubs](#)

Old Vine Series Alpine Pinot Noir 2015

\$34/\$27.20 club

92 Points – Wine Enthusiast

94 Points – Prince of Pinot

Exceptional aromatic seduction, with aromas of crushed dark berries, underbrush and spice. Like a gift of heaven on the palate, with delicious mid weight flavors of black cherry, black raspberry and warm spices. Outstanding harmony with meticulous oak integration. This beauty really delivers the goods in a darker, riper fruited package with seamless tannin and acid integration.

[this wine is included in 6 bottle mixed clubs](#)

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Garden Series RED 2019

\$20/\$16 club

A blend of: Red Pinot Gris & Merlot

[this wine is included in 6 bottle mixed club](#)

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## PICKUP WINE CLUB RED WINE SELECTIONS

Compton Old Vine Series Llewellyn Pinot Noir 2015

\$34/\$27.20 club

91 Rating – Wine Enthusiast

90 Rating – Pinot File

“Very pleasant aromas of chocolate, cherry and spice. The mid weight dark red cherry and blueberry flavors cascade through a welcome attack and mid palate, finishing with length and cherry-fueled goodness. Nicely balanced with added accents of spice,

tobacco and saline.” 90 rating *Pinot File*

[this wine is included in all clubs](#)

Old Vine Series Alpine Pinot Noir 2015

\$34/\$27.20 club

92 Points – Wine Enthusiast 94 Points – Prince of Pinot

Exceptional aromatic seduction, with aromas of crushed dark berries, underbrush and spice. Like a gift of heaven on the palate, with delicious mid weight flavors of black cherry, black raspberry and warm spices. Outstanding harmony with meticulous oak integration. This beauty really delivers the goods in a darker, riper fruited package with seamless tannin and acid integration.

[this wine is included in 6 bottle mixed & red clubs](#)

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Old Vine Series Alpine Pinot Noir 2016

\$34/\$27.20 club

GOLD MEDAL SAN FRANCISCO CHRONICLE WINE COMPETITION

93 Points – Prince of Pinot

91 Points – Wine Enthusiast

Moderate garnet color in the glass. Assertive aromas of cherry, spice, fertile earth and rock quarry. Welcome charge of juicy black cherry fruit framed by modest tannins and a touch of toasty oak. Satiny in mouthfeel, with a pleasingly luscious cherry finish.

[this wine is included in 6 bottle red club](#)

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Garden Series RED 2019

\$20/\$16 club

A blend of Red Pinot Gris and Merlot

[this wine is included in 6 bottle mixed club](#)

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## RECENT PHOTOS FROM THE WINERY



# RECIPES



[DOWNLOAD RECIPE PDF](#)

## Compton Family Pasta & Shrimp

*Recipe by Compton family*

Homemade “from scratch” pasta makes this recipe a special family favorite. everyone gets into the act- even our chickens!

### Ingredients

- PASTA
  - 4 large eggs\* (or 5 small eggs)
  - ½ bag of Anna Organic unbleached Tipo “00” extra fine flour
- SAUCE AND SHRIMP
  - 2tbls of butter
  - 1-pound fresh peeled shrimp
  - 1 cup extra-virgin olive oil
  - Salt and pepper, to taste
  - 1 bundle of fresh Italian parsley, chopped
  - 1 head of fresh garlic, chopped
  - A dash of chili flakes
  - 1 cup dry white wine
  - 1 pound spaghetti or tonnarel pasta not fresh or make your own pasta yes it takes time, but it is so worth it.

# Instructions

## SAUCE AND SHRIMP

1. shrimp is cooked season with a sufficient drizzle of olive oil plus salt, pepper, and parsley (reserving some parsley for the garnish) and set aside.
2. Boil 2-4 quarts water and add salt. Cook pasta until al dente.
3. While pasta is cooking, in a saucepan add the remaining olive oil, garlic and chili flakes.
4. Add the heirloom tomato pieces and cook at low flame, adding white wine, to taste.
5. When tomato is cooked add shrimp and cook for a few minutes more, making sure not to overcook.
6. Drain pasta, reserving water, and add pasta to the sauce.
7. Cook all together, adding small splashes of pasta water.
8. Serve with fresh chopped parsley.

## HOMEMADE PASTA

As my Compton child said that makes the homemade pasta in our house: Make a “volcano pile” of flour on the counter and plan to make a mess. Fun for kids to do!

1. As my Compton child said that makes the homemade pasta in our house. Make a volcano pile of flour on the counter and plan to make a mess. Fun for kids to do!
2. Make a small indentation or well at the top of the flour pile to place the eggs onto of the flour.
3. With a fork incorporating the flour into the eggs until all the flour has been absorbed
4. Once the dough starts to form, bring it together with your palms and knead into a smooth yellow dough. This can take 5 minutes if your dough is dry add a splash of water.
5. When the dough forms a ball, cover tightly with cling wrap, and refrigerate for a minimum of 30 minutes to allow the dough the rest and the gluten to develop. No longer than 18 hours.
6. After resting, remove the dough from the fridge and cut it into 4 equal pieces. Set aside and cover with a towel to stop it from drying out.
7. Flour your work surface and rolling pin and roll 1 ball of dough at a time into a large thin sheet. Get it as thin humanly possible. Like paper-thin.

8. Once the dough has been rolled out, fold it over itself several times. Cut the roll of pasta into strips roughly 1/4 inch thick depending on what pasta you are making. Then dust some flour over the sliced strips of dough and unravel them to reveal your fresh pasta! Repeat this process with the remaining dough.
9. Set cut pasta aside on a tray and leave it out at room temperature to cook-off or cover and place in the fridge to be cooked later.
10. Cooking the fresh pasta in boiling water, drop each piece in the water one at a time or just be careful they do not stick to each other. Fresh pasta cooks quickLY SO don't leave the stove: the pasta will be done in 2 minutes.

Serve it all up and enjoy.

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[DOWNLOAD RECIPE PDF](#)

## Grilled Mango Salad

*Recipe by Veronica Wheat, [Chef V](#)*

*Reprinted with permission from [ChefV.com](#)*

My Grilled Mango Salad is perfect for a hot summer day. It combines the hearty flavor of black beans with the luscious richness of mangoes and avocado, all in a healthy salad, perfect before or after a [Chef V Cleanse](#).

Chef V's tip: Add grilled chicken or fish for more protein! – Veronica

## Ingredients

- 1 to 2 mangos, peeled and cut into thick slices
- 4 cups mixed greens (use your fav!)
- 1/2 cup red onion
- 1 cup cooked and cooled or 1 (15 ounce) can black beans, drained and rinsed
- 1 avocado, diced
- 1/4 cup Cilantro Lime Dressing

## Instructions

1. Preheat a grill or grill pan on a stove over medium-high heat.
2. Place the mango sliced on the grill rack or pan and cook for 1 minute, or until grill marks appear.
3. Transfer to a cutting board and cut the grilled mango into smaller chunks.
4. Plate the greens and top with grilled mango, red onion, and black beans.
5. Drizzle with dressing and serve.

## Cilantro Lime Dressing

### Ingredients

- 1 tablespoon fresh lime juice
- 1 tablespoon white vinegar
- 1/8 teaspoon sea salt
- 1 clove garlic, minced or pressed
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons cold-pressed olive oil
- 2 tablespoons cold filtered water

For Cilantro Lime Vinaigrette, process all ingredients in a Vitamix until smooth and well combined. Will keep refrigerated in an airtight container for up to 1 week. Shake well before each use.