

**From:** Debbie debbie@santiamwine.com  
**Subject:** Malbec from around the globe Dinner Special:Herb Roasted Cornish Game Hen  
**Date:** January 9, 2020 at 7:42 PM  
**To:** bwelsh@mind-over-media.com



Good evening, Warm up and dry off with us on Friday, January 10th from 4-8 PM

Malbec grows around the world and I found a few that I think may wow.

Our dinner special is Herbed Roasted Cornish Game Hens with Sweet potato mash, green salad & homemade roll

Reservations welcome call us at 503-589-0775

The Wine:

**Full pour: \$26 Half Pour \$15**

**2016 Basel Cellars Double Canyon Malbec WA \$40** This captivating Malbec was crafted from expressive fruit from Double Canyon Vineyard in the Horse Heaven Hills. A touch of Cabernet Sauvignon from our Double River Vineyard, about 8 %, was added to the blend for balance and complexity. Our Malbec fermented slow at cool temperatures, extracting and preserving the beautiful essence of the fruit, while maintaining tannin structure. We prefer to barrel age our Malbec in French oak, to ensure proper integration and minimal impact on the fruit. Only 16% new oak was allowed in this vintage, drawing focus and attention to the specific varietal characteristics.

The vibrant nose will deliver a fusion of fruit-driven aromas of blackberry, mulberry and over-ripe plum. The beautiful bouquet will unveil expressive hints of cotton candy, violets and rose petals and will attract your senses right away. Lush, ripe fruits will explode in the mid-palate, creating a pleasant sensation, with a firm formation of layers in the finish. The roundness from the supple fruit is framed well by the ample tannin and fine acidity. This wine will cellar for many years to come, but if you can't resist, braised brisket tostadas, smoked duck breast or grilled halibut with garlic and brown sugar will accentuate our Malbec even more.

**2017 Zuccardi Q Malbec Mendoza, Argentina \$20** The 2017 Q Malbec wants to showcase the variety in the Valle de Uco using grapes from Altamira and Chacayes. It fermented in concrete vats with indigenous yeasts and with some full clusters that were broken, and it matured in concrete and used French barriques. This differs from the Serie A in the vineyards; here, they look for more texture and less fruit, aiming for sharper and more austere, in the direction of Concreto. It's impressive how the wines from Zuccardi have improved in the last few years and how a wine at this price can have such precision and purity. No excess in any direction. Superb.

**92 Points Wine Advocate**

**2017 Colome Auténtico Salta, Argentina Malbec \$24** The one unoaked Malbec here, the 2017 Auténtico Malbec pays homage to the wines of the previous owners, the Dávalos family. It represents the pure ripe fruit and is juicy, raw and wild, full of berries, herbs and wild flowers. It's juicy and floral, with soft tannins and texture. 90,000 bottles. **92 Points Wine Advocate**

**2014 Clayhouse Malbec Red Cedar Vineyard Paso Robles, CA \$14** Deep vibrant purple/black color. Aromas of violets, wood-spice, orange zest, sweet fennel, vanilla, and black cherry fruit. The wine has good weight on the palate, with ripe plum and fresh loganberry flavors. There's a sweet fruit finish with good length, chewy tannins and light-roast complexity. This Malbec has good acidity, which brings a juiciness that pairs well with cured meats and specialty cheeses, as well as simply prepared steak.

**2017 Chatelet De Gaudou Cahors Malbec-Merlot France \$13** In a departure for this estate, the Durou family has gone outside Cahors to produce an entry-level wine. Plenty of ripe, juicy Malbec gives this wine attractive acidity as well as red-berry flavors. Fruity and open, the wine will be ready to drink from 2019.

**2013 Durigutti Reserva Mendoza, Argentina \$25** Ripe and racy, with a briary underpinning to the focused beam of raspberry and boysenberry fruit. The finish is layered with mocha and licorice notes. This "big" wine matches sensationally with charcoal-grilled beef.

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