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Subject: Ancient World Wine Tasting
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To: tasting santiam tasting@santiamwine.com

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Never a dull moment around here! Join us for this exciting red wine tasting.

Subject/Tasting: Ancient World Wines

Where: Santiam Wine & Bistro

When: Friday, January 16th

Time: 4-8 P.M.

Cost: \$Full Pour \$22 Half Pour: \$13

Special Menu paring: Starter: Jon's Lamb & Beef Mediterranean Meat Balls w/Tzatziki Sauce served lollipop style. \$8

Entrée: Meatball Pita with olives, feta, red onion, tomatoes, Tzatziki served open faced \$12

The Wines:

2012 Diren Öküzgözü Turkey Dry Red Wine \$15

85% Öküzgözü 15% Cabernet Sauvignon

Turkey, on the Anatolian Peninsula between the Mediterranean and Black seas, grows more grapes than almost any country on earth. Only a very small proportion of these grapes are made into wine, however; as a Muslim-predominant nation, Turkey's per capita alcohol consumption is very low.

There is considerable irony in Turkey's lack of wine production, because wine historians believe that viticulture and winemaking originated in this part of the world. Archaeological projects in Turkey and its Levantine neighbors have uncovered evidence suggesting that primitive vine husbandry was part of life here more than 6000 years ago, which explains the abundance of wine-bearing vinifera vines.

2011 Massaya Classic Bekka Valley, Lebanon \$15

Massaya is run and owned by Lebanon's Sami and Ramzi Ghosn, with participation by the owners of Chateaus Vieux Telegraphe and Bellefont-Belcier in France. Massaya's first vintage was 1998. The 2011 Massaya Classic Red is a blend of Cinsault, Cabernet Sauvignon and Syrah. It is a medium body red with spicy, peppery notes and ripe blackberry fruit. It has a great exotic style for those adventurous wine drinkers. *Screw Cap*

2013 Dalton Canaan Koshher Red Blend Galilee, Israel \$18

Dalton's Canaan Red, a blend of several varieties including Cabernet, Merlot and Shiraz. A medium-bodied red wine bursting with flavors of forest fruit, berries and hints of vanilla and cloves. Canaan is an easy drinking wine and can be enjoyed with most types of food such as pasta, pizza, poultry, and mixed grills. Serve at room temperature, 61 to 64 degrees Fahrenheit. Red Canaan is a blend of Cabernet Sauvignon, Merlot and Petit Sirah and a little Shiraz, the proportions of which may vary from year to year.

2007 Movia 100% Ribolla Solvenia \$32

Late grape harvesting, hand-picked with a short period between the picking and fermentation – 2 hours maximum. Beginning of fermentation in large fermentation tanks with natural yeast picked out from the same grapes harvested during pre-harvesting (5 %). Quiet fermentation is completed in wooden barriques where wine matures on its own lees without decanting. Until it is bottled no sulphur or any other conservation additive is used. Thus the wine has gone through all natural processes and becomes sound and stable naturally, ready to last one lifetime of ours.

Preparation: Maturing 18 months in barriques: volume 220 l – French oak Bottles (vol. 0.75 l) are placed on their side for 4 months.

Rebula (Ribolla) enjoys a long tradition in the Slovene littoral, certain oenologists claiming this very region to be its origin (and adjacent Italian regions). It has definitely been cultivated here since at least the 13th century. The vines have a high yield; ripe berries tend to fall off the grape clusters.

1010 Tikves Barovo Macedonia \$20

The 2010 Barovo is a blend of 65% Kratosija and 35% Vranec (both indigenous grape varieties) that was aged half in new barrels and half in concrete tank. Coming from vineyards lying at 1700 meters and inky black in color, it offers decadent aromas and flavors of blackcurrants, earth, melted licorice, chocolate and ripe herbs. Made in a pedal-to-the-metal style, with full-bodied richness, layers of sweet fruit and no hard edges, it's a smoking value to drink over the

coming 3-4 years.

A large fertile plain of about 2,000 square kilometers makes up the Tikveš district (part of Povardarie region), located in central Macedonia and enclosed by mountain highlands on three sides. It consists of gentle undulating hills at an average of 300 meters above sea-level, and its climate is characterized by long, hot summers and mild and rainy sub-Mediterranean winters with an average of 460 mm of rainfall each year. Spring is shorter, some say fresher here and autumn is a bit longer and warmer.

Its altitude varies between 110 and 650 meters and the Vardar River, the country's principal river, cuts the valley into western and eastern sections. These two sections are very different in their relief, climate, surface waters, soil quality and flora and fauna. The valley's eastern section is arid and sparsely populated, while the western section is fertile and, compared to that of the east, much more densely populated. This area is also rich in forests, minerals and pastureland and resembles an oasis with a virtual Valhalla of vineyards and orchards.

2010 Massaya Gold Reserve Red Lebanon \$43

The 2010 Gold Reserve is a blend of 50% Cabernet Sauvignon, 40% Mourvedre and 10% Syrah aged in equal parts new, second-year and third-year French oak. It came in at 14.5% alcohol. As with many newly released wines, the oak is front-and-center here, but there is a lot more. With 30 minutes in the glass, and after an uninspiring beginning, this fleshes out nicely and becomes more and more interesting and sometimes impressive. It tightens noticeably, showing beautiful focus and penetration. Despite the elegance in the mid-palate, it does have a bit of a burly feel to it, largely due to the combination of oak, alcohol and some power appearing on the finish. That all seems to get better with air. Happily, as it airs, it also shows some complexity, not surprising considering that half the blend is Mourvedre or Syrah. As is always the case, it showed way better at proper drinking temperatures. This (and lots of other red wines) will work a lot better at 64 degrees Fahrenheit than 74 degrees Fahrenheit. Drink 2015-2024. **90 Points Robert Parker**

Cheers!

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