

From: Debbie debbie@santiamwine.com
Subject: Aussie Shiraz and BBQ bone-in Prime Pork Chop
Date: January 18, 2018 at 5:50 PM
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Come on down to Santiam Wine & Bistro for a taste of Australia and succulent grilled Bone-in Prime Pork Chops

Tasting: Aussie Shiraz

Date: Friday, January 19th

Time: 4-8 PM

Cost: Full pour: \$34 Half Pour: \$19

The Wines:

2014 Two Hand Bella's Garden \$65 Lurid ruby. A complex bouquet evokes ripe dark berries, cherry liqueur and violet, while smoky mineral and five-spice powder nuances build in the glass. Seamless and deeply concentrated, offering intense black and blue fruit flavors that pick up sweetness with air. At once rich and lithe, finishing impressively long and smoky, featuring lingering blueberry and spice notes and velvety tannins. **93 Points Vinous**

2015 Penfolds Bin 389 South Australia \$69 Blended of 53% Cabernet Sauvignon and 47% Shiraz and sporting a deep garnet-purple color, the 2015 Cabernet Sauvignon/Shiraz Bin 389 South Australia has a bombastic nose of crushed blueberries and black currants with hints of vanilla pod, dried Provence herbs, lavender and cigar boxes. Medium to full-bodied, the palate simply sings with exuberant black and blue fruits, supported by grainy tannins and a refreshing backbone, finishing with a pleasant herbal lift. **93 Points Wine Advocate**

2014 Penfolds Bin 128 \$34 Deep garnet-purple colored, the 2014 Shiraz Bin 128 (from Coonawarra) has a good core of pronounced black fruits, loam and tar with chargrill notes plus a hint of black pepper. Medium to full-bodied, the palate is led by structure with a solid backbone, taut fruit and great length, going earthy/peppery on the finish. **91 Points Wine Advocate**

2014 Penfolds Bin 28 Kalimna \$31 Notes of fresh clay, black tea, rosemary, mineral and black licorice expand on the finish. The tannins are dense and thick, providing a chewy background for all the flavors. Drink now through 2028. 2,955 cases imported. **91 Points Wine Spectator**

2016 Mollydooker “The Boxer” Shiraz \$30 This alluring and unashamedly bold Shiraz has hints of spiced plums, blackberry jam and cherry all at the fore and finishes with coffee cream, licorice and vanilla. Full bodied with vibrant berry fruit characteristics, yet elegant with restrained tannins, resulting in a soft mouthfeel. This 2016 Boxer is sure to be a knockout!

2014 Peter Lehmann Portrait Shiraz \$20 Bursting with blueberry and plum flavors, this offers chocolate and Earl Grey tea accents. Velvety and smooth on the long finish. Drink now through 2026. **88 Points Wine Spectator**

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