

**From:** Debbie Rios debbie@santiamwine.com  
**Subject:** Taste of Tuscany here at Santiam Wine and Bistro  
**Date:** January 23, 2014 at 8:15 PM  
**To:** tasting santiam tasting@santiamwine.com

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**Good Evening, Come and warm your bones here at Santiam Wine & Bistro with A taste of Tuscany! These wines are amazing. They are Sangiovese based wines and pair lovely with food. Our lasagna will would do perfectly. Keeps us in mind and invite your friends to this fun and friendly wine tasting.**

**Where: Santiam Wine & Bistro**

**When: Friday, January 24th**

**Time: 4-8 P.M.**

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

**The Wines:**

**2010 Lagone Aia Vecchia \$15**

A blend of Merlot (60%), Cabernet Sauvignon with a smaller part Cabernet Franc, the 2010 Lagone is a super ripe and soft wine with jammy aromas of blackberry and prune backed by milk chocolate and tobacco. Aged one year in barrique, the wine presents supple and velvety characteristics. It's a terrific value. Anticipated maturity: 2013-2018

**2010 Altesino Rosso di Montalcino \$32**

The 2010 Rosso di Montalcino is an attractive wine laced with sweet red berries, flowers, spices and tobacco. It shows lovely juiciness and a round, supple personality well-suited for drinking over the next 2-3 years. Anticipated maturity: 2012-2016. **88 Points Robert Parker**

**The winery:** Brilliant ruby-red color, this classic Rosso offers sumptuous aromas of ripened blackberries and dark cherries. On the palate, the wine is generously well-rounded and rich with fruit-forward notes complimented by hints of leather and mesquite.

**2010 Tenuta Sette Ponti Crognolo \$34**

This balanced red shows fine depth to its cherry, currant, tobacco and earth flavors, just needs time to absorb the dusty tannins. There's a modern feel, but the wine is distinctly Tuscan. Sangiovese and Merlot. Best from 2013 through 2018. **90 Points Wine Spectator**

**2009 Felsina Chianti Classico Riserva \$33**

The 2009 Chianti Classico Riserva is stunningly beautiful. It boasts a great core of dark red fruit, licorice, spices, new leather and herbs. The 2009 impresses for its mid-palate density and sheer power. This is a great showing. The 2009 can be enjoyed today, but it is rather muscular, and is probably best suited for aging a few years. This is a terrific showing. A recent bottle of the 1995 was stunning in its beauty. The Riserva is 100% Sangiovese aged in a combination of casks and smaller French oak barrels. Anticipated maturity: 2014-2029.

Just when I thought I was familiar with the wines of Felsina, the estate comes through with one of the very best sets of new releases I have ever tasted. From top to bottom, these are marvelous wines that deserve serious attention. Proprietor Giuseppe Mazzocolin has stepped down from some of his day-to-day duties, but the wines are as good as they have ever been. Felsina fans might also enjoy the Rancia vertical published in Issue 201 from the one and only complete Rancia tasting ever staged

### **2008 Casanova di Neri Brunello di Montalcino \$53**

The 2008 Brunello di Montalcino sweeps across the palate with superb richness and depth. Dark cherries, plums, spices, tobacco and menthol blossom as the wine opens up in the glass. A decidedly large-scaled, dramatic wine for the year, the 2008 impresses for its pure resonance and rich, enveloping finish. This is one of the most rewarding 2008s to drink upon release, but it should also age well for a number of years. Anticipated maturity: 2013-2020. **91 Points Robert Parker**

Giacomo Neri is brutally honest in describing 2008 as a challenging vintage marked by significant rain and hail events. Overall production is down 40% across the board. Neri's 2008s are impressive for the year, however, and are a testament to a grower who is willing to make the hard choices necessary to ensure consistently high quality.

### **2009 Isole e Olena Cepparello \$72**

The 2009 Cepparello is gorgeous. It brings together the radiance and ripeness of a warmer year with the medium-bodied structure of a cooler vintage. Today the 2009 is a bit reticent and appears headed for a period of dormancy. From time to time hints of its ultimate potential come through in attractive layers of dark red fruit. The rich, textured finish bodes well for the future. Paolo De Marchi describes 2009 as a year with a cold spring and a hot summer that also brought hail in early August. The 2009 Cepparello is clearly one of the wines of the vintage. Anticipated maturity: 2019-2034. **95 Points Robert Parker**

### **About Tuscany:**

Tuscany claims the third-most DOCG's in the country totaling 11. Some of the DOCG's are esoteric (Suvereto, Val di Cornia, Montecucco Sangiovese), however, some are world-famous and highly sought-after (Brunello di Montalcino, Chianti, Chianti Classico).

Chianti comes from the center of Tuscany in the area between and surrounding the cities of Florence and Siena. It is made predominately from the Sangiovese grape and remains the iconic Italian table wine. While the general conventions of Chianti are of baked red fruits, dusty tannins, and Chianti can take many forms, and to reflect this, it is broken further into 7 sub-zones to embody a sense of regionality and quality. Chianti coming from the hills around Siena (Colli Senesi) traditionally tends to be a more earthy and rustic style; however, Chianti coming from the northern part of the Chianti region (Colli Fiorentini or Rufina) tends toward a more refined, velvety, and elegant version. The area between Siena and Florence is known as Chianti Classico and is generally seen as the truest and highest-quality, deepest, and most ageworthy expressions of Chianti.

While Sangiovese is the principal grape in Chianti, it is the sole grape permitted for Tuscany's most illustrious DOCG, Brunello di Montalcino. To the west and overlapping slightly with the southern area of Colli Senesi, Brunello is often viewed as the finest and purest example of Sangiovese in the world. Brunello's notes of spice, meaty black fruits, and leather is often underscored with high tannins, acidity, and a sense of longevity.

In the 1970's, winemakers began to experiment with the cultivation of international varieties; however, DOCG regulations did not permit them to blend these into any of the top-quality wines of Tuscany. As the winemakers tried to add more roundness and body to the often-austere

Sangiovese grape, they ran further and further afield of the regulations. As a protest and sign of their dissatisfaction with the appellation system, winemakers released high-priced blends of international varieties as *vino da tavola*, Italy's most-lowly designation. Soon, the movement took root and the idea of *Super-Tuscans* was born.

Cheers,

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