

**Good Evening! If you aren't out of town seeking sunshine then you must be here seeking warmth and this tasting will be sure to warm you to the bones! So, make your plans to join us and please invite all your friends!**

**Let us do your cooking for you....we have a few new items on our menu!**

- **The Wines: Reds from Argentina!**
- **Place: Santiam Wine & Bistro 1555 12th St SE Suite 130 Salem, Oregon 97302**
- **Date: January 25, 2013**
- **Time: 4-8 Pm**
- **Cost: \$18 Full Pour or \$12 1/2 pour**

**The Wines:**

**2011 BenMarco Malbec \$17**

The 2011 BenMarco Malbec is blended with 5% Bonarda. It comes from Lujan de Cuyo, Uco Valley and Tupungato and is raised in 60% new French oak and 40% second use American for 11 months. The nose is intense with blackberry, spice box and a touch of Thai fish sauce. The palate is medium-bodied with succulent blackberry and bilberry fruit. It is well-balanced, clean and fresh with a pleasing supple finish, with a sprinkle of white pepper and tobacco on the aftertaste. Drink now-2016

**2010 Alta Vista Premium Malbec \$24.50**

The 2010 Alta Vista Premium Malbec is a blend of the vineyard in Clos dos Los Siete and Serenade in Alto Agrelo. It is raised 50% in French oak of third and fourth use. It has a simple but fresh nose that veers towards an earthier style, but it bestows great freshness and a sense of personality. The palate is medium-bodied with supple tannins that do not distract from the crisp blackberry and bilberry fruit. The finish is focused with a tang of sea salt. This is a superb entry-level Malbec. Drink now-2017.

**89 Points Robert Parker**

**2011 Achaval Ferrer Cabernet Sauvignon \$30**

The 2011 Cabernet Sauvignon is from two vineyards, one planted in 1890 and the other planted just ten years ago with a little seasoning of Petit Verdot. It has a well-composed bouquet with blackberry, fresh dates and orange blossom that sits comfortably between the austerity imparted by the Cabernet, married with New World exoticism. The palate is medium-bodied with fine tannins. It is soft and sensual with harmonious, licorice-tinged, dark berry fruit that offers satisfying volume and freshness on the finish. This is a fine Cabernet that should age well. Drink 2013-2022. **88 Points Robert Parker**

**2011 Achaval Ferrer Malbec \$30**

The 2010 Malbec was sourced from three vineyards, two of which are 66 and 86 years of age, with the wine aged for 9 months in French oak. It is a super-fragrant offering featuring racy red fruits, spice box, incense, and floral notes. Pure, sweetly-fruited, and elegant in the glass, this intense, lengthy Malbec can be approached now and over the next 6-8 years. **91 Points Robert Parker**

**2009 Pulenta Final Estate Malbec \$26**

The 2009 Malbec (100%) sports a captivating bouquet of smoke, exotic spices, floral notes, red licorice, and black cherry. It opens in the glass to reveal a velvety texture, superb depth and volume, succulent flavors, and a lengthy, pure finish. Give it another 1-2 years of cellaring and drink it from 2013 to 2021.

**92 Robert Parker** Importer: Paul Hobbs Imports

**2010 Achaval Ferrer Quimera \$40**

The 2010 Quimera is a blend of 27% Malbec and 24% Cabernet Sauvignon alongside Petit Verdot and Merlot, raised in 40% French new oak for 14 months, the remainder one year old. It has a complex, almost "mulchy" bouquet: one that evokes undergrowth and well defined and cerebral tertiary aromas. The palate is medium-bodied with fine, slightly chewy tannins surrounding a core of blackberry laced with licorice and a hint of star anise. The finish is focused and taut, bestowed with an extremely fresh citric finish. Old World meets New with style. Drink 2014-2022. **91 Points Robert Parker**

**About Argentina:**

The Argentine wine industry is the fifth largest producer of wine in the world. Argentine wine, as with some aspects of Argentine cuisine, has its roots in Spain. During the Spanish colonization of the Americas, vine cuttings were brought to Santiago del Estero in 1557, and the cultivation of the grape and wine production stretched first to neighboring regions, and then to other parts of the country.

Historically, Argentine winemakers were traditionally more interested in quantity than quality with the country consuming 90% of the wine it produces (12 gallons/45 liters a year per capita according to 2006 figures). Until the early 1990s, Argentina produced more wine than any other country outside Europe, though the majority of it was considered unexportable. However, the desire to increase exports fueled significant advances in quality. Argentine wines started being exported during the 1990s, and are currently growing in popularity, making it now the largest wine exporter in South America. The devaluation of the Argentine peso in 2002 further fueled the industry as production costs decreased and tourism significantly increased, giving way to a whole new concept of enotourism in Argentina. The past years have seen the birth of numerous tourist-friendly wineries with free tours and tastings. The Mendoza Province is now one of Argentina's top tourist destinations and the one whose economy has grown the most in the past years.

Saturday, January 26th Time 12-4 Tasting White Port and Leftovers. Store Hours: 10-6 FREE

Best Regards,

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