

From: Debbie debbie@santiamwine.com
Subject: Bandol Reds Dinner Special Lamb Stew
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We had a great day here! It was so busy, I forgot how cold I was! Join us for our wonderful Bandol tasting. The main grape is Mourvèdre—we thought it would be fun to add a couple domestic Mourvedre' to the tasting. Join us if you can~~

Dinner Special: Lamb Stew and our amazing soda bread w/caraway seed

Salad special: Cha Cha Chicken Salad

Full pour: \$32 Half pour: \$18

Reservations welcome call us at 503-589-0775

The Wines:

2015 La Bastide Blanche Bandol Rouge \$30

The 2015 Bandol puts lie to the notion that all red Bandols need time to age. Yes, this will age at least a decade, possibly longer, but it's also relatively approachable now, especially if you were to grill up a thick-cut porterhouse. Dark berry flavors have just a touch of that "tree bark" note, although it's almost more like subtle cola spices. It's full-bodied and velvety in texture, with a long, slightly warm note on the finish. 91 Points Wine Advocate

2016 Domaine Tempier Bandol \$52 Kermit Lynch

The review is for the 2014

An impressive barrel sample, the 2014 Bandol Cuvee Classique shows surprising depth and concentration in the vintage. Notes of dark fruits, mineral and peppery, Provencal herbs all emerge from this medium to full-bodied, beautifully pure, elegant 2014 that should drink reasonably well on release. 92 Points Wine Advocate

2015 Domaines Bunan Rouge "Mas da la Rouviere \$30

Premium Provence red led by Mourvedre grape with added Grenache & Syrah. Medium colored with thick tears clean. Intensive blackberry, cherry, hint of violet, followed by smoked peppered meat, woody liquorice dry. grippy tannin, alcohol(14,5%), full body palate of powerful black fruit blueberry, clove, cedar, meat. liquorice in med finish

2014 Domaine Terrebrune Bandol \$46

We sell a lot of Bandol around here; it is a proud tradition by now. One of the many things we love about it is its impressive versatility at table. From young reds served cool alongside bouillabaisse, simpler fish stews, or *daubes* from octopus or squid (especially tasty with a black olive component) to older wines served with roast fowl, grilled meats, and wild game—there are so many occasions when Bandol is appropriate. And its savory qualities lend so much to a meal. The virtues we appreciate most in a bottle of Terrebrune Bandol are its fine tannins and its drinkability. Neither attribute prevents it from aging gracefully. Kermit Lynch

2013 Latta Mourvedre Walla Walla WA \$40

(vinified with two-thirds whole clusters and one-third whole berries): Moderately saturated medium red, a bit less bright than the Grenache bottling. Complex but muted aromas of raspberry, strawberry, tree bark, spices and minerals, plus hints of herbs, meat and underbrush. Silky, broad and mouthfilling but quite dry, with its berry, spice and herb flavors not quite coming alive today. This is the only one of these wines under 14% alcohol (the label says 13.9%) and I wanted a bit more flavor depth and grip.

89 Points Vinous

NV Terra Vina Mourvèdre Columbia Valley \$30 Two years ('15, '16) two different terroirs (Rattlesnake Hills and Oregon's Walla Walla), 30% new American oak and *Voilà*, a rich, complex, lusty beauty! A beguiling aroma of Blood orange zest, cedar spice and just a hint of Chocolate. Incredibly rich and supple in the mouth, bright

pomegranate flavors, dried plum, coffee bean and savory notes of black pepper. A dinger with grilled meat -
“don't fear the char” Chef Drew says. • **163 cases made**

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