

Good Evening. How about a Malbec Tasting? Yes, tomorrow night at Santiam Wine Co. Gather your friends and come on down... we are going to have some fun with this... Argentina, France and Washington. This should be interesting! I good healthy tasting! Yes, good for your heart! Don't forget we have a menu! New, is our tasty Minestrone Soup with Crusty French bread. YUM

- **When: Friday January 6th**
- **Time: 4-7**
- **Cost: Full pour \$18, 1/2 pour \$11**

THE WINES:

2009 Mas del Perié Les Escures Malbec (Cahors) \$18

Open, rich wine, from young vines, ripe with plum and spice, touch of bitterness, followed by a rich, full palate

2009 Catena Malbec Argentina \$23.

A rich red, with ripe flavors of linzer torte, plum pudding and fig paste flavors by layers of mesquite, olive paste and grilled herbs. Grippy tannins add weight to the long, vibrant finish. Drink now through 2013. 91 Points Wine Spectator Top 100 2011 Rank 58

2007 Fidelitas Malbec Columbia Valley \$35.

The 2007 Malbec was sourced from 3 outstanding vineyards. It was aged for 20 months in 50% new French and American oak. Purple-colored, it surrenders an expressive nose of black cherry, plum, white pepper, tobacco, and lavender. Medium to full-bodied on the palate, this layered offering has loads of spicy fruit, incipient complexity, and impeccable balance. Give it 2-3 years of cellaring and drink it through 2022. It provides strong competition for similarly priced Malbecs from Argentina. 91 Points Robert Parker

2009 Altocedro Reserva Malbec \$25.

The 2009 Malbec Reserva was sourced from vines averaging 75 years of age and spent 15 months in a mix of new and second-use French oak. It delivers a step up in richness from the Ano Cedro cuvee, along with greater density, succulence, and length. Plush on the palate, it conceals enough structure to evolve for another 2-3 years and will be at its best from 2012 to 2021. 91 Points Robert Parker

2007 Bodega Norton Malbec Privada \$30

Very ripe and very primal still, delivering a large core of velvety-textured raspberry, fig and boysenberry fruit that is liberally laced with dark toast, pastis and roasted vanilla. Should settle in nicely with modest cellaring, as the structure is dense, but polished and integrated. Drink now through 2011. 90 Points Wine Spectator Top 100 in 2010 Rank 90

Saturday, 10-6 PM January Cheap & Cheerful Six wines~ FREE

Thank you,

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775

debbie@santiamwine.com
www.santiamwine.com