

Don't miss this Spanish wine tasting~

Date: Friday, October 1st

Place: Santiam Wine Co

Time: 4-7 PM

Cost: \$20 for all six wines

\$12 for 1/2 pour

The Wines:

2009 Morgadio Albarino Rias Baixas \$19

The 2009 Morgadio Albarino has a more mineral-dominated nose along with lemon zest, honey, and floral elements. Dry, concentrated, and lengthy, it will drink nicely for another 3-4 years. 90 Points Robert Parker. The 2009 vintage in Rias Baixas was outstanding as reflected in these wines.

2009 Legado Munoz Terpranillo \$10. Aromas of cherry and plum, with hints of espresso and bitter chocolate. Juicy and exuberant, with a bracing acid streak perking up the red and black fruit flavors. Vibrant, fresh and brisk through the finish, with the cherry flavor remaining focused and bright. Value!!

2007 Casal Novo Mencia \$24.

The unoaked 2007 Casal Novo Mencia is purple-colored with an expressive perfume of cherry, black raspberry, and earth notes. This leads to a medium-bodied, smooth-textured wine with plenty of spicy red fruit flavors, excellent depth and concentration, and a finish with no hard edges. Drink this pleasure-bent wine over the next four years. 91 Points Robert Parker

2008 Bodegas Numanthia-Termes "Termes" Toro \$30

Produced from tinto del pais vines that average thirty years of age, this wine is true to form in 2008. The aromas are spicy, replete with sweet dark fruits, anise, and oak. On the palate, the wine has a great core of fruit, tannins that grip and enough acidity to hold it all together; this wine is big, modern and intense, but not soft or blowsy by any means. For any fan of big, structured full-bodied red wines, from Napa to Bordeaux, Tuscany to Spain, you will really enjoy this.

2006 Arzuaga Ribera del Duro Crianza \$30

The 2006 Crianza is 90% Tempranillo and the balance Cabernet Sauvignon and Merlot aged in French and American oak for 15 months. It offers up a fragrant nose of cedar, leather, lavender, mineral, and blackberry. Medium to full-bodied on the palate, it has ample spicy, savory fruit, ripe tannin, and excellent balance. It will evolve for 2-3 years and drink well from 2011 to 2021.

2006 Alejandro Fernandez Tinto Pesquera \$30.

Bright ruby. Exotically perfumed aroma of red berries, cherry, spicecake and sandalwood becomes richer with air, picking up plum compote and bitter chocolate qualities that carry onto the palate. A rich, fleshy style that betrays no rough edges, as the fruit sucks up the tannins. This has the depth to age but there's plenty of complexity already. Serve it with a peppery, grilled piece of lamb. 92 Points Stephen Tanzer

Cheers!

Debbie Rios / Owner

Santiam Wine Company

1930 Commercial Street SE

Salem, Oregon 97302

503-589-0775

debbie@santiamwine.com

www.santiamwine.com