

From: Debbie Rios debbie@santiamwine.com
Subject: Piedmonte tasting at Santiam Wine and Bistro
Date: October 9, 2014 at 8:59 PM
To: tasting_santiam tasting@santiamwine.com

Good Evening,

This is a bring on the Fall tasting if we ever had one. The wines are off the charts amazing. Bring your friends and enjoy the night.

#6 is a super pour option.

Wines from: Piedmonte region of Italy

When: Friday, October 10th

Time: 4-8 PM

Cost: First Five \$28 add the super pour \$38 2 oz pour of each

Half Pour for all six \$21 1 oz of each

The Wines:

2012 Elio Grasso Dolcetto \$18

A wine of remarkable elegance and polish, the 2012 Dolcetto d'Alba Dei Grassi caresses the palate with layers of soft fruit, floral aromas and phenomenal length. This isn't a huge wine, but rather is endowed with superb elegance. Hints of tar, smoke and game wrap around the brilliant finish.

2010 Propreta Sperino Uvaggio Nebbiolo Blend \$35

The 2010 Uvaggio bursts with aromas of freshly cut flowers, mint, spices, and sweet red berries. 2010 was a cooler year, so this is more like Burgundy than ever before. This is vibrant and mid-weight, yet it possesses lovely fleshiness. Savory and floral, the Uvaggio does a fine job of balancing aromatics, fruit, and structure, all in a hugely appealing wine that is utterly irresistible. The brilliant, saline-infused finish adds considerable character and personality. The wine is so fine; it's a picture of elegance in the frame of Nebbiolo.

"Proprietà Sperino is an estate based in Lessona in northern Piedmont owned by the de Marchi family. Paolo's son Luca runs the estate on a day-to-day basis and during my meeting with Paolo, it was obvious to see Paolo's pride in the fruits of his son's labour. I tasted two of the Proprietà Sperino wines – Uvaggio and Lessona – and despite the undeniable class of the latter, I thought the Uvaggio, a blend of Nebbiolo, Vespolina and Croatina, really stood out."

2009 Marchesi di Grésy Barbaresco Martinenga \$50

The feminine side of Barbaresco comes through in the estate's 2009 Barbaresco Martinenga. Sweet red cherries, flowers, spices and mint emerge from the glass. Deceptively medium in body, the 2009 nevertheless has firm structure supported by beautifully integrated tannins. Floral notes reappear

structure supported by beautifully integrated tannins. Floral notes reappear on the finish, giving this ripe, racy Barbaresco additional lift and freshness. The Martinenga is made predominantly from the 111 clone, sometimes also known as the Chiavennasca clone. Anticipated maturity: 2014-2024. **91 Points Robert Parker**

2008 Grimaldi Barolo Badarina \$50

From one of the most celebrated crus on the southwest side of Serralunga d'Alba, the 2008 Barolo Badarina opens with a bold presentation of dark fruit, Indian spice, licorice, cedar and clove. The wine shows thick structure and notable texture on the close. This looks to be a relatively early-maturing Barolo. Anticipated maturity: 2014-2022.

Bruna Grimaldi knew she wanted to make wine at an early age, but her father was content selling fruit. After earning a degree in enology, Giovanni Grimaldi (who inherited the estate from his father Giacomo) handed the estate over to her although he continues to help in the vineyard. Bruna's family farms 11 hectares of vines for three Barolos and one Barolo Riserva (only in the best vintages). **91 Points Robert Parker**

2004 Alessandro E Gian Natale Fantino Barolo Riserva

\$70 The 2004 Barolo Riserva Cascina Dardi-Bussia starts off rather shy and subdued, but then grows in the glass considerably. Dried flowers, rose petals, licorice and berries are some of the nuances that emerge from this deceptively medium-bodied, ethereal Barolo. There is a weightless elegance and finesse to the Riserva that is utterly irresistible. Anticipated maturity: 2014-2024. **94 + Points Drink 2014-2024**

SUPER POUR (Optional) \$10

2009 Elio Grasso Barolo Gavarini Vigna Chiniera \$86

The 2009 Barolo Gavarini Vigna Chiniera is a beautifully delicate and elegant wine with fruit sourced from 35-year-old vines at 400 meters above sea level. Those higher elevations have helped to shape finely detailed aromas, despite the warmer vintage. Bright notes of pressed rose, violets, licorice, spice, tar and plum all call out your attention. Solid tightness in the mouth slowly relaxes to reveal nuanced flavors of bright cherry, spice and leather. Each time you return to the glass, the wine offers yet another dimension. **95 Points Robert Parker**

Debbie Rios
Owner
Santiam Wine Company
1555, 12th SE Suite 130
Salem, Oregon 97302
503-589-0775
www.santiamwine.com
debbie@santiamwine.com