

Debbie Rios <debbie@santiamwine.com>  
To: tasting santiam <tasting@santiamwine.com>

October 10, 2013 7:55 PM

Sangiovese Tasting At Santiam Wine and Bistro and Saturday Carlton Wine Cellars

---

Good evening, We have a special line-up for you this weekend. We hope to see you here!

When: Friday, October 11th  
Time: 4-8  
Where: Santiam Wine & Bistro  
Pricing: Full pour \$20 Half Pour: \$12

Special Feature our popular Roasted Winter Squash Soup! I make one big pot and when it is gone it's gone!

A little information about Sangiovese (*SAHN-gee-oh-VAY-zee*)

### **Blood of Jove** (literally translated)

The principal grape of Chianti - in fact, the principle grape of all of Tuscany - has had its ups and downs. For a stint in the 70s and 80s, wines labeled "Chianti" contained cheap red wine packaged in a straw casked bottle, most popular for the candle holder it would become. But no more. Sangiovese re-established itself as the noble variety of Tuscany, producing collectible wines of Chianti, Brunello di Montalcino and acting as the backbone in many Super Tuscan blends. Not just for collectibles, Sangiovese's light fruit and bright acidity leads to excellent everyday wines meant for the dinner table.

### **Notable Facts**

Sangiovese mutates easily, and therefore has many clones - the most notable being Brunello, of Brunello di Montalcino fame. Sangiovese is a slow growing, late ripening grape. It has high acidity and a thin skin, which makes it difficult to master. If not cared for correctly, the grape will produce a wine overly acidic with unripe fruit flavors. When pruned judiciously and picked at the right time, Sangiovese creates wine with delicious structure and fruit - and a mean backbone of acidity. This acidity makes it an ideal match to a multitude of foods, particularly of Italian origin, like tomato-based dishes, pastas and pizzas.

### **THE WINES:**

#### **2010 Barking Frog Horse Heaven Sangiovese Columbia Valley WA \$20**

Garnet in color, medium body. Aromas of dried cherry, candied fruit, raspberry and blueberry. The taste is a concentration of red fruit, cherry, cranberry and strawberry. Has bright acidity and moderate tannins.

#### **2009 Long Shadows Nine Hats Sangiovese WA. \$20**

This wine features bright aromas of ripe raspberries and strawberries complimented by delicate notes of nutmeg and licorice. A lively and vibrant mouthfeel leads to a silky finish with flavors of red fruit and dried figs. The balance and earthiness of this wine makes it a perfect complement to a wide range of foods. 77% Sangiovese , 17% Cabernet Sauvignon

#### **2008 Podere Ciona Chianti Classico Reserva \$28 (Small Imports)**

The Gatteschi family specializes in Chianti Classico Riserva—and they make just under a thousand cases at that. This beautiful wine is a blend of wine aged in new, 2nd, and 3rd passage French oak barriques for at least 18 months. The aromas of cherry, blackberry, and earthy beets co-mingle with a taut, finely structured Sangiovese and Merlot blend that could age for 10+ years.

**2011 Tua Rita Perlato Del Bosco Italy \$33**

A pure expression of Sangiovese, the 2011 Perlato del Bosco is beautifully perfumed with accents of forest berry, red rose, candied cherry and dried lavender. The 2011 vintage definitely shows an elegant and feminine side with minute aromatic details that come into sharp focus as the wine airs in the glass. The mouthfeel is smooth and plump. Anticipated maturity: 2014-2022. **91 Points Robert Parker**

**2009 Fèlsina Chianti Classico Reserva \$33**

The 2009 Chianti Classico Riserva is stunningly beautiful. It boasts a great core of dark red fruit, licorice, spices, new leather and herbs. The 2009 impresses for its mid-palate density and sheer power. This is a great showing. The 2009 can be enjoyed today, but it is rather muscular, and is probably best suited for aging a few years. This is a terrific showing. A recent bottle of the 1995 was stunning in its beauty. The Riserva is 100% Sangiovese aged in a combination of casks and smaller French oak barrels. Anticipated maturity: 2014-2029. **93 Points Robert Parker**

**2008 Fèlsina Chianti Classico Reserva “Rancia” \$50**

The 2008 Chianti Classico Riserva Rancia is one of the more slender wines in this line up, in keeping with the personality of the vintage. That is not a bad thing for readers who are cellaring some of the bigger, richer vintages that may take longer to mature. Silky tannins frame a core of black cherries, plums, licorice and tobacco through to the vibrant finish. The 2008 speaks of textural finesse and silkiness first and foremost. I will not be surprised if the 2008 blossoms further with more time in bottle. Today it is immensely beautiful. Anticipated maturity: 2018-2028. **93+ Points Robert Parker**

**FREE: Saturday, October 12th Six wines from the Cheap & Cheerful Six Pack from 12-4**

**BONUS: Carlton Wine Cellars from 12-3 Pouring four exceptional wines!**

**The Fun never ends at Santiam Wine & Bistro**

**Cost: FREE! Bring your friends and come on down!**

**Make a day out of it and invite your friends and enjoy lunch with us!**

**Thank you,**

**From the Grand Cru @ Santiam Wine & Bistro**

Debbie Rios  
Owner  
Santiam Wine Company  
1555, 12th SE Suite 130  
Salem, Oregon 97302  
503-589-0775  
[www.santiamwine.com](http://www.santiamwine.com)  
[debbie@santiamwine.com](mailto:debbie@santiamwine.com)