

From: Debbie debbie@santiamwine.com 
Subject: A taste of Tuscany with special dinner Veal Osso Buco with Saffron Risotto
Date: October 11, 2018 at 6:19 PM
To: bwelsh@mind-over-media.com

DR

Good Evening, We have an All-Star Tuscany tasting for you tomorrow night!

Dinner special: Veal Osso Buco w/Saffron Risotto. This will be a perfect pairing. I hope you can join us! To reserve your spot call us at 503-589-0775

When: Friday, October 12th from 4-8PM

Cost: Full pour \$34 Half pour: \$19

The Wines:

2013 Altesino Brunello Di Montalcino \$65

An intense perfume of juniper, bay laurel, sage, rose and berry marks this silky red. The structure is there, yet superb balance and refined tannins help this retain elegance through the long finish. Almost ethereal in its presence. Best from 2021 through 2036. **95 Points Wine Spectator**

2013 Lisini Brunello Di Montalcino \$60

Exuding cherry, strawberry and floral flavors tinged with iron, earth and spice notes, this ripe red is elegant in profile, tightly wound and deftly balanced, ending with a kick of fruit, spice and mineral elements. Best from 2020 through 2037. **96 Points Wine Spectator**

2015 Felsina Rancia Chianta Classico Reserva \$50

The fine cherry, plum, leather and spice flavors pick up accents of chocolate, earth and mineral as this red gathers steam. Builds to a firmly structured finish, where sweet fruit and dusty tannins linger. Drink now through 2028. **94 Points Wine Spectator**

2016 Polizano Rosso di Montepulciano Tuscany \$15

Here's a terrific easy-drinking wine from a classic vintage. The 2016 Rosso di Montepulciano offers vinous intensity and pure flavors of blackberry and cherry. The wine offers an excellent quality of primary fruit. The finish is direct and pleasantly intense. **89 Points Robert**

2014 Lilliano Chianti Classico \$19

Aromas of violet, red-skinned berry and mint lead the way. The bright palate doles out black cherry, white pepper and a hint of nutmeg alongside velvety tannins and fresh acidity. Enjoy through 2024. **90 Points**

2015 Antinori Pèppoli Chianti Classico \$16

Heady aromas of ripe red berry, fragrant purple flower, truffle and dried aromatic herb take the lead. The smooth, savory palate doles out juicy wild cherry, black raspberry and baking spice. It's extremely enjoyable, with supple tannins. **90 Points Wine Enthusiast**

Saluti, Debbie

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