

**From:** Debbie debbie@santiamwine.com  
**Subject:** Southern Rhone Tasting and Prime Rib at Santiam Wine & Bistro  
**Date:** October 12, 2017 at 5:20 PM  
**To:** bwelsh@mind-over-media.com

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Good Evening,

All our friends in California our hearts go out to you, it is truly a sad time for the wine industry.

Time to relax after a long week of work and worry.

The tasting tomorrow is Southern Rhone these wines match the season perfectly.

Our Dinner Special: Slow Roasted Prime Rib, Garlic Smashed Potatoes, Green Beans

The Full Pour Cost: \$34 Half Pour: \$18

Time: 4-8 PM

If you would like to make reservations call 503-589-0775

### **2015 Le Vieux Donjon Châteauneuf~du~Pape \$75**

(aged in a combination of concrete tanks and *foudres*) Vivid ruby. Sexy, high-pitched red berry preserve, floral pastille and Asian spice aromas show outstanding clarity. Sappy, penetrating black raspberry, spicecake and licorice flavors gain weight with air and pick up suggestions of blood orange and smoky minerals. Shows impressive depth and polish, alluring sweetness and no rough edges. Showcases the best attributes of this warm vintage, finishing with silky, mounting tannins and lingering florality. 95 Points Vinous

### **2012 Brotte Châteauneuf du Pape Secret Barville \$50**

More dense and concentrated than the straight Châteauneuf, the 2012 Châteauneuf du Pape Secret Barville is a smoking blend of 85% Grenache, 10% Syrah and 5% Mourvedre (from Bois Dauphin, Pignan, La Combe and Rayas lieux-dits) that spent 18 months in Burgundy barrels. This is a new cuvee that's replacing both the Vieilles Vignes and the Secret de Leonce bottlings. It offers up hints of vanilla bean in its black raspberry, cassis, licorice and sweet spice-driven bouquet, and it doesn't miss a beat on the palate, with full-bodied richness, fabulous purity and terrific length. In short, it's a

gorgeous Châteauneuf du Pape that will continue to dish out loads of pleasure over the coming decade. **92 Points Wine Advocate**

### **2014 Chapelle ST. Theodoric Chateaneuf –u-Pape \$45**

Deep ruby. Deep-pitched, mineral-tinged aromas of dark liqueur, cassis, licorice and woodsmoke slowly take on a pungent floral quality. Palate-staining black raspberry and bitter cherry flavors show hints of allspice and candied flowers, along with a jolt of white pepper. Shows impressive heft and breadth, finishing with mounting tannins and strong, dark fruit-driven persistence. **92 Points Vinous**

### **Domaine Saint~Damien La Louisiane Gigondas \$35**

Another wine that shows the freshness of the vintage, the 2014 Gigondas Cuvee Louisiane is open knit and rounded, with lots to love in its darker-styled fruits, licorice and crushed rock-like minerality. Despite its forward, easy drinking feel, the tannin quality is rock solid, it has solid mid-palate depth and a great finish. I suspect it will drink nicely on release and hold through 2024. **91 Wine Advocate**

### **2014 Domaine Grands Bois Maximilien Cairanne \$20**

Already in bottle, the 2014 Côtes du Rhône Cairanne Cuvee Maximilien is another rock solid release from this estate (which should be no surprise from anyone that follows The Wine Advocate). Made from 50% Grenache, 35% Mourvèdre and the balance Syrah, completely destemmed and aged all in tank (it sees no wood whatsoever), it has terrific ripeness in its black fruits, licorice, pepper and earthy/underbrush-like aromas and flavors. These give way to a medium to full-bodied, textured, beautifully concentrated and charming southern

Rhone shows the vintage's forward style and will drink well for 5-6 years. **91 Points Robert Parker**

**2015 Brotte Creation Grosset Cairanne \$15**

The 2015 Cairanne Creation Grosset is a kirsch, strawberry and floral-dominated beauty that has plenty of texture, medium to full-bodied richness and no hard edges. I'm sure it's smoking value. **91 Points Robert Parker**

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