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Subject: Rioja Wine tasting Friday, October 14th and Meatloaf
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Rain, Wind, Snow or Shine this tasting is on! Great wines, great friends equal great times!! Let's make the most of it~

To comfort you, Chef Katie is making her Meatloaf, Garlic mashed Potatoes

Her Risotto was so darn good we are going to start Risotto Du Jour next week!

Our Chocolates are back!

The Tasting:

Spanish Red from Rioja!

When: Friday October 14

Time: 4-8 PM

Cost: Full pour \$26 Half Pour: \$15

The Wines of Rioja:

2010 Remelluri Reserva, Rioja \$40

The wine that represents the house style and also the biggest volume here with around 350,000 bottles produced is the 2010 Reserva which was cropped from an almost perfect growing season. A blend of the reds Tempranillo, Garnacha, Graciano and the whites Viura and Malvasía Riojana, it fermented with indigenous yeasts in a combination of stainless steel and oak vats then matured in French oak barrels for 17 months. The nose has earthy aromas and notes of ripe orange peel giving old-style character to the wine marked by very well-integrated oak and an obvious Rioja character. There are cherries, plums and spices with licorice and ink aromas. The day after, it has more strawberries with very good freshness, so the evolution in bottle should be good. The palate is medium-bodied with grainy tannins and good acidity that ends with sweet fruit flavors and something earthy, very pleasant and easy to drink. **93 Points Robert Parker**

2008 La Rioja Alta Vina Alberdi Tinto Rioja \$22

La Rioja Alta celebrates its 125th anniversary in 2015. Last year, I only tasted three wines from La Rioja Alta and I tasted six this time. The quality is as good as ever, with superb wines from the almost-perfect 2005 vintage coming into the market. Great Rioja, as traditional as it gets, in good quantity and moderate (and often plain great) prices.

91 Points Robert Parker

The 2008 Viña Alberdi comes from their vineyards in Rodezno and Labastida and matured in American oak barrels for two years, the first year in new barrels and the second year in used ones. The nose is very classical, with notes of beef blood, leather and spices and more fruit than its siblings. The oak is perfectly integrated despite having some new wood (they have to use the new barrels somewhere). It

develops aniseed aromas with time in the glass. The palate is soft and polished, has good acidity and freshness through to a very tasty finish. This is sold in the export markets as a Reserva and in Spain mostly as Crianza, but it's a very classical Rioja at a very good price.

2012 Muga Reserva Rioja \$27

The red 2012 Reserva is sold as Crianza or Reserva depending on the market, but it's always a blend of Tempranillo with some 20% Garnacha, 10% Graciano and 5% Mazuelo from the lower part of the valley of the Oja-Tirón river. The varieties are fermented and aged separately until most of it (around 80%) is blended the summer after. Even when they do not produce some of the top cuvées (like in 2012), those grapes are never used for this wine. 2012 saw good ripeness, and the wine shows it, but doesn't show any excess. The vinification is as classic as it gets: the grapes ferment with natural yeasts with a 'pied de cuve' and the wine matured in new barriques the first year; it was then transferred to well-seasoned barrels for a further year of upbringing. It still feels quite oaky with some smoky aromas and some notes of roasted sesame seeds. The palate is lush and round, with polished tannins. This is a textbook Rioja at a very good price for the quality it delivers. This wine should be readily available, as it's produced in good quantities, close to one million bottles, which for this quality is impressive.

91 Points Robert Parker

2005 Muriel Gran Reserva \$27.50

Dried cherry, licorice, tobacco and tea flavors mingle in this maturing red. The texture is round and polished, with a light grip and bright, orange peel acidity. Harmonious and still vibrant. Drink now through 2018. **90 Points Wine Spectator**

2011 Marques de Murrieta Rioja Reserva \$23

This focused red offers reserved flavors of black cherry, graphite and tobacco, with light, firm tannins and clean acidity. Not muscular, but balanced and fresh. Drink now through 2020. **88 Robert Parker**

2002 Bodegas la Real Divisa Legarda Reserva Rioja \$18

I think the 2002 Marques de Legarda Reserva is a true victory over the difficult conditions of the vintage. It is amazing that this wine displays such quality and balance at this age with plenty of tobacco, leather, spice box and cherries in liqueur aromas and a polished palate where the fruit has not dried out. Perhaps it feels older than it is, but I find it admirable. Highly recommended and very good value. Drink 2014-2017. **90 Points Robert Parker**

Be Safe.

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