

What an exciting week this has been! Business is building I am seeing more and more of you here for noshes, and it thrills me! I think food is my second passion and the two go hand & hand. Thanks for shopping for your wine and dining here!!

Tomorrow night is our Southern Rhone tasting and I think this tasting is going to be a barn burner! And, check out the icing on the cake! (Super Pour)

- Where: Santiam Wine Company & Bar or maybe Bistro!
- What: Southern Rhone
- Date: Friday, October 19th
- Time: 4-7 PM
- Cost: First Five \$15 Super Pour \$10 **1/2 pour of all six wines \$15**
- **Full Meal Deal \$25 2oz pours of all six wines**

THE VINO:

2010 Domaine Courtois Vinsobres “ La Grange” \$16

Lush but refined, with a gorgeous thread of roasted alder wood stitching up the mouthfilling fig, plum sauce, steeped blackberry and dark linzer torte notes. Smoldering tobacco and warm stone notes lurk underneath. This has range and character, with the well-integrated grip for cellaring. Drink now through 2020 **91 Points Wine Spectator**

2010 Chateau de St Cosme Les Deux Albion \$22.

(based on 40% syrah, which is co-fermented with grenache, carignan, mourvedre and clairette and raised in older casks and concrete vats): Deep ruby. Pungent, assertively perfumed aromas of cherry, cassis, potpourri and white pepper. Juicy, penetrating and refreshingly bitter, offering an array of dark fruit and spice qualities and an exotic floral pastille nuance. Finishes long and spicy, with impressive clarity and cut. **91 Points Stephen Tanzer. Same Wine:** It has taken a while, but one of my favorite producers in the southern Rhone, Louis Barruol of Saint-Cosme, is getting very good publicity just about everywhere I look. It is certainly well-deserved, considering the broad range of wines he produces, from his inexpensive and over-delivering Cotes du Rhones and Vins de Pays, to his top-flight, world-class wines made in Gigondas. This is all a matter of hard work and understanding viticulture and great terroirs. As for the estate wines from Gigondas, 2009 was a more challenging vintage for Louis Barruol than many people probably understand, because he had some serious hail issues that cut into his Grenache crop. His best vintage to date is 2007, but 2010 is going to come close, and he has certainly excelled in a much more difficult vintage for him personally, 2009. The 2010s are probably Barruol's greatest vintage since 2007, yet slightly more tannic and backward at a similar stage in their development than the 2007s were. **Robert Parker 91-93 Points**

2010 Edward Burle Gigondas Les Pallieroudas \$22.

Sorry no notes on this wine. Very small producer

2010 Chateau Beaucastel de Coudelet Cotes du Rhone \$36

(roughly one-third each mourvedre and grenache, with the balance from the other permitted varieties): Vivid ruby. High-pitched aromas of red fruits, rose, lavender and Asian spices. Juicy and focused on entry, then deeper and broader across the mid-palate, displaying intense black raspberry and cherry compote flavors. Shows impressive energy on the spicy finish, which features a sexy floral quality. (roughly one-third each mourvedre and grenache, with the balance from the other permitted varieties): Vivid ruby. High-pitched aromas of red fruits, rose, lavender and Asian spices. Juicy and focused on entry, then deeper and broader across the mid-palate, displaying intense black raspberry and cherry compote flavors. Shows impressive energy on the spicy finish, which features a sexy floral quality. **90 Points Stephen Tanzer**

2010 Domaine St Cosme Gigondas \$36

Deep ruby color. Perfumed aromas of red berries, lavender and minerals, with a spicy topnote. At once tangy and silky, with precise raspberry and rhubarb flavor and a touch of bitter chocolate. The vibrant, fruit-driven finish shows very good clarity and verve, with spice and floral notes lingering. **90-92 Points Stephen Tanzer**. The black/purple 2010 Gigondas, which in this year is a blend of 60% Grenache, 15% Syrah, 17% Mourvedre and the rest Cinsault, has loads of sweet blueberry and blackberry fruit intermixed with camphor, barbecue smoke and scorched earth. Lots of tannin, very good acidity, and a massive mouthfeel make for a real vin de garde for Louis Barruol's 2010 Gigondas. This wine will need 3-4 years of cellaring and keep for at least 15. **91-93 Points Robert Parker Super Pour: \$10 (Optional)**

2010 Chateauneuf-Pape Vieux Telegraphe \$90

Bright ruby. High-pitched aromas of raspberry, cherry and lavender, with notes of white pepper and anise adding complexity. Very fresh and focused on entry, then deeper and more brawny in the middle, offering sappy cherry and red fruit preserve flavors. This spicy finish displays superb persistence, very good clarity and intense florality. **93-95 points Stephen Tanzer**

The 2010 Vieux Telegraphe Chateauneuf du Pape is slightly denser with a deep ruby/plum/purple color followed by notes of crushed Provençal herbs, framboise, kirsch, licorice, pepper and nori (the seafood wrapper used in sushi restaurants). Full-bodied with good acidity and a distinct, earthy/underbrush character, it should drink nicely for at least two decades given the longevity of most top vintages of this wine. **91-94 Points Robert Parker**

Tonight only: save 15% off on an order of six of this Vieux Telegraphe makes it \$76.50 per bottle.

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