

**From:** Debbie Rios [debbie@santiamwine.com](mailto:debbie@santiamwine.com)   
**Subject:** October Newsletter and Friday Syrah Tasting  
**Date:** October 1, 2015 at 8:24 PM  
**To:** [newsletter@santiamwine.com](mailto:newsletter@santiamwine.com)

DR

## Good Evening

Attached is our October Newsletter and below are the wines for your Friday Night Wine Tasting of Syrah!

**Special Menu feature: Beef Shank**

**Where: Santiam Wine & Bistro**

**When Friday, October 2nd**

**Time: 4-8 PM**

**Cost \$26 For the Full and \$15 for Half**

### The Wines:

#### **2013 Sequel Syrah (John Duval-Grange) Washington \$60**

John Duval is the maker of Penfolds icon wine, The Grange. John decided to make a "Sequel" to his famed Australian Shiraz right here in the USA. As most of you know, Long Shadows is made up of a group of icon wine producers from all over the world. They are cherry picking the best vineyards in Washington state and creating some amazing juice. Scores have consistently been off the charts for the last 10 years.

This is a huge wine with plenty of acidic backbone to support this heavy grape. The nose is filled with smoky game meat, with light hints of flint and blackberry. On the palate, more flavors of blackberry display along with cocoa and a touch of white pepper on the juicy finish.

#### **2013 Ramey Sonoma Coast Syrah CA \$42**

2013 summed up to be a perfect vintage with clear sunny days and cool evenings. This produced a long, moderate growing season with extended hang time and even ripening, resulting in silky tannins and a full range of flavors while retaining natural acidity.

92 % Syrah and 8% Viognier, co-fermented. Fermented in tank as 75% destemmed fruit with 25% whole Syrah clusters. This wine went through native yeast and malolactic fermentation. Our Syrahs are grown in the cool climate of Sonoma Coast which offers a style reminiscent of the Northern Rhone region of Hermitage and Cornas: aromas and flavors of smoked meat, white pepper, green olives and grapefruit, coupled with silky texture and savory flavors. Winemaker Notes

#### **2011 Sparkman Ruckus Washington \$50**

A beautiful effort that gives up pretty, focused and mineral-laced dark fruits, charcoal and that wild Syrah meatiness, the 2011 Syrah Ruckus is medium-bodied, layered and elegantly textured on the palate, with building tannin. An outstanding blend of Syrah and Cabernet Sauvignon that spent 16 months in 35% new French oak, enjoy this classy, beautifully made wine over the coming decade. 90 Points Robert Parker

#### **2012 Yangarra McLaren Vale Shiraz, Australia \$24**

Deep garnet-purple in color and showing aromas of blackcurrants, black plums and baker's chocolate with hints of tree bark, charcoal and bacon fat, the medium-bodied 2012 Shiraz is tightly knit on the palate with ripe tannins and fruit that are both elegant and nicely expressed in

ightly knit on the palate with ripe tannins and fruit that are both elegant and nicely expressed in the mouth. It finishes with good persistence. Drink it now to 2018+. 90 + Robert Parker

### **2012 Mitolo Jester Australia \$18**

Deep garnet with a hint of purple to the color, the 2012 Jester Shiraz displays pronounced nose redolent of spice cake, cinnamon stick and preserved plums with underlying blackberry compote and star anise nuances. Medium to full-bodied with plenty of warm blackberry and baking spice flavors on offer in the mouth, the flesh is nicely framed with a medium level of velvety tannins and refreshing acid. It finishes with good persistence. Drink it now to 2017+. 89 Points Robert Parker

### **2012 WildAire Syrah Spofford Station \$15**

Spofford Station Vineyard is located on the Oregon Side of Walla Walla in the foothills of the Blue Mountains

This wine offers notes of toasted vanilla bean, herbs and red fruit. It's broad in feel while the fruit flavors are elegant in style, with the supple feel bringing much of the enjoyment.

ALC. 14.5% **88 Points Wine Enthusiast**

See you soon!

Thanks,

Debbie Rios  
Owner  
Santiam Wine Company  
1555, 12th SE Suite 130  
Salem, Oregon 97302  
503-589-0775  
www.santiamwine.com  
debbie@santiamwine.com



October 2015  
Newsletter.pdf