

**Friday, Oct. 21 from 4-7 we are tasting Beaujolais AKA Gamay Noir.** These wines remind us of Fall and food. The perfect wine to accompany poultry, pork, savory dishes. Pour during Thanksgiving dinner and they will shine. They are rarely meant to be a sipping wine unless you are taking about the ripe 2009 vintage. Tonight we are preparing a wonderful Roasted Squash/pumpkin soup and together they will be delicious. A sample of this soup is included with your tasting! Please join us!!

**\$17 for all five wines**

**\$10 1/2 pour**

**Come on and give them a try....**

### **The Wines:**

#### **2010 Domaine Dupeuble Pere et Fils Beaujolais \$16.**

Dupeuble's 2010 Beaujolais - representing the huge cuvee offered stateside, reflecting numerous but virtually exclusively granitic parcels and vines from 60-80 years' age - is loaded with fresh red raspberry and sour cherry. A snappy suggestion of apple as well as this wine's juxtaposition of subtle creaminess with refreshment put one a bit in mind of a white wine. Energy and purity of fruit go a long way toward profound satisfaction even if the wine itself is not terribly complex. Enjoy it over the next 18-24 months. 88 Robert Parker

#### **2010 Paul Cinquin-Julienas Reginie \$16.**

The silky palate of black cherry and plum fruit notes is driven by ripe, juicy acidity in this elegant red. Fresh and clean, with accents of sandalwood and smoke.

#### **2010 Evening Land Gamay NOir 'Celebration' \$19.50**

2009 Vintage: Evening Lands' 2009 Gamay Noir Celebration was whole cluster fermented (carbonic maceration) with indigenous yeasts and aged entirely in large seasoned oak. It offers up an enticing nose of earth notes, sage, herbs, blueberry and plum. On the palate it has a smooth texture, good depth, savory flavors, and excellent length. It is an outstanding value for drinking over the next 3-4 years. 90 Points Robert Parker

#### **2007 WillaKenzie Gamay Noir Willamette Valley \$25.50**

"The wine displays a beautiful deep garnet color. The aromas are dominated by dark fruit tones, with hints of black pepper, anise and cigar box. Flavors of blackcurrant, blackberry and cherry are followed by suggestions of licorice and caramel with a pleasing touch of sweetness on the finish. Supple tannins contribute to the rich, mouth filling palate impression. Enjoy this Gamay by itself as an aperitif, or pair with roasted poultry - think Thanksgiving - pork loin, meatloaf or grilled Portobello mushroom. The wine will certainly improve from 1 or 2 years of cellaring and age well for at least 3 to 5 years from its release date."--From the winemaker **Wine and Spirits - 90 Points, "Sappy, peppery and tinged with the barest scent of rye, this has generous dark plum flavors that are deep and chewy. The earthy intensity will match grilled lamb."**

#### **2009 Chateau des Rontets Saint-Amour \$24.**

Perched high atop the Mâconnais village of Fuissé, Chateau des Rontets is a rarity among Burgundian domaines in that virtually all of their 15 acres are one walled-in vineyard, the magnificent Clos Varambon. The vineyard and modest chateau have been in the family of Claire Gazeau since 1850. Claire and her husband Fabio took over the estate in the late 90s. They are blessed with several parcels of very old vines, with several sections of the clos planted between 1910-1920. They produce three different cuvées of Pouilly-Fuissé each vintage - one from just the oldest vines, another from several different parcels planted from 1945-1975, and the third from a single parcel just outside the walls. Just down the road, they own 1.22 acres in Saint-Amour, with Gamay vines planted in 1970. Saint-Amour is one of the most elegant of the prestigious Crus of Beaujolais.

**Just today: Mark your calendar for Saturday, November 19th Local song writer/performer Matthew Price will be performing at Santiam Wine Company & Bar! Price and time TBD more information in the November Newsletter. Stay tuned!**

About Matthew:

Matthew Price's music is freewheeling folk. Imagine Jack Johnson meets John Prine. Throughout the Northwest, fans are filling theaters and standing around the edges of packed rooms because they can feel that they're a part of something special. Whether playing solo or with his band, which includes Kim Cowan on viola, violin and vocals, Jon Preis on bass and Paul Lunde on percussion, Matthew Price is captivating audiences with intricate songwriting and heartfelt performances.

Matthew Price was born in the small town of Silverton, Oregon in 1977. His father, Dale Price was the director of Canyon view Camp, a Christian youth camp outside Silverton. As a boy, Matthew listened as his dad played folk and gospel songs around the campfire beneath a starry sky. It was there that Matthew witnessed the natural, musical and spiritual worlds blending together in perfect harmony. It was only natural, that at age 16 Matthew would learn to play these same campfire songs using his dad's guitar. He learned the magic of a song that could tell a story and take listeners to unique and memorable places.

Cheers!

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