

Here are the wines for the Port tasting on Wednesday, October 28th from 4-7 PM

Mini Three Wine Tasting on \$10.

Kopke Ruby \$15.

Kopke Ruby ages in oak casks. With a ruby color, it reveals a fruity and young bouquet. In the mouth is smooth, elegant and balanced. Ideal with fruits, ice creams and cheeses. Port is a natural wine, therefore liable to throw deposit while ageing.

Quinta De La Rosa Lote No 601 Ruby Porto \$15.00

Vintage Character style blended port of great quality and complexity. Showing beautiful deep ruby color with plenty of forward fruit, full bodied with a long dry finish. The slight dry finish is typical of La Rosa,s house style. Serving suggestion: This Port has been lightly filtered and does not and does not require decanting, delicious with dessert or cheese.

1991 Ficklin Vintage Port \$33.

The 1991 Vintage Port is a blend of 43% Tinta Madeira, 31% Touriga, 18% Souzao, & 8% Tinta Cao. Prior to blending and bottling the wine spent 2 years in neutral oak tanks, while a portion of the Tinta Madeira aged in neutral 50 gal. barrels. This wine now shows a lush array of plum, cherry, tobacco, and leather.

Don't miss the blind Red Wine tasting Friday, October 30th Only \$20. more information soon....Costumes welcome but not required...

Check us out on [Facebook](#) and become a FAN!

Thank you,

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