

**From:** Debbie debbie@santiamwine.com  
**Subject:** Syrah Tasting Dinner Special Prime Rib Stroganoff w/Mushrooms  
**Date:** October 3, 2019 at 6:02 PM  
**To:** bwelsh@mind-over-media.com

DR

Good Evening, We have many fun things happening this month and two of them are this weekend. Friday night is our Syrah Tasting you can read about the wines in the message below. This happens on Friday, October 4th from 4-8 PM **Full pour \$34 Half Pour \$17**

The second event is our first Champagne Brunch on Saturday, October 5th from 10-4 PM Please view our menu with pricing attached. .

To kick-off our first Champagne Brunch we are offering you your first O.J. for free! Invite your friends and family. It is not too late for reervations! Call to book your table! 503-589-0775

#### **The Wines for Friday night:**

##### **2017 Domaine Faury Saint Joseph France \$44**

Inky ruby. Aromas of ripe black and blue fruits, licorice and candied violet show outstanding clarity and spicy lift. Sappy and focused on the palate, offering juicy blueberry, bitter cherry, floral pastille and spice cake flavors that open up steadily and deepen on the back half. Turns sweeter on the impressively persistent finish, which features round, even tannins and resonating floral and exotic spice qualities. **93 Points Vinous**

##### **2016 K Vintners Powerline Vineyard Syrah Walla Walla, WA. \$48 This review is for the 2015 vintage:**

Made from 100% Syrah, the 2015 Syrah Powerline Vineyard is much more backward, brooding, and mineral-laced, with sensational notes of blackcurrants, cassis, crushed rock, and tapenade. A true powerhouse on the palate, with terrific concentration, building tannin, and a great, great finish, it's a singular, incredible wine that does everything right. Give bottles 2-3 years and enjoy over the following decade. **98 Points Jeb Dunnuck**

**2015 Penner Ash Syrah Oregon \$40** Primary black and blue fruit, peppery spice and floral scents show good clarity and pick up a smoky nuance with air. Juicy, focused and lively on the palate, offering gently sweet blueberry and cherry flavors and a palate-numbing suggestion of cracked pepper. Lingers nicely on the finish, which features dusty tannins and a hint of jammy blue fruit. **90 Points Vinous**

##### **2017 Saint Cosme Crozes Hermitage France \$30**

Saint Cosme Crozes-Hermitage is produced from 100% Sérine, an ancient and local variety of Syrah that is markedly different from modern selections. It is more oval, with lots of space in the bunch, resulting in a very aromatic wine. It is sourced from the hillside vineyards of Erôme, Gervans, and Larnage in the northern part of the appellation. It is made from 100% destemmed grapes, fermented with indigenous yeasts, aged in 20% new 228-liter barrels, and bottled without fining or filtration.

Granite slopes rather than flatlands give Saint Cosme's Crozes-Hermitage greater structure and complexity. The wine shows classic aromas and flavors of black fruits, smoked bacon, black peppercorn, and incense.

##### **2016 Avennia Arnaut Boushey Vineyard Yakima Syrah \$62**

Also deeply colored, the 2016 Syrah Arnaut Boushey Vineyard is a sensational, meaty, savory, complex beauty. Full-bodied, with sweet tannin, no hard edges and beautiful purity, it has fine, fine tannin, a bloody, salty character, and a great finish. It's rocking stuff. **97 Points Jeb Dunnuck**

##### **2014 Gramercy Columbia Valley Syrah \$43**

Olive tapenade, licorice, smoked herbs and plenty of peppery black fruits emerge from the 2014 Columbia Valley Syrah, and it's medium to full-bodied, rich, concentrated and beautifully textured. It's another smoking wine from this estate that has real character and depth. **93 Points Wine Advocate**

--

This message was sent to bwelsh@mind-over-media.com by debbie@santiamwine.com

To forward this message, please do not use the forward button of your email application, because this message was made specifically for you only. Instead use the [forward page](#) in our newsletter system.

To change your details and to choose which lists to be subscribed to, visit your personal [preferences page](#)  
Or you can [opt-out completely](#) from all future mailings.



**Santiam Wine & Bistro Champagne Brunch**  
**Join us on Saturday, October 5th from 10-4 PM**  
**Reservation recommended: 503-589-0775**

## October Champagne Brunch

### Featuring:

Moët & Chandon Imperial Champagne Bottle \$42 glass pour \$14

Bright and balanced, featuring a fine, lively bead, mouthwatering acidity and a lightly toasty profile of poached pear and black currant flavors, with rich hints of lemon curd and pastry cream.

91 points Wine Spectator



Enjoy our house made

MENU:

Smoked Salmon Lox, crème cheese, capers & bagel \$10

Italian sausage 2 biscuits & gravy \$10 add a poached egg \$13

2 Pumpkin pancakes with homemade fig syrup \$10

Dungeness Crab Cakes w/ hollandaise sauce \$18

Smoked Salmon Benedict \$18

Fresh Fruit cup & Avocado toast \$10

Sides: poached egg \$3

Hash browns \$3, 2 Bacon \$4, Ham \$4, Dungeness Crab \$8, Shrimp \$4

Biscuit \$3, 1 Pumpkin pancake \$6 Beverages:

Fresh squeezed OJ Mimosa, Champagne \$10, Cava \$7

Mocha \$4, Cappuccino \$4, Espresso \$3, Americano \$3, OJ \$5

Wine by the glass menu

