

Hello, just me Debbie here to invite you to our taste of Tuscany, Friday, October 5th from 4-7 PM. Try our Wild Mushroom Lasagna for dinner it will be excellent with these wines!

- **Cost: \$20 Full pour and \$12 1/2 pour**
- **Time: 4-7pm**
- **What a line-up! Invite all your friends!**

The Wines:

2009 Lagone Aia Vecchia Toscana \$15

The 2009 Lagone is absolutely delicious. Mocha, espresso, black cherries, licorice, smoke and leather meld together in this ripe, generous offering. Readers looking for a delicious entry-level red from Bolgheri will find much to admire in this warm, resonant wine. This is a flat-out gorgeous wine for the money. Anticipated maturity: 2012-2014. **88 Points Wine Spectator**

2007 Falchini Paretaio IGT \$18

The 2007 Paretaio is a superb wine, especially in its price point. Sweet dark cherries, spices, menthol and licorice come together beautifully in this fleshy, generous red. The round, caressing finish adds to an impression of considerable elegance. This is a superb value from Falchini. Paretaio is 95% Sangiovese and 5% Merlot. Anticipated maturity: 2011-2017. **91 Points Robert Parker**

2009 Felsina Chianti Classico \$24

In a darker, balsamic vein, this red evokes tar, black cherry, underbrush and tobacco flavors. They're all held together by the dense, fine tannins. Oak spice emerges on the taut finish. Best from 2014 through 2025. **91 Points Wine Spectator**

2007 Antinori Chianti Classico Riserva Marchese \$33.50

The 2007 Chianti Classico Riserva Marchese Antinori is a fleshy, radiant wine graced with expressive dark red fruit. This is a fairly plush style for this bottling, no doubt owing to the personality of the vintage. I don't quite see the delineation or structure of the superb 2006, but in exchange the 2007 is much more pleasing to drink young. Tobacco, sweet herbs, licorice and dark red cherries leave a very positive, lasting impression. The Marchese Antinori is predominantly Sangiovese, with a dollop of Cabernet Sauvignon from the estate's vineyards in Peppoli, Badia a Passignano and Tignanello. The darker color and flavor profile and presence of Cabernet relative to the 100% Sangiovese Badia a Passignano Riserva makes the Marchese a baby Tignanello of sorts. Anticipated maturity: 2012-2020. **92 Points Robert Parker**

2006 Caprili Brunello di Montalcino \$40

The 2006 Brunello di Montalcino is a fairly bold wine packed with dark cherries, leather, licorice, underbrush and tar. It is an inward, brooding Brunello that is going to need a few years in bottle for all of the elements to come together. Judging by what I was able to observe in the glass, the wine will open up nicely over time. Today, it remains a promising Brunello with a bright future. Anticipated maturity: 2014-2024. **92 Robert Parker**

2007 Fanti Brunello di Montalcino \$45.

"Aromas of blueberries and bacon and hints of wet earth. Full body, with velvety and round tannins and a juicy finish. Wonderful finish of fruit and meat. Opulent and soft. Better in 2014. Best Fanti since 2001. **95 Points James Suckling**

JUST IN CASE YOU ARE INTERESTED....

I got a very limited supply of **2010 Arterbury Maresh Dundee Hills Maresh Vineyard \$60**

Like all of his 2010 Pinots, bottled in January - early by Maresh's standards - the 2010 Pinot Noir Maresh Vineyard takes us into a realm of high-toned red berry; mysterious underbrush; noble fungus; meat stock; and overall elegance fondly reminiscent of great Volnay. Piquant fruit pit and mouthwatering salinity lend a goosebump-inducing degree of invigoration to this satiny, sleek, ravishingly long Pinot that kept revealing new nuances and deeper, multi-faceted sweetness as it took on air. I suspect this will have a 12-15 year run and become a yet more profoundly satisfying along the course. **94 Points Robert Parker**

Ciao, hope to see you here!

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