

**I love this time of year....red wine taste so good! Wines of Tuscany... Great for your rich decadent fall cuisine and very special for the holidays. These wines are just the ticket!**

**Theme: Taste of Tuscany including three Brunello's**

**Date: Friday, November 11th**

**Time: 4-7**

**Place: Santiam Wine Company**

**Tonight we are tasting \$28. Full Pour**

**1/2 pour \$16.**

**THE WINES:**

**2008 Casanova di Neri Rosso di Montalcino \$20.**

"The 2008 Rosso di Montalcino is a beautiful, impeccably balanced wine. There is lovely transparency and elegance to the fruit in an expression of Sangiovese that offers gorgeous roundness in a mid-weight, elegant style. The finish is long, soft and caressing. Even better, this is an outstanding value".

Anticipated maturity: 2010-2013. **90 Points Robert Parker**

**2007 Travignoli Chianti Rufina Riserva "Tegolaia" \$25.50**

60% Sangiovese & 40% Cabernet Sauvignon aged one year in Barrque and one year in bottle. Full bodied with an intense bouquet of black cherry and berry. The plate is velvety with a long persistent finish. Pairs well with braised meats and red sauce dishes. Gambero Rosso raves about this wine and I plan to add it to our wine-by-the-glass list in December!

**2006 La Fortuna Brunello de Montalcino \$50.**

"The 2006 Brunello di Montalcino is a flashy, extroverted wine graced with gorgeous purity in its ripe, succulent red fruit. Floral notes develop in the glass, along with sweet scents from the French oak. Sweet red raspberries linger on the round, caressing finish. This shows gorgeous harmony in a supple, forward style that seems best suited to near and mid-term enjoyment". Anticipated maturity: 2014-2022. **93 Points Robert Parker**

**2006 Casanova di Neri Brunello di Montalcino \$50.**

"The 2006 Brunello di Montalcino is fabulous in this vintage. Waves of dark fruit caress the palate as this juicy, delicious wine reveals its considerable charms. The fruit shows lovely weight and richness while maintaining an essentially mid-weight personality. Sweet scents of French oak linger on the round, caressing, impeccable finish. This is an excellent choice for drinking now and over the next decade-plus. The harvest took place from the 2nd to the 5th of October. The wine spent 24 days on the skins, after which it was raked into cask, where it spent 45 months prior to being bottled". Anticipated maturity: 2012-2024.

**93 Points Robert Parker**

**2004 Il Poggione Brunello de Montalcino \$78.**

"The 2004 Brunello di Montalcino is awesome. This finessed, regal Brunello flows onto the palate with seamless layers of perfumed fruit framed by silky, finessed tannins. The wine remains extremely primary at this stage, and its full range of aromas and flavors have yet to emerge, but the sheer pedigree of this Brunello is unmistakable. The elegant, refined finish lasts an eternity, and subtle notes of menthol, spices, licorice and leather add final notes of complexity. The estate's 2004 Brunello is a wine to buy and bury in the deepest corner of the cellar. Brunello is never inexpensive, but this is the real deal, and in relative terms, it is one of the world's great values in fine, cellar worthy wine. Incredibly, there are 18,000+ cases of the 2004 Brunello, so it should be fairly easy to source in various markets. The Brunello is made from four vineyards ranging from 250 to 400 meters in altitude, all in Sant'Angelo in Colle. The wines from the various vineyards were aged separately in French oak casks prior to being assembled and bottled". Anticipated maturity: 2014-2034. **95 Points Robert Parker**

"I was completely blown away by the wines I tasted from Il Poggione this year. Readers who want to experience first-class Sangiovese from Montalcino won't want to miss these exceptional wines. Winemaker Fabrizio Bindocci and his team have done an exceptional job for which they deserve all the praise in the world."

Cheers!

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