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Subject: Tiny Bubbles at Santiam Wine and Bistro Friday, November 18th
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To: tasting santiam tasting@santiamwine.com

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Let the festivities begin! Tiny Bubbles are on the menu Friday night, join us. We would love to toast to the Holidays with you!

**To pair with these bubbles: Pan fried yearling Oysters with Slaw
Start with our Chicken Liver pate with Crostini**

Don't miss the wonderful Chocolates in the case!

Special Note:

Saturday, November 19th we are having our Holiday Basket party! A fun day of tasting bubbles and planning your gift giving~ many samples from our kitchen of cheese and local meats, bread, olive oil & chocolates. Expert advice on basket building and wrapping! From Oregon Cherry Growers we have chocolate covered Cherries to taste and for sale. NOON til 4 the tasting is FREE!!

Champagne Tasting:

When: Friday, November 18th

Time: 4-8 P.M.

Cost: Full pour \$40 Half Pour \$22

The Champagne:

Domaine Vilmart & Cie Grand Cellier Champagne \$78

This lively version shows a fine knit, marrying lacy texture and flavors of patisserie apple, ginger biscuit, graphite and plum compote. Offers vibrant focus in a lithe and elegant frame. Disgorged June 2015. Drink now through 2019. 100 cases imported.

92 Points Wine Spectator

Domaine Louis Roederer Brut Premier Champagne \$50

Roederer's NV Brut Premier is a classic and blends about 40% Pinot Noir (from Bouzy and Ambonnay), with 20-25% Meunier (whose share is declining in this blend) and Chardonnay. The wine opens very bright, precise and refined, with toasty and white chocolate flavors. Absolutely delicate and elegant on the palate, this is a light, silky textured and remarkably finesse-full Champagne that is fresh on the palate, thanks to its structure and slightly oaky flavors. Excellent.

Domaine Colin Blanc de Blanc Champagne \$43

Colin Premier Cru Balnc de Blancs Champagne -RM Blend of harvest 2011-2012 disgorgement February 2015 The nose displays a lovely balance of minerals, lemon cream and some ginger in a wonderful package of fruit, spice, and white stones. The palate is quite focused with medium acid, wet white stones and a just there balance of citrus and light cream. With the delicate and bright nature of this dish, Whole Roasted Fish with a Tangerine-Fennel Vinaigrette would pair wonderfully with the Blanche de Castille.

Domaine Anare Clouet Grand Reserve Bouzy \$40

“The NV Brut Grande Reserve emerges from the glass with layers of hazelnut, pear, spice and dried flower aromas. This rich, creamy wine impresses for its balance and sheer richness I loved it” Vinous 90 Points

This réserve cuvée is made of 100% Pinot Noir. Initially showing a very fresh bouquet of high toned fruits with hints of hazelnuts and yeasty aromas, this cuvée yields to the highly structured red fruit notes on the palate that the area is famed for. Long lees aging, low dosage and Grand Cru Pinot Noir fruit combine for an opulent yet balanced Champagne.

Domaine Veuve Clicquot Brut Reims \$48

Bright and lightly toasty, this elegant Champagne layers flavors of cassis, crushed hazelnut and lemon meringue pie on the creamy bead. Drink now through 2019

90 Points Wine Spectator

Domaine Chapuy Tradition Brut Champagne \$34

Floral, graphite and spice notes lace this creamy Champagne, with flavors of creamed apple, bread dough, apricot and almond skin. Fresh and harmonious, offering a lasting, aromatic finish. Drink now through 2020. **91 Points Wine Spectator**

CHEERS!

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