

From: Debbie Rios debbie@santiamwine.com
Subject: Santiam Wine & Bistro Wine tasting information
Date: November 21, 2013 at 9:59 PM
To: tasting@santiamwine.com

Good Evening,

Can you believe Thanksgiving is next week? We are stocked up with all your favorite wines so come and see us for professional, friendly help with all your holiday needs. We are here for you! Need: Soup, Cheese, Lasagna, Salad, Bread, Wine? We have it and can make it to go for you!

Friday night this week is all about Beaujolais (Gamay Noir) from near and far, truly amazing wines to go with the holidays they are fruity, friendly and delicious. Everyone can enjoy them. We have chosen some that are even complex,

FYI Wednesday, November 27th from 4-8 is Oregon Pinot Noir here including the **Wine Spectator top pick Domaine Serene Evenstad Reserve 2010**. If you have guest from out of town this is where you should send them or bring them! Six great Oregon Pinot without driving far!

2010 Evenstad Reserve Pinot Noir

#3 Wine of the Year, Wine Spectator Top 100 Wines of 2013 "A vibrant, focused and deliciously complex red, offering raspberry, cherry, cinnamon, mocha and subtle sage notes rolling through the long and expressive finish. Deft. Drink now through 2020." 95 Points Wine Spectator

Starting this Monday, November 25th our hours are 12-6 on Monday's through December. mark your calendar!

Thursday Closed- Friday, November 29th: Washington Reds! 4-8

What: Beaujolais/Gamay Noir

When; Friday November 22nd

Time: 4-8

Where: Santiam Wine & Bistro

Pricing: Full Pour \$18 Half Pour: \$11

The Wines:

2012 Brick House Gamay Noir "Year of the Dragon" Oregon \$30

This wine, made from biodynamically grown grapes, is reminiscent of black raspberry, and bright cherry aromas. The palate is lush and the fruit forthcoming in this medium bodied Gamay Noir. The firm acidity lends itself to food and the soft tannins make it approachable now. We hope you choose this wine for your Thanksgiving day table for a unique alternative to pinot and zinfandel aromas!

2012 Evening Land Gamay Oregon \$27

Beautiful, brilliant and intense purple in color with hints of rose and violet, the nose boasts the typical red fruit Gamay character of strawberry and cherry with a hint of fresh, cracked pepper. The wine opens quickly to darker notes of black cherry, bubblegum and mixed berry cobbler with elderberry, gooseberry and blackberry. The palate is silky and long with very good texture and balance that carries the elegant berry and cranberry flavors through a lengthy finish.

2009 Dominique Piron Fleurie Beaujolais, France \$19.50

Piron's 2011 Fleurie represents a sizeable family holding whose cultivation he took back two

years ago. Scents of incense, smoky black tea, and toasted pecan mingle with hints of ripe dark berries as well as bitter-edged huckleberry – in collaboration with pungent and piquant notes intimated on the nose – making for an invigorating show on a fundamentally clear, juicy if, for its vintage, surprisingly spare palate. Berry seeds, toasted nuts, and licorice pull the finish here in a distinctly bitter direction but the overall effect is really quite stimulating, and this ought to prove delightfully versatile through at least 2015.

2011 Jean-Marc Burgaud Morgon Cote Du Py Beaujolais, France \$20

Marine breeze salinity and alkalinity along with smoky evocations of black tea and peat mark the nose of Burgaud's 2011 Morgon Cote de Py Vieilles Vignes, and its bright red currant takes on almost an oyster shell as well as savory, saline, crustacean aura on a polished and buoyant palate, the long, exhilaratingly refreshing finish leaving my salivary glands pumping overtime. The sense of freshness and precision here, notes Burgaud, corresponds with a surprisingly low pH, a phenomenon he says often accrues to his Cote de Py and which also conduces to the impression found in the corresponding Charmes of something halfway between red and white wine character. As usual, too, three parcels near the cuverie – south-facing as well as on the plateau – come together (here entirely in cement tank – 2008 having been the last “regular” Py to incorporate material from barrel) to produce this extraordinary value whose current installment should be worth following through at least 2020. (Tasted alongside, the mossy, marine, diversely mineral 2010 is as fascinating as ever, if seemingly both a bit more restrained and a bit further along in its evolution than I would have guessed. **93 Points Robert Parker**

2010 Guy Breton Regnie Beaujolais, France \$30

A traditional style, light-bodied and elegant, with floral and spice overtones accenting flavors of dried strawberry, sandalwood, leather and raspberry. Offers a lasting, creamy finish. Drink now through 2018. 100 cases imported. – 89 Points Wine Spectator

2011 Thillardon Chenas Les Boccards Beaujolais, France \$30

A young grower who came to my attention via Fabien Duperray of Gilles Desjournes, and whom I'm told plies his organic viticulture regimen with a horse plow, Paul-Henri Thillardon advertises having bottled his 2011 Chenas Les Boccards without filtration and has certainly captured vividly sappy, tart-edged, brightly juicy red currant and black raspberry that persist with admirably long and subtly bittersweet length. Iris-like floral notes in the nose as well as inner-mouth add intrigue and allure to this texturally and otherwise polished performance that should be replicable at least through 2016. **90 Points Robert Parker**

Best Regards,

Debbie Rios
Owner
Santiam Wine Company
1555, 12th SE Suite 130
Salem, Oregon 97302
503-589-0775
www.santiamwine.com
debbie@santiamwine.com

