

**From:** Debbie debbie@santiamwine.com  
**Subject:** Oregon Pinot Noir Tasting Dinner special: Seared Salmon, Wild Rice & Asparagus  
**Date:** November 26, 2019 at 6:31 PM  
**To:** bwelsh@mind-over-media.com



**Join us here at Santiam Wine & Bistro on Wednesday, November 27<sup>th</sup> from 4-8 PM**

**For our annual Thanksgiving Oregon Pinot Noir Wine Tasting. Most of us have company in town and this tasting will give you a chance to either bring them or send them here to taste six amazing Oregon Pinot Noirs and you a chance to prepare for the big day!**

**Dinner Special: Seared Salmon, Wild Rice & Asparagus**

**Dessert: Chocolate Peanut Butter Cheesecake or Limoncello Cheesecake**

**Reservations welcome: 503-589-0775**

**FYI: Santiam Wine & Bistro is on vacation from Thanksgiving Day and returning on Tuesday, December 3<sup>rd</sup> at 11 AM Happy Thanksgiving!**

**Full pour \$34 Half pour: \$19**

**The Wines:**

**2017 Bethel Heights Aeolian \$43** Shows grace and presence, with compelling and complex raspberry, dusky spice and orange tea flavors that build richness toward polished tannins. Drink now through 2026. **94 Points Wine Spectator**

**2017 Walter Scott Freedom Hill Vineyard \$58** Brilliant red. Vibrant and sharply focused on the highly perfumed nose, showing excellent clarity and minerally lift to fresh red and dark berry, Asian spice, mocha and succulent herb scents. Shows impressive depth as well as energy to sweet raspberry, cherry, spice cake and rose pastille flavors, which deepen slowly on the back half. Delivers a suave blend of power and finesse and closes on a strikingly persistent floral note, with smooth tannins making a late appearance. (15% whole clusters and 15 months of aging in 35% new French oak barrels) **94 Points Vinous**

**2017 Cristom Mt. Jefferson Pinot Noir \$43** Expressive strawberry blossom and raspberry aromas open to elegantly structured cherry and spicy cinnamon flavors that build richness toward refined tannins. Drink now through 2025. **92 Points Wine Spectator Top 100: 2019, Rank: 73**

**2017 Ken Wright William Valley Pinot Noir \$24** The Ken Wright Cellars Willamette Valley Pinot Noir is a representation of many of our single vineyard Pinot noir sites in one bottle. Ripe rainier cherry, red plum and blackberry are nestled between notes of rose petal, cedar and turned earth. The wine is vibrant and lively on the palate with a generous finish.

**2015 Brittan Vineyard \$36** Pale to medium ruby-purple colored, the 2015 Pinot Noir Basalt Block is youthfully coiled and shy, giving up notions of crushed red and black cherry, licorice, cardamom, forest floor and hints of rose petal and violet—this has plenty of lurking layers. The palate is medium-bodied and concentrated with firm, very finely grained tannins and great freshness to lift the density of flavor on the long mineral finish. Give this time in bottle—it's going to be great. **93 points Wine Advocate**

**2016 Andrew Rick Prelude Pinot Noir \$23** Refined and sleekly complex, with floral raspberry, violet and black tea accents that take on structure toward well-groomed tannins. **91 Points Wine Spectator**

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