

From: Debbie Rios debbie@santiamwine.com
Subject: Petite Sirah vs Syrah at Santiam Wine & Bistro
Date: November 7, 2013 at 9:19 PM
To: tasting santiam tasting@santiamwine.com

Good Evening,

I hope you're staying dry, these storms have been crazy...this morning I thought someone was spraying down my windows with the hose. I opened the drape to find the wind slamming my window with heavy rain.

This tasting tomorrow night will make it worth your while to wonder out of the house. Syrah vs. Petite Sirah. Is there a difference? You be the judge.

Bring your spouse and all your friends to this tasting, I even have a cult wine from California " Shafer Relentless Syrah" 97 Points from Parker! Wow!!!

Where: Santiam Wine & Bistro

When: Friday, November 8th

Time: 4-8

Pricing: Full Pour: \$26 1/2 Pour \$15

Make your way down here for a good time, relax, laugh, visit and enjoy a little Bistro cooking! Our Italian Sausage Lasagna! Or, try our new

Smoked Mozzarella Chicken & Bacon sandwich. Holy Smokes this is yummy!

I would also recommend you try our Smoky Mozzarella on any menu item. It is special and my favorite! We even sell it to go.

The Wines:

2010 J. Scott Petite Sirah Rogue Valley, OR \$24

Here is a full-throttle mouthful of brambly berry fruit, with generous accents of dried herb and underbrush. The melding of fruit and herb is perfect, with clean, polished tannins. **89 Points Wine Enthusiast**

2009 M. David Petite Sirah CA \$25

The outstanding 2009 Petite Sirah Earthquake (100% Petite Sirah) is a 6,000-case cuvee aged in French oak. A super value, it boasts an opaque purple color along with notes of blueberry and blackberry liqueur, camphor and violets as well as a long finish. Drink this killer value over the next decade. **90 Points Wine Spectator**

2010 Dusted Valley Petite Sirah WA \$45

Strong tannins are a given with varietal Petite Sirah, and they are here in force, along with dark, deep notes of licorice, vanilla and cassis fruit. It's a big wine throughout, with very ripe fruit that never veers into jammy flab. Just plain delicious all the way through the long finish. **90 Points Wine Enthusiast**

2010 Efeste Jolie Bouche Syrah, Boushey Vineyard WA \$42

14.9% alcohol: vinified with about 25% whole clusters and aged in 17% new French oak):

Bright, full ruby. Blackberry, licorice, mint and spices on the nose; less porty than the Emmy blend. Fresh but brooding on the palate, with noteworthy energy to the blackberry, raspberry and tarragon flavors. Fine-grained and very long if youthfully tight, with serious but suave tannins. I'd love to see this again in two or three years.

91 Points Stephen Tanzer

2011 Robert Biale Petite Sirah "Royal Punishers" Napa Valley \$42

The 2011 Petite Sirah Royal Punishers' inky purple color is followed by a big, sweet nose of blueberry and blackberry liqueur, gorgeous volume of fruit, glycerin and power in the mouth, impeccable purity, sweet tannin and enough acidity to provide focus. This is an outrageously delicious and interesting Petite Sirah to enjoy over the next decade.

93 Points Robert Parker

2010 Shafer Relentless Syrah Napa Valley \$80

The extraordinary 2010 Relentless (96% Syrah and 4% Petite Sirah) offers up notes of graphite, subtle wood charcoal, barbecue smoke, blackberry, blueberry and raspberry fruit, and hints of spice and meat. This full-bodied, supple-textured, exceptionally rich Syrah already has a certain accessibility, but should age well for two decades. **97 Points Robert Parker**

Shafer Vineyards

6154 Silverado Trail Napa, CA 94558707

2010

Relentless

Napa Valley

This wine honors long-time Shafer Winemaker Elias Fernandez and his relentless pursuit of quality. Sourced from a single ridgetop vineyard adjacent to the southern border of Stags Leap District, the grapes for Relentless are a proprietary blend of Syrah and Petite Sirah.

Release Date

September 1, 2013

Vineyard Locations

A small ridgetop site and a foothills site along the Vaca Mountains just south of Stags Leap District

2010 Growing Season

The vintage started with a rainy spring followed by a long, cool summer holding fruit maturation at a slow, even pace. With a bit of extra work, pruning away any less than stellar clusters, we set the stage for a harvest of gorgeous fruit – full of elegant, alluring flavor.

Varietal Composition

96% Syrah, 4% Petite Sirah

Brix at Harvest

24.0° - 26.0°

Cooperage

30 months in 100% new 60-gallon French oak barrels (Allier & Tronçais)

Alcohol

15.8%

Food Affinities

A bold wine like Relentless complements similar concentrated flavors found in dishes such as Syrah-braised short ribs, smoked lamb with Relentless reduction, roast duck, as well as beef and game. Aged, dry cheeses such as Cheddar, Abbaye De Belloc, and Manchego also pair deliciously

From the Grand Cru & Santiam Wine & Bistro

Happy Holidays!

Debbie Rios

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