

From: Debbie debbie@santiamwine.com
Subject: Porto or Washington Reds and Hanger Steak Friday, November 9th
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Good Evening or morning which ever may be your case! We decided to change this tasting up a tad bit. You will now have a choice to taste the Porto or Washington reds or maybe both. It is your preference. I know not everyone likes to drink port and then some love it! The good news is during the month of November you will be able to take part in this tasting as long as I have the Ports to taste, Fun!

Dinner Special: Hanger Steak w/Gorgonzola melt, fried Brussels and garlic mashed potatoes.

Special Salad: Spinach Louie- Spinach, fried brussels, bacon, dungeness crab, tomato, egg, red onion and cucumbers.Yummy

Don't forget about our homemade truffle fries with our special dipping sauce!

Reservations welcome: 503-589-0775

Friday, Novemeber 9th from 4- 8 PM All of the wines are listed below. Thank you!

THE PORTO 1 oz pour \$22

2016 Taylor Fladgate Vintage Porto \$120 100 Point Port !! OMG. This is really the most amazing young Taylor's I have ever tasted. Full-bodied and lightly sweet with super power and intensity. So racy and focused. Yet this has such muscle and intensity. Needs at least eight years to show you everything it has to offer. Drink in 2025. – 100 poinrs James Suckling

This is packed with raspberry, blackberry and blueberry fruit flavors that play off one another, melding with anise, fruitcake and ganache notes. A warm tarry edge coats the finish, revealing an echo of bramble. A seriously grippy, strapping Port, this revels in its power. Best from 2032 through 2055. From Portugal - James Molesworth, Wine Spectator

2016 Cockburn Vintage Port \$90

The 2016 Vintage Port, bottled in May 2018, is a blend of 62% Touriga Nacional, 21% Touriga Franca and small portions of Sousão and Alicante Bouschet. It comes in with 106 grams of residual sugar. Fairly intense and even tighter than Graham's, this might be somewhat approachable in a few years, but it really needs to open up. It will require more time than the wines like Warre's and Smith Woodhouse in the Symington stable. Beautifully wrought, this looks like an impressive Cockburn's, more balanced and fresher than the stolid and jammy 2015 yet still with fine concentration to go with the freshness. There were 2,450 cases produced. **93 Points Wine Advocate**

20 Year Graham's Tawny Port \$60

Lovely, with date and persimmon notes that are melded seamlessly, picking up light bitter orange, ginger and green tea accents along the way. Echoes of sweet golden raisin and hazelnut linger on the finish, which is polished and long. A beauty. Drink now.

93 Points Wine Spectator

Burmester 10 Year Tawny \$32

Mature orange colour and seductive aromas of fruit cake, honey and a touch of spice. Mellifluous, smooth and suave palate yet beautifully fresh with a dusting of tannic spice on the finish.

2011 Graham's LBV \$30

Graham's 2011 LBV has a deep opaque ruby color. On the nose it is brimming with layers of dark fruits combined with floral hints of fresh mint. On the palate it is full-bodied with flavors of cassis and demonstrates Graham's unique complexity, balance of power and finesse, and long and firm finish. Graham's 2011 LBV can be enjoyed anytime and pairs wonderfully with dark chocolate desserts and hard cheeses like mature Cheddar or even a goat's cheese.

2013 Quinta Do Crasto LBV \$24

Quinta do Crasto LBV is dark ruby in color with red fruit aromas and good concentration and length on the palate. This wine is bottled unfiltered. This allows the wine to maintain its characteristics and evolve throughout the years. Decanting is recommended.

Washington Reds Full pour \$32 Half pour \$18

Mano's Reserve Cabernet Sauvignon, Walla Walla \$55

Impenetrably dark. An explosive nose of coffee, red and black fruits, Russian sage, and garden herbs. Lesser notes follow of crème cassis, currant and black olive. On the palate, the wine is dense, sweet and broodingly dark. Simply perfect fine-grained tannins melded with laser-focused acidity deliver impressive length that linger on the palate. Aged 22 months in new and once filled French oak barrels, and neutral oval botti 14% by Vol.

2015 Canvas Back Cabernet Sauvignon \$40

The 2015 Red Mountain Cabernet Sauvignon is a success this year, revealing aromas of ripe plums, cassis, pencil shavings and espresso roast. On the palate, the wine is medium-bodied, rich and generous, with an ample core of fruit, juicy acids and a flavorful finish. It's a blend of 81% Cabernet Sauvignon, 11% Merlot, 3% Petit Verdot, 3% Malbec and 2% Cabernet Franc. **92 Points Wine Advocate**

2014 Matthews Claret Red Mountain, WA. \$46

Offers a plush texture, with a solid, focused core, including black cherry, espresso and lead pencil accents that lead to refined tannins. Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot. Drink now through 2022. Tasted twice, with consistent notes. 92 Points Wine Spectator

2015 Dunham "Trutina" Red Blend, Walla Walla, WA \$28

54% Cabernet Sauvignon, 34% Merlot, 10% Malbec and 2% Cabernet Franc. Aromas of blueberry, herb, vanilla and toasty spices

Dark red. Plum, raspberry and cocoa powder on the nose. Sweet, fine-grained flavors of red berries and tobacco are lifted by a floral element as well as a touch of greenness. In a rather light style but finishes with ripe tannins and good length

2016 In Sheep's Clothing Cabernet Sauvignon Columbia Valley, Dundee OR \$17

More information tomorrow

2015 David Phinney WA Red Blend \$22

"Deep purple in color, the wine brims with aromas of wild blueberries, cassis, and pleasing notes of forest floor. The palate is initially treated to dense flavors of plum, milk chocolate and framboise. Following, a delightful interplay of violet, anise, black tea, and brown spices soon emerge giving further character to the wine. Silky tannins encapsulate things with a very pure and true finish."-Winemaker's Notes

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