

Happy Holidays!

Here we go... the favorite wine tasting of the year! Champagne & Bubbles! Tonight we will have special Hors d'Oeuvres for you to enjoy! Bring your friends and family to this special Festive Champagne Tasting and toast to the Holidays! If you have a special toast I hope you'll share with us!

Place: Santiam Wine Company

When: Friday, December 12th

Time: 5ish-7ish

**Cost: \$27.00 for the first five pours add \$8.00 (optional) for the super pour
\$35.00 Total**

Baumard Rose Brut Extra Cremant De Loire Cab Franc~ France \$25.

Composed entirely of cabernet franc -- which is unusual -- the Baumard Rose Brut Extra delivers an utterly dry, restrained fruitiness with notes of red currants. The delicate pale salmon hue is textbook-perfect. Beautifully packaged in a clear bottle with a matte finish and silver label that simply says "Rose Brut Extra Baumard," it's uncommonly elegant-looking. Enjoy with your holiday meal.

Domaine Huber-Verdereau Cremant de Bourgogne Brut \$23.

A delicious sparkling wine, 100% Pinot Noir, from the same parcels of vines that are used for his Bourgogne Rouge - 4 parcels of old vines just below Volnay.

Andre Clouet Silver Bullet Brut Champagne France \$44.50

Nose of dry fruits and grilled bread. The wine shows a good corpulence in mouth. Equilibrium is perfect, fruit seeming very ripe while keeping good energy. A excellent champagne to have as an aperitif or passes perfectly to table.

Duval Leroy Brut Champagne \$38.

This rich, sumptuous bubbly is marked by clover honey, candied citrus and hints of malt and mineral. It's beautifully integrated, with medium weight and a lingering, ginger-infused aftertaste. Drink now through 2010. **91 Points Rank #77 in the Spectator Top 100**

1998 Argyle Extended Tirage 15% Pinot Noir 85% Chardonnay Oregon Bubbles! \$55. Sorry, this is limited...but, fun to taste!!

Haunting stuff, ethereal in texture, with amazingly delicate bubbles that carry wave after wave of rich toast, spice and baked apple flavors, persisting on the elegant finish. This has harmony, intensity and refinement. Drink now. 640 cases made **95 Points Wine Spectator #17 out of 100 in the Wine Spectator Top 100**

Super Pour Optional \$8.00 - NV Vilmart et Cie Grand Cellier Brut Champagne France \$78.00

Disgorged December, 2007. Light yellow with a strong bead. Exotically perfumed nose displays iodine, pear skin, vanilla and vitamin B. Rich and smoky, with powerful orchard fruit and honey flavors becoming more minerally with air. Deftly blends vivacity and depth on the stony finish, which strongly repeats the vanilla and smoke notes. This is a wild ride! 93 Points Stephen Tanzer

Saturday, December 13th Christmas Shopping begins! Store Hours 10AM-6PM

Stop by Santiam and taste some sticky sweet wine for the holidays they also make great gifts!

Tasting from noon till 4ish FREE - Cheers!

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