

Sorry for my tardiness! We have been busy and the December Newsletter is very detailed...so many things going on! I hope you can toast in the holiday season with us and fall gently into the Christmas spirit! Bring your Sweetheart and all your friends~This is going to be great fun!!!!

- **What: Champagne Tasting!**
- **Where: Santiam Wine Co & Bar**
- **When: Friday, December 2nd**
- **Time: 4-7 PM**
- **Cost: \$26. For the first five pours, 1/2 pour \$18 all six**
- **Add \$6 for the super pour \$32. Total!**

Perrier Jouet Grand Brut Champagne Epernay-France \$40

Shows finesse, along with depth to its honey, candied citrus and mineral flavors. Lovely balance and harmony render it seamless and graceful. Drink now.

91 Points Wine Spectator

Henriot Brut Souverain Champagne \$43

Bright gold. Deep, complex and richly scented, with charr, toasty pear and apple aromas that are pungent but finely etched, like high-class white Burgundy. The texture of this Champagne is both thick and lively, a rare trick. Bright, high-pitched citrus and quince flavors are framed by notes of sweet butter, smoke and dusty talc. The long, palate-staining finish offers a haunting maple tone. On the basis of aroma, texture and depth, I could easily have confused this wine with the current release of Dom Perignon. **91 Stephen Tanzer**

Bruno Michel Champagne \$46

Bruno Michel owns 13 hectares of organically tended vines in the village of Pierry, just south of Epernay. Vine age varies between 30 and 71 years, with low yields, and a scant production of 600 cases. The Blanche Brut is a blend of 50% Chardonnay, 40% Pinot Meunier and 10% Pinot Noir. The Rosé is predominantly Pinot Meunier, a specialty of Bruno and previously of his father, Jose Michel. The Extra Brut is equal parts Pinot Meunier and Chardonnay.

Champagne "Cuvée Blanche Brut"

Aubry Brut Premier Cru Champagne \$58

This sleek rosé displays a streak of minerality and refined texture, supporting flavors of wild strawberry, smoke, lemon peel and aromatic herbs. Fresh and focused, with a mouthwatering finish. Drink now through 2014. **91 Points Wine Spectator**

Vue Fourny & Fils Premier Cru Champagne \$49

Pale yellow with a delicate bead. Meyer lemon, orange and Anjou pear on the nose. A deeper yellow plum quality adds depth to the tangy citrus flavors, with smoky minerals lending back-end cut. Very clean and precise but in no way skinny, with spice and mineral notes lingering on the finish. I'd put this away for at least a couple more years. **91 Points Stephen Tanzer**

Super pour \$6. (Optional)

2004 Marc Chauvet Millésime 750 ml \$59. (Imported by Scott Paul Sections Oregon)

60% Pinot Noir, 40% Chardonnay, all from estate 1er Cru parcels in Rilly-La-Montagne. The dominance of Pinot Noir and the extra time on the lees gives this wine an extra dimension of body, buffered by the bright and crisp acidity, which is the preferred style at Chauvet. Malolactic fermentation was blocked for this one, so as to retain the purity and crisp feel. 60% pinot noir, 40% chardonnay Pale gold. Fresh pear, nectarine and passion fruit aromas are complemented by smoky minerals and baking spices. Deep, chewy orchard fruit flavors are brightened by hints of Meyer lemon and orange and firmed by a note of bitter peach pit. Plenty powerful but elegant, with good juicy acidity providing finishing lift and tang. **92 Points Stephen Tanzer**

Cheers!

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