

**From:** Debbie Rios debbie@santiamwine.com  
**Subject:** Argentina Tasting At Santiam Wine and Bistro  
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**Time to relax and slide through the last Friday of 2013! Please join us for a taste of Argentina here at Santiam Wine & Bistro on Friday, December 27th from 4-8 P.M.**

**Pricing for the Argentina tasting: Full pour \$18 Half Pour \$11**

**Keep us in mind for New Years Eve -December 31st we are going to have a smashing good time tasting through some California Bubbly featuring Schramsberg Cellars from Napa Valley 4-8 we are preparing Lobster Bisque for our special dining option. Reservations Welcome! 503-589-0775**

**THE WINES:**

**2010 Alta Visa Cabernet Sauvignon \$14.50**

The 2010 Alta Vista Premium Cabernet Sauvignon is raised in used American oak. It has a rounded nose of blackberry, wild hedgerow and a touch of crushed violet. The palate is medium-bodied with supple, rounded tannins. It is very harmonious and pure with an (again) almost effervescent finish that is very seductive. Excellent. Drink now-2017. 90 Points Robert Parker

**2010 Durigutti Cabernet Sauvignon \$17**

The 2010 Cabernet Sauvignon Reserva has a lifted, floral bouquet with dark cherries, cedar and raspberry fruit. The palate is full in the mouth, but well-defined with a firm backbone and cohesive, red berry fruit laced with cedar and sandalwood towards the persistent finish. This is an excellent Cabernet that should age well. Drink now-2017.

90 Points Robert Parker

**2011 Susana Balbo Malbec Mendoza, Argentina \$24**

Deep saturated ruby. Ripe, sweet nose offers black cherry, cassis, plum and licorice, plus hints of dried fig and chocolatey oak. Plush, velvety and ripe, with an invitingly pliant texture and captivating sweetness. Finishes with suave tannins and excellent length and grip. This is excellent. Susana Balbo is now toasting her barrels with convection, which she says gives sweetness to the wines without an overbearing oakiness. **91 Points Stephen Tanzer**

**2011 Chakana Malbec \$28**

Saturated, deep ruby-red. Sexy, syrah-like aromas of raspberry, blackberry, blueberry and game. Dense, silky and sweet, with harmonious acidity giving clarity to the fine-grained dark berry, violet and game flavors. With aeration, redder fruits emerged. Finishes long and perfumed, with tannins dusting the front teeth. Already boasts superb appeal, but this has the constitution and balance to evolve gracefully in bottle. **91 Stephen Tanzer**

**2011 Luca Malbec \$33**

Full bright ruby. Sexy aromas of blackberry, black raspberry, cassis and violet, plus a hint of caramel oak. Dense, creamy and concentrated; in a sweet style but nicely integrated acidity gives it balance. Finishes with tooth-saturating tannins. a hint of torrefaction and sneakv length. I'd

drink this one before the Beso de Dante owing to its early sweetness. (An earlier sample of this wine seemed even sweeter, by the way.) 91 Points Stephen Tanzer

2nd review:

The 2010 Malbec (100%) was sourced from 46-year-old vines and spent 16 months in 60% new French oak. It offers up an inviting nose of exotic spices, incense, cherry cola, wood smoke, and black cherry. On the palate it opens to reveal a plush, moderately structured Malbec that will benefit from another 2-3 years of bottle age. Drink this lengthy, seamless effort from 2013 to 2022. **93 Points Robert Parker**

The Luca label is owned by Laura Catena.

### **2012 Chakana Red Blend \$36**

The 2012 Estate Red is a blend of 60% Malbec, 20% Cabernet Sauvignon and 20% Shiraz aged 10 months in 100% new French oak. This killer red comes from Chakana's two well-placed vineyards in southern Mendoza, Agrelo and Alta Mira. Aromas of flowers, blackberries, camphor, forest floor and subtle new oak emerge from this full-bodied, textured, opulent blockbuster.

Extremely pure and rich, this bargain-priced Malbec should drink well for 6-10+ years. If this were a Napa Valley or Bordeaux red, it would undoubtedly be priced between \$150.00-200.00

**95 Points Robert Parker**

Cheers!

Debbie Rios

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