

**From:** Debbie debbie@santiamwine.com  
**Subject:** Châteauneuf -du-Pape -Southern Rhones Dinner special Lamb Stew  
**Date:** December 26, 2019 at 6:55 PM  
**To:** bwelsh@mind-over-media.com

DR

I hope you had a very Merry Christmas...Next, New Years Eve we are tasting Champagne and our special will be Fried Oysters and Lobster Bisque all day long. No good reason to miss this tasting! We are taking reservations. Date: Tuesday, December 31st 11- 8 P.M. Happy New Year~

Tomorrow, Friday, December 27th is Southern Rhones from 4-8 P.M.

Call 503-589-0775 to make your reservations

### **Dinner Special: Lamb Stew**

**Full pour = 2oz of each wine \$40 and Half pour = 1oz of each wine \$22**

### **The Wines:**

**2017 Le Vieux Donjon \$70 Ferrand Châteauneuf -du-Pape \$80** Limpid ruby-red. A highly perfumed, expansive bouquet evokes ripe red fruits, *garrigue* and exotic spices, and a smoky mineral note emerges as the wine opens. Sweet and broad on the palate, offering juicy raspberry, cherry compote, spicecake and candied lavender flavors that tighten up slowly on the back half. Conveys both power and finesse and betrays no rough edges. Fine-grained tannins come in late on a very long, spicy finish that leaves suave floral and red fruit preserve notes behind. **94 Points Vinous**

**2016 Domaine de Ferrand Châteauneuf -du-Pape \$60** The full-bodied 2016 Châteauneuf du Pape is a terrific effort from Domaine de Ferrand. Nearly 90% Grenache, with the balance a blend of other permitted varieties, it's concentrated and rich, with hints of allspice, anise and pepper adding nuance to the layers of ripe cherry and apricot fruit. Complex and velvety, this has it all. **94 Points Wine Spectator**

**2017 Famille Perrin Châteauneuf-Du-Pape \$43** Lurid magenta. Spice-accented raspberry, cherry and candied flowers on the highly fragrant nose. Youthfully taut and energetic in the mouth, offering concentrated bitter cherry, red berry and spicecake flavors that turn sweeter on the back half. Chewy and focused on the youthfully tannic finish, which leaves behind sappy red berry and licorice notes. **92 Points Wine Advocate**

**2017 Chateau Fortia Châteauneuf-Du-Pape Cuvee Du Baron \$50** Shimmering crimson. Intensely perfumed, mineral- and spice-accented red berry preserve, and floral pastille scents show excellent clarity and pick up a hint of incense with air. Silky and expansive on the palate, offering juicy raspberry liqueur and candied lavender flavors that display alluring sweetness and seamless texture. Finishes with solid, spicy thrust, harmonious tannins and an emphatic echo of ripe red fruit. **94 Points Vinous**

**2017 Domaine Saint-Damien Gigondas La Louisiane \$48** Deep ruby. A highly perfumed, complex bouquet evokes fresh red and dark berries, incense and potpourri, along with smoky mineral and *garrigue* notes that emerge with air. Juicy, impressively concentrated black raspberry, cherry preserve, and lavender pastille flavors show superb depth and stretch out and turn livelier on the back half. Shows superb clarity and spicy cut on a very long, smooth finish framed by velvety, even tannins. **95 Points Vinous**

**2016 E. Guigal Cotes du Rhone \$16** Deep, brilliant ruby color. Expansive dark berry, cherry, floral and spice aromas show very good clarity and pick up darker olive and licorice notes as the wine opens. Sweet and energetic on the palate, offering juicy cherry, blackberry flavors and a spicy jolt of cracked pepper. Finishes with impressive length, sneaky tannins and a lingering suggestion of candied flowers. As usual, this bottling, which is made in massive volume and available seemingly everywhere, delivers outstanding value. The inherent elegance of the 2016 vintage comes through loud and clear. It'll age well, too, if one is so inclined. **90 Points Vinous**

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