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Subject: Bubbly Tasting information
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Good Evening, Here we are the end of a year, great memories, good times, sad times...it has been a incredible ride, I want to mention a word to all our friends that have passed. "A toast to you all, you are in our hearts forever, never forgotten".

Two Bubbly Tastings back to back~ If you can't make it to Wednesday tasting we are tasting all Champagne on Thursday New Year's Eve! In addition to our regular menu New Years Eve we will be offering our homemade lobster bisque and a delicious flank steak salad! Champagne for New Year's Eve (tasting 4-9) to be announced tomorrow night! Thank you!

Where: Santiam Wine & Bistro

When: Wednesday, December 30th

Time: 4-8 P.M.

Cost: Full pour: \$30 Half Pour: \$17

The Bubbles:

2008 Andre Clouet Millesime, France \$58

Clouet's 2008 Brut Millesime shows quite a bit more tension and focus than the 2007, hardly a surprise given then personality of the vintage. Bright, saline notes frame expressive red fruits, flowers and sweet spices. The 2008 Brut is a gorgeous wine with plenty of appeal today, but it will also develop beautifully in bottle. Stylistically it is less overt than the 2007 but places more emphasis on length. Brut Millesime is mostly Pinot, with 30-40% Chardonnay. 92 Points Tanzer

2007 Roederer Estate L'Ermitage Anderson Valley, CA \$46

Fine tiny bubbles and a long lasting mousse are the usual footprints of the L'Ermitage cuvée. This cuvée is showing great notes of apricot tart and hazelnut. The mouthfeel is smooth, velvety, creamy with a well enveloped citrus acidity and long finish.

Thierry Triolet Champagne, France \$40

(90% Chardonnay and 10% Pinot Noir; 10 g/l *dosage*): Light yellow. Vibrant, mineral-accented aromas of fresh citrus and orchard fruits, with suave floral and candied ginger notes adding complexity. Fleshy and broad on entry, then tighter in the mid-palate, offering juicy green apple and orange zest flavors and a touch of white pepper. Closes silky and smoky, with good clarity and length. 90 Points Tanzer

Argyle Brut, Willamette Valley Oregon \$25

In the Willamette Valley, 2012 was a season of generosity, without sacrificing focus. In order to retain precision, 90% of the blend was fermented in stainless steel and only 10% fermented in neutral oak barrels, while none of the base wine parcels underwent malolactic fermentation. Yellow summer fruits, baked apple, and ginger spice up front, the mid-palate is creamy,

concentrated and fleshy. The long finish is enlivened by mouth-filling volcanic structure and lively acidity.

Roederer Estate Brut Anderson Valley, CA \$22.50

The Roederer Estate Brut is crisp and elegant with complex pear, spice and hazelnut flavors. It is fresh and lightly fruity with great finesse and depth of flavor

Gruet Brut New Mexico \$16

Wonderful aromas of green apple and citrus mineral notes make for a delightful start to this traditional sparkler. Our Brut NV offers bright, crisp acidity complimented by a touch of yeast on the delightfully long finish. A classic house style! 75% Chardonnay, 25% Pinot Noir

Happy New Year!

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