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Subject: New Year's Eve Champagne Tasting
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To: tasting@santiamwine.com

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Burr it's chilly out! That will help keep the bubbly's nice and cold here at Santiam Wine & Bistro.

Join us for bubbly's, laughter, amazing cuisine and great music. No Cover!

We are full at 5 PM and by 6:30 we are open for we are open for walk-ins. Remember we are open until 8:30 tonight.

Our regular menu and special features available: Lobster Bisque. Sous Vide prepared Beef Tenderloin with Cherry deduction on French Baguette. Bread pudding with caramel sauce.

Join us for New Year.s Eve 2014. We are going to have a Ball!

New Year's Eve 2014-Wednesday, December 31st

Time: 4-8:30

Cost: Full Pour \$35 Half Pour \$20

Music: With Mitch Lies

The Wines:

Louis Roederer Brut Collection \$43

A blend of 40% Pinot Noir, 40% Chardonnay, and 20% Pinot Meunier, Brut Premier comprises wine matured in oak tuns produced from three Champagne grape varieties that originate from more than fifty different crus. It is aged for 3 years in Louis Roederer's cellars and left for 6 months after dégorgement.

"The freshness, finesse, and brightness of Brut Premier make it the perfect wine for festive occasions. Its structured texture, richness, and length are distinctly wine. It is a full, complex wine that is both rich and powerful, whilst remaining a great classic."

Coutier Brut Tradition \$40

The NV Brut Grand Cru Tradition is a pretty, immediate Champagne with lovely roundness. Nothing in particular stands out, just the wine's balance and overall sense of proportion. A soft, caressing finish rounds things out in style. This release is 70% Pinot Noir and 30% Chardonnay from the 2008 vintage, with the addition of reserve wines. Disgorged January 2012. Anticipated maturity: 2012-2018. 90 Points Robert Parker

Bérêche & Fils Brut Reserve \$50

Bereche's NV Brut Reserve Disg. 7/2013 delivers fresh apple, lemon, and almond in a bright, firm, almost crunchy format, and its roughly seven grams of residual sugar don't keep it from exhibiting a certain austerity. Happily, a saline, umami-rich suggestion of oyster liquor lends the finish here significant saliva-inducement. Carefully paired, this will prove food-friendly over at least the next couple of years.

Chartogne-Taillet Brut Cuvee \$50

The latest installment of one of my favorite "intro-level" Champagnes, the Chartogne-Taillet NV Brut Cuvee Ste.-Anne Disg. 6/2013 pushes the qualitative element even beyond what I recall under this label from two or three years ago, and must be counted (relative to its appellation) as a sensational value. A haunting nose of ocean spray with clam and oyster liquor anticipates the mouthwateringly saline,

mysteriously meaty and seaweed-tinged aspects of a polished palate that's also informed by luscious, pit-tinged white peach, fresh lemon and almond. (And were it not for that last trio, here would surely be one of those wondrous instances where you find yourself asking how a wine's flavors can possibly come from grapes!) Ultra-juicy and palate- as well as saliva gland-massaging, the finish here left me licking my lips in anticipation of the next sip. What's more, this cuvee is among the most versatile at table of any in Champagne. Feel free to follow the current disgorgement for 2-3 years. The blend, by the way, is 60-40 Chardonnay-Pinot and features vintage 2010 with 40% from 2009 and 2008. **92 Points Robert Parker**

Bollinger Special Cuvee \$58

Light yellowish color. Lively mousse. Softer, less dramatic nose features notes of yeast, crushed egg shells, and lemon. A big, earthy, chewy, ripe, slightly sweet Champagne in the mouth, with excellent acidity. There's a lot of flavor here with strong palate presence. We really enjoy the crushed almond character and liveliness. The finish is long. **91Point Robert Parker**

Veuve Clicquot Reims France \$63

Very light straw color. Mild mousse. Soft, pleasing bouquet is dominated by a green apple character, with additional notes of smoke and earth. Seems to be very well made on the palate, with a nice citrus and apple character. It's a tad sweet, with good acidity, and nice overall balance. This Champagne has a strong palate presence. The finish is quite long with a honeysuckle note.

Happy New Year!

Friday, January 2nd from 4-8 PM we are tasting Argentine Malbec! Join us.

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