

**From:** Debbie Rios debbie@santiamwine.com  
**Subject:** Champagne Tasting- New Years Eve 2015 at Santiam Wine and Bistro  
**Date:** December 30, 2015 at 10:50 PM  
**To:** tasting santiam tasting@santiamwine.com

DR

**Happy New Year's Eve to you all! We had a great night with the bubbles flowing and we are excited for New Year's Eve 2015 with Champagne flowing!**

**We have several reservation for the 31st. Two tops we can accommodate, larger parties may want to call or come later in the evening. We are pouring until 9 PM call us 503-589-0775**

**Lobster Bisque is melding and our Flank Steak Salad is marinating!**

**We are also featuring our Shrimp Slaw.**

**Yes, our regular menu will be offered.**

**When: New Year's 2015 Thursday, December 31st**

**Where: Santiam Wine & Bistro**

**Time: 4-9 P.M.**

**Cost: Full pour \$36 Half Pour \$20**

**The Bubbles:**

**Mac Hebrart Blanc de Blanc \$55**

NV Brut Blanc de Blanc is another gorgeous wine. Here the style is rich, broad and ample, especially for Blanc de Blancs. Red berries, flowers, mint, licorice and spices are some of the many notes that resonate on the finish. If tasted blind, I would have guessed Bland de Noirs, given the aromatic and flavor profile. The intense, creamy finish is hugely appealing. This is a great showing. The Blanc de Blancs is 100% Chardonnay, 80% 2009 and 20% 2007/2008, all done in steel. The wine spent 37 months on its lees and was disgorged in March 2013. Dosage was 8.5 grams/lite 93 Points Vinous

**2008 Andre Clouet Millesime \$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**

**R Dumont Père et Fils Traditions Aube \$40**

(made from a blend of 20 vintages, with 1991 as its base; roughly 80% Pinot Noir and 20% Chardonnay; 6 g/l *dosage*): Pale yellow. A wild, assertively perfumed bouquet displays scents of mineral-accented poached pear, honey, toasted nuts and smoky lees, with a suave floral element building in the glass. Stains the palate with ripe orchard and pit fruit flavors, along with suggestions of buttered toast, marzipan and bitter lemon pith. Shows excellent clarity and power on the finish, which clings with strong fruity persistence. This complex, concentrated Champagne would be fantastic with aged or blue cheeses. **92 Stephen Tanzer**

**Thierry Triolet Brut Cotes De Sezanne \$40**

~~Henry~~ ~~Henri~~ ~~Brut~~ ~~Colles~~ ~~de~~ ~~Champagne~~ ~~4~~ ~~10~~

(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**

**Bérèche et Fils Brut Reserve France \$45**

Racy acidity firms up this rich Champagne, with a honeyed overtone to the well-spiced palate of grilled nut, poached pear, lemon parfait and ripe raspberry. Lacy in texture, with a smoke-tinged finish. Disgorged January 2015. Drink now through 2020.

**92 Points Wine Spectator #79 TOP One Hundred Wine Spectator**

**Henriot Brut Champagne Brut Souverain \$46**

Light gold. Lees-accented orchard and citrus fruit aromas are complicated by sweet butter, iodine and smoky minerals. Dry and expansive on the palate, offering lively pear and melon flavors and a refreshingly bitter touch of orange pith. Ample but lithe brut, with very good finishing punch and repeating smoke and pear qualities **90 Points Vinous**

**Cheers! Happy New Year!**

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