

From: Debbie debbie@santiamwine.com
Subject: New Year's Eve Bubbly and Oysters and more!
Date: December 30, 2019 at 3:27 PM
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Good Day, Join us tomorrow Tuesday, December 31st for Bubbles and Oysters~

We will have Fried Willapa Bay Oysters, Oyster Shooters, Lobster Bisque, French Onion Soup, Onion Rings and our regular menu!

We are going to start serving at noon and continue until 8P.M. Happy New Year if we don't see you~

January 31st Full pour \$32 Half Pour \$18 Reservation welcome call 503-589-0775

Please see below for more information about the week.

The Bubbly:

2015 Argyle Vintage Brut Oregon \$25 Polished and elegantly focused, with pretty appeal and flavors of brioche and spice, lingering on the finish. Drink now. 90 Points Wine Spectator

2017 Ruggeri Giustino B. Prosecco \$31 Silvery emerald straw color. Fresh aromas of finger lime, exotic flowers, candied pear, and bamboo with a fruity fat body and a layered, long Turkish delight, wet stone, orange sherbet, and lily finish. A stylish Prosecco with intriguing minerality, memorable length, and kisses of sweetness.

André Clouet Grand Reserve Brut Bouzy France \$38 The latest release of André Clouet's NV Brut Grand Réserve Grand Cru is showing well, exhibiting a nicely integrated bouquet of red apple, ripe citrus fruit, honeycomb and blanched almonds, followed by a medium to full-bodied, enveloping palate with a fine mousse, ripe but racy acids and an elegant, understated profile, concluding with a well-defined finish. This is a stylish, harmonious wine that makes for a fine introduction to the Clouet portfolio. **90 Points Robert Parker**

Charles Ellner A Epernay -France Carte Blanche Brut \$30 Vivid lemon peel acidity is a fine foil for the rich hints of marzipan, baked pear and almond skin in this well-balanced and creamy Champagne. Smoke and saline notes linger on the lightly mouthwatering finish. Drink now through 2020 **91 Wine Spectator**

Moët & Chandon Imperial Brut Reserve France \$42 Vibrant, generous and alluring.

Moët Impérial is the House's iconic champagne. Created in 1869, it embodies the unique Moët & Chandon style. A style that distinguishes itself by its bright fruitiness, its seductive palate and its elegant maturity. Created from more than 100 different wines, of which 20% to 30% are reserve wines specially selected to enhance its maturity, complexity and constancy.

The vibrant and generous Moët & Chandon Impérial Champagne makes every holiday a celebration and is perfect for New Year's Eve,

Louis Roederer Brut Premier France \$55 Roederer's NV Brut Premier is a classic and blends about 40% Pinot Noir (from Bouzy and Ambonnay), with 20-25% Meunier (whose share is declining in this blend) and Chardonnay. Two-thirds of the grapes come from estate vineyards; one-third is purchased. (Mind you that all the other Roederer cuvées are sourced exclusively from their own vineyards!) The newest release of the Premier is based on 75% 2009 and 25% reserve wines, which are, since 1996, single vintage wines aged in large oak casks between 6,000 and 10,000 liters. Jean-Baptiste Lécaillon holds 160 vats of reserve wines that are stored blank, so without lees, which otherwise would dominate the taste, says Lécaillon. "I don't like the reductive yeast flavors. Instead I am searching for a slightly oxidative and oaky style in my reserve wine." Lécaillon's youngest Premier did not undergo malolactic fermentation. The wine opens very bright, precise and refined, with toasty and white chocolate flavors. Absolutely delicate and elegant on the palate, this is a light, silky textured and remarkably finesse-full Champagne that is fresh on the palate, thanks to its structure and slightly oaky flavors. Excellent.

FYI

We are closed January 1st and 2nd back Friday, January 3rd at 11 AM

Tasting Washington & California Red Blends on Friday from 4-8 PM Dinner Special: Prime Rib

**Tasting Washington & California Red Blends on Friday from 4-6 PM Dinner Special: Prime Rib
Stroganoff**

Saturday, January 4th: Brunch and Deluxe Cheeseburgers 11-4 PM

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