

From: Debbie Rios debbie@santiamwine.com
Subject: Carmenere Tasting at Santiam Wine and Bistro
Date: December 4, 2014 at 8:54 PM
To: tasting santiam tasting@santiamwine.com

DR

Wines from Chile tomorrow..

Now serving Crab Cakes.....

Wine, Dine be merry!

Where: Santiam Wine & Bistro

Friday: December 5th

Time: 4-8 P.M.

Cost: Full Pour: \$28 Half Pour \$16

More about information about what Carmenere is below.

The Wines:

2011 Mont Gras Quarto Red Blend Chile \$14.50

The 2011 Quatro is a blend of 40% Cabernet Sauvignon, 35% Carmenere, 15% Malbec and 10% Syrah and, for me, this particular blend tends to cancel out the virtues of each grape variety, so that the nose is "correct" but lacking personality. The palate is well balanced with black cherries, peppermint, sage and a touch of mocha towards the finish that is pleasant.

2012 Envero Colchagua Valley Carmenere Chile \$15

The 2012 Envero Carmenere is a fruit-driven, bright, fresh and straightforward version of Carmenere, with ripe aromas but a peppery twist and some notes of black pepper and cayenne that make it savory and attractive. A very pleasant Carmenere. Drink now.

90 Points Robert Parker

2011 Carmen Carmenere Reserva Chile \$15

A red wine with strong aromas of cherry and black plum. Complex aromas and flavors from prolonged aging in barrels, giving notes of vanilla, toast, a smoky edge, and traces of fruits such as raspberry and plum; great body and length, balanced acidity, and pleasant, rounded tannins.

Concha Toro Gran Cabernet Sauvignon Chile \$17

The 2011 Terrunyo Cabernet Sauvignon is a tad better than the 2010. The wine aged for 14-16 months in barrels and has a perfumed nose mixing the classical notes of tobacco and blackberries with fresher aromas of raspberries leading to a soft, feminine profile, very attractive and lovely, with tannins that show great work in the winery. This is a great Cabernet Sauvignon. Drink now-2018.

2010 Montes Alpha M Chile \$79

The 2010 Montes Alpha Cabernet Sauvignon is blended with 10% Merlot and aged for 12 months in French oak. It has a lifted floral bouquet with raspberry wine gums and wild strawberry, while the palate is medium-bodied with grippy tannins, red currant and raspberry laced with vanilla towards the crisp finish. It is composed, harmonious and packs sufficient fruit to leave you satisfied at this price. Drink now-2017. **91 Points Robert Parker**

Super Pour: \$10

2009 Don Melchor Cabernet Sauvignon \$96

The 2009 Don Melchor is a blend of 96% Cabernet Sauvignon and 4% Cabernet Franc from one

of the best terroirs in Chile for Cabernet Sauvignon. 2009 was a warm, powerful vintage, but the microclimate of Puente Alto helps to keep the fruit and acidity, and the wine has lots of notes of beef blood, black berries and licorice. It feels serious, concentrated and ripe, with round tannins, moderate acidity and good length, with some notes of dark chocolate and tobacco toward the finish. Drink now-2018. **91 Points Robert Parker**

What is Carmenere?

Chile's own signature grape, this red varietal disappeared from European vineyards in the mid-19th century and reappeared among Chile's Merlot vines a hundred years later. The deepest, darkest, purplest of all red grapes needs a long growing season to reach its fullest potential. Rich in berry fruits and spice (think blackberries and black pepper), with smooth, well-rounded tannins, making this a very pleasing and easy to drink varietal. Enjoy it with red meats and corn-based dishes, such as Chile's favorite pastel de choclo (corn and meat pie), or take advantage of its natural fruity spiciness and serve it up with Indian curry or a Mexican mole.

Cheers:

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