

From: Debbie debbie@santiamwine.com
Subject: Spanish Reds and Bone-in Pork Prime Chop
Date: December 7, 2017 at 6:20 PM
To: bwelsh@mind-over-media.com



Good Evening, We are wining and dining fine tomorrow night, with this allstar line-up of juicy

Spanish reds and succulent bone-in Prime pork chops and garlic smashed potatoes.

Where: Santiam Wine & Bistro

Time: 4- 8 PM

Cost: Full pour: \$26 Half Pour: \$15

Call: 503-589-0775 for reservations (Optional)

2015 Bodegas Emilio Moro Ribera del Duero \$24.50 Black cherry, red plum and currant flavors are fresh and lively in this firm red, backed by dark chocolate, licorice and toasty notes. Light, firm tannins and citrusy acidity keep this focused. Drink now through 2023. **90 Points Wine Spectator Issue Nov 30, 2017 Top 100: 2017, Rank: 59**

2014 Alto Moncayo Veraton Old Vine Garnacha \$30 Expressive flavors of cherry, raspberry and dark chocolate mingle in this polished red, balanced by notes of licorice and wild herbs. The tannins are well-integrated, and balsamic acidity keeps this balanced. Dense and harmonious, in the modern style. Drink now through 2022. 3,000 cases made. **92 Points Wine Spectator Issue Nov 15, 2017 Top 100: 2017, Rank: 27**

2015 Descendientes De J. Palacios Bierzo Pétalos Castilla León, Spain \$21 The entry level 2015 Pétalos del Bierzo, their regional wine, in the new official category that will start working in the appellation from the 2017 vintage, a blend of many different vineyards planted with field blends, where the breakdown might come to some 5% white varieties (Valenciana/Doña Blanca, Godello and Palomino/Jerez) and around 1% other reds (Pan y Carne, Negrada and Gran Negro), all from vines ranging between 40 and 90 years of age on slopes (half of the grapes around the village of Corullón and the remainder in the rest of Bierzo). It's a showy, approachable, aromatic and open version of Pétalos, and as I tasted it later on in the season, it felt more polished and round, with a lush texture. It's extremely aromatic, in a way similar to the 2012. This is always one of the best values not only of Bierzo but for the whole of Spain. **93 Points Wine Advocate**

2015 Raul Perez Bierzo Tinto Ultreia St. Jacques Castilla Y León \$20 The 2015 Ultreia St Jacques is the entry-level red for the Ultreia range and is amazingly good for the price. Produced from old vines, this is a serious wine, with juicy fruit, a fine palate and good freshness for the conditions of the year. They have included new vineyards that they have been working for the last four or five years, so they are able to bottle a little bit more wine. This is a great value. 24,000 bottles produced. It was bottled in January 2017. **93 Points Wine Advocate**

2014 Numanthia Termes, Toro \$30 I also tasted the 2014 Termes, which is from a fruit-driven and balanced year, and should be released in the second half of 2017. The fermentation and élevage were similar to the 2013, but the wine already shows some of the changes that are being implemented in the winery. The wine started malolactic in barrel but was then transferred to stainless steel to finish it. They have also reduced the amount of new oak, because they want to show more fruit; however, this is only a transition year when the new team could only do some fine tuning. But I could already detect more freshness; 2014 was a very different year to the atypical 2013, and I see a more lively palate here. The tannins are fine-grained. 2014 is a balanced year, perhaps similar to 2010, and the wine shows good harmony and balance. 140,000 bottles produced **91 Points Wine Advocate**

2015 El Chaparral Vega Sindoa Old Vine Garnacha \$15 Always a favorite of mine, the 2015 Vega Sindoa El Chaparral Old Vines Garnacha is a herbal, spicy and balsamic expression of the grape. It's produced with fruit from old vines and it's ripe without excess, quite round and sleek in this dry and warm year, and nicely integrated oak from its five to six months in barrique. **90+ Points Wine Advocate**

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