

**From:** Debbie debbie@santiamwine.com  
**Subject:** Bigs Reds, Pulled Pork Sliders and fun  
**Date:** January 31, 2019 at 4:32 PM  
**To:** bwelsh@mind-over-media.com



Good Evening, With the Super Bowl on this weekend we decidde to have a little fun with this tasting and have super big, lush, powerful, persistent reds to taste...kinda like the game itself. Come for fun and stay for dinner!

Dinner Special: Pork Sliders, BBQ slaw & French Fries

Salad Special: Cha, Cha Chicken Salad

New Menu highlight special: Painted Hills Meatloaf Sandwich w/ French Fries

Full pour: \$26 Half pour: \$15 Reservation welcome: call us at 503-589-0775

The February Newsletter will be ready to go tomorrow night!

The Wines:

**Red Schooner Voyage 5 CA. \$36**

"A dense, dark red, this wine opens up with the scent of ripe plums and cherries, layered with hints of dark chocolate. On the palate, it is powerful, concentrated, supple and persistent, with generous flavors of French oak the support but don't dominate. The wine carries through to a complete finish, balanced and integrated with soft tannins that imbue it with both structure and balance.

A "Caymus style" of Mendoza Malbec. Definitely an iron fist in a velvet glove. Rich fine tannin- a Mendoza dust fine texture. There is a very refined character to this wine, which is special and singular. This wine is unfinned and has already thrown a bit of sediment, representing the rich and natural concentration of abundant quality.  
"~Winery Notes

**2016 Biale Petite Sirah "Royal Punisher" CA \$48**

Sporting a deep, black/blue color, the 2016 Petite Sirah Royal Punishers spent 17 months in 30% new barrels before being bottled. It has terrific purity in its black and blue fruits, graphite, charcoal, and violet-like aromas and flavors. With medium to full-bodied, it has the more old-school, structured style of the estate front and center and is going to age for two decades if you're so inclined. **90 Points Jeb Dunnuck**

**2016 Southern Belle Monastrell & Syrah \$20**

Southern Belle is a project between Dan Philips of Grateful Palate fame and Julian Van Winkle of Pappy Van Winkle. The two created the idea of aging deep, lusty red wine in aged Pappy Van Winkle bourbon barrels and Southern Belle was born. The wine is a blend of Monastrell and Syrah from the region of Murcia in Spain. Deep blackberry fruit mingles with Bourbon-laced notes of vanilla and toffee along with chocolate covered cherries. Soft, rich and jammy with a long finish. Serve with bourbon-glazed ribs, pork or steaks.

**2016 Four Vines "The Biker" Zinfandel CA \$18**

Ruby black color. Fruity aromas and flavors of chocolate raisins and toffee with a velvety, vibrant, fruity medium-to-full body and a smooth, amusing, medium-long finish manifesting notes of sour cherry chutney and nuts with crunchy, chewy tannins and moderate oak flavor. A big, chewy old school style California zinfandel with gobs and gobs of fruit.

**2015 Stave & Steel Bourbon Barrel Aged Cabernet Sauvignon \$20**

Our Paso Robles Cabernet Sauvignon is then added and aged for four months, imparting additional layers of complexity, depth and flavor. The result is a refined, full-bodied Cabernet with bold fruit flavors. Dark cherry, blackberry and plum enrich the palate, providing excellent structure and generous tannins. The bourbon influences add notes of vanilla, caramel, and spice that lead into a long, smooth finish. Winery

**2017 19 Crimes "up-raising" Cabernet Sauvignon & Shiraz \$11**

Bright red crimson hues. Intense lifted vanilla aromatics balanced with red currants and mulberry fruits. Firm and full on the palate with a subtle sweetness giving a rich mouth feel. The vanilla aromatics carry through on the palate and compliment subtle flavors of red currants and chocolate. The palate is filled with redberry fruit and the soft tannins provide a lingering finish.

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