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Subject: Paso Robles Wine Tasting
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Good Evening, We have the first Paso Robles only wine tasting Friday night, a great line-up and Filet Mignon Sliders...really? Come on down and taste with us!

FYI: Paso Robles is a city in [San Luis Obispo County, California](#),

When: Friday, February 12th

Where: Santiam Wine & Bistro

Time: 4-8 PM

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

Special Starter to pair with these wines: Filet Mignon Sliders (Terry this slider is for you...betcha can't just have one!)

The Wines:

2013 Justin Justification Paso Robles \$50

Deep ruby purplish core lightening to medium intensity at the rim with moderate tearing and slight staining on the glass. Aromatic with ripe red cherry, blackcurrant and just-ripe blackberry, with rich vanilla and cinnamon spice and an attractive savory and herbal character that cabernet franc classically brings to this blend. Full and complex with an elegant mix of ripe red fruit, primarily cherry with cassis and a little plum, and rich baking spice on the entry. A little dusty, savory cabernet franc charm emerges on the mid-palate along with subtle mint and eucalyptus notes leading to a long, clean finish. Returning cherry and currant fruit surrounded by firm tannins that give length and depth to this, perfectly balanced blend. On the more elegant side of the Bordeaux spectrum, the 2013 JUSTIFICATION shows well with a wide range of pairings from five spice duck, a duck confit or a classic entrecote bordelaise with pomme fritte. Blend: 58% Cabernet Franc, 42% Merlot

2012 Tablas Creek Cote de Tablas Red Paso Robles \$38

The 2012 Cotes de Tablas is a delicious, easy drinking blend of 60% Grenache, 25% Syrah, 10% Counoise and 5% Mourvedre. Showing lots of Grenache character with its ripe red fruits, spice, underbrush and hints of licorice, it is medium-bodied, moderately concentrated, yet graceful and balanced on the palate. Showing some nice tannin on the finish, it should evolve nicely for 4-5 years. **90 Points Robert Parker**

2013 Ridge Paso Robles Dusi Ranch Zinfandel \$34.50

“Medium-dark ruby color; attractive, forward, rich, ripe, briary, jammy, dark cherry and black raspberry fruit aroma with good depth and intensity; full body; forward, deep, juicy, brambly, red and black fruit flavors with

firm structure, good acid balance, and mouth-ruling richness; medium-full to full tannin; lingering aftertaste. Very enjoyable to drink now. Very highly recommended." **California Grapevine (Vol. 41, May 2015): 93 Points**

**2013 Tooth & Nail Wines "The Possessor" Paso Robles
\$26**

80% Cabernet Sauvignon, 10% Petite Sirah 10% Syrah Displaying a nose of red currant, black cherry, leafy tobacco and beef bourguignon, this is a dense and tannic effort. On the palate, dusty suede, pain grille, wet leather, vanilla cola ad plum preserves join the mix, with savory, gamey undertones of grilled meats and road tar. These is great fruit on the attack, medium to full body, and plenty of dark Bordeaux intensity, as well as length, that resolves with herbaceous menthol and white pepper spicing.

2013 Clay House Petite Sirah Paso Robles \$22

Black and blue fruit liqueur, potpourri and cured meat on the nose, with a peppery quality adding lift. Expansive raspberry and bitter cherry flavors put on weight with air, picking up a subtle licorice pastille quality and a touch of smokiness. The meaty nuance repeats on the finish, which is framed by chewy, slow-building tannins. Drink 2019-2024. Vinous

2013 Liberty School Cabernet Sauvignon Paso Robles \$15

Ruby black in color, the 2013 Liberty School Cabernet Sauvignon displays classic Cabernet aromas of black currant, crushed blackberry and cherry, with undertones of charred sandalwood, black peppercorn, eucalyptus and a dash of cinnamon. On the palate, dark berries, cherry ad a hint of toasted oak unfold as the velvety tannins and balancing acidity lead to a long, fruit driven finish. Blend: 85% Cabernet Sauvignon, 10% Merlot, 5% Syrah

Cheers,

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