

From: Debbie debbie@santiamwine.com
Subject: Barolo, Barbaresco and Nebbiolo wine tasting special food pairing Chicken Marsala
Date: February 15, 2018 at 7:15 PM
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Good evening fellow wine enthusiasts, Friday night we are having a taste of Italy with reds from northwestern Italy's Piedmont region where the Nebbiolo is the grape and Barolo DOCG is the king~ Join us if you can!

Dinner Special: Chicken Marsala on angel hair pasta served with Caesar Salad

When: Friday, February 16th

Time: 4-8 PM

Reservations call 503-589-0775

Tasting Cost: Full \$36 Half Pour \$20

2013 Pio Cesare Barbaresco \$80

The 2013 Barbaresco is a gorgeous wine. Bright and translucent, with tons of Nebbiolo character, the 2013 exudes class. Sweet red cherry, tobacco, mint, anise and white pepper give the wine its bright, chiseled personality. Readers should expect a mid-weight, gracious Barbaresco built on perfume, acidity and structure. I would prefer to drink it over the next decade. **92 Points Vinous**

2013 Cavallotto Barolo Bricco Boschis \$72

Cavallotto is on a roll with some very impressive new releases. The 2013 Barolo Bricco Boschis is a tremendous effort that has an edge on the excellent 2010 vintage in my view. The wine shows a beautifully exuberant but elegant bouquet with the ethereal and undertone fruit and spice aromas you get with Nebbiolo. Although the wine is never overdone, it does show silky persistence and a long finish that comes from the noble nature of the tannins and the wine's textural finesse. Yet, it is playfully deceiving in a way because behind that polished grace, it delivers impressive depth and power. **96 + Points Robert Parker**

2013 Bruno Grimaldi Barolo "Camilla" \$38

"Very perfumed with floral and honey character highlighting the ripe fruit. Full body, firm and silky tannins and a long and flavorful finish. Linear and very finely textured. Excellent." **95 Points James Suckling**

The story of Azienda Bruna Grimaldi is one of family tradition: people born and raised in Barolo among the hills that connect the villages of Grinzane Cavour to Serralunga, combined with a passion for wine and working the vineyards that has been handed down through the decades. The winery has grown over the years, thanks to its dedication to the great wines of the Langhe and great care in the selection of the most suitable vineyards for the production of Barolo.

2012 Pertinace Barolo \$45

Traditional, classic wine suited for lengthy aging. Bright garnet red with light amber nuances. Intense and persistent, nutmeg spices, mixed berries and liquorice. Soft, dry and velvety, with great structure and aromatic length. A Barolo made with grapes from the la Morra vineyards, it is excellent paired with game and meat in general, as well as ripe cheeses.

2015 Massolino Langhe Nebbiolo \$28

Aged in large oak casks for 12 months, the 2015 Langhe Nebbiolo offers balance and varietal purity. There is an emphasis on ripeness here, and you do feel some of the summer heat that washed over the Langhe in the 2015 vintage. The fruit is bright and cheerful with cherry confit and wild strawberry. Those lingering aromas are fragrant and bright. **89 Points Parker**

2016 Mauro Molino Langhe Nebbiolo \$19

a wine with a fresh and fruity taste, soft and delicate tannins and hints of rose and violet. Always elegant and enchanting. The "younger brother" of Barbaresco, it is a wine with excellent structure that expresses its full potential when paired with red or white meats and ripe cheeses.

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