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**Subject:** Carmenere Wine Tasting At Santiam Wine and Bistro  
**Date:** February 20, 2014 at 9:11 PM  
**To:** [tasting@santiamwine.com](mailto:tasting@santiamwine.com)

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## Good Evening,

**It has been a mellow week after the crazy weather and then Valentine's Day! It was fun, now it is time to move on and we have an exciting line-up of great red wine that will not break the bank! Carmenere is the grape and it grows incredible in Chile.**

**Where: Santiam Wine & Bistro**

**Time: 4-8 P.M.**

**Date: Friday, February 21st**

**Cost: Full Pour \$15 Half Pour \$10**

**Call your friends and make a night out of it! This is a rare opportunity to taste this grape (Carmenere) back to back!**

### The Wines:

#### **2012 Root 1 Colchagua Valley Carmenere \$11**

Opaque ruby. Dark berries and mocha on the nose, augmented by a subtle smoky quality and a touch of cracked pepper. Round and fleshy, displaying slightly loose-knit dark fruit flavors and no rough edges. Finishes smooth, with modest persistence. I'd have liked a bit more focus. The Root:1 wines are made from grapes grown on their original, ungrafted rootstock, which is pretty normal in Chile but quite rare elsewhere, especially in Europe.

#### **2011 MontGras Carmenere Reserva Chile \$10.**

The 2011 Reserva Carmenere is blended with 10% Cabernet Sauvignon (usually the last variety to be picked). It is aged mostly in French and American oak, 50% new. It is an attractive Carmenere for the price, avoiding those obvious mocha scents on the nose and allowing juicy ripe black cherries and blueberry to prosper. The palate is medium-bodied with juicy ripe tannins, crisp acidity and a rounded, slightly peppery finish that complement the fruit intensity. This is a great example of Chilean Carmenere. Drink now-2015. **89 Points Robert Parker**

#### **2011 Tabali Carmenere Reserva Limari Valley \$14**

The Limari Valley is approx.. six hours north of Santiago (by car), just west of the Atacama Desert, reputedly the driest place on Earth.

Deep opaque red, with hints of violet and an almost black core. The nose is a mix of spicy red fruits and notes of coffee bean and cocoa. Integrated oak creates a voluptuous palate with a savory streak. They taught the astronauts how to survive the moon in this region known as the driest place on earth!

More info: At 30°29' latitude South, Limarí is currently Chile's northernmost wine-producing region, although this is likely to change quickly as pioneering winemakers continue push to northward in search of new viticultural frontier. Although first planted vines in 1549 and an important source of wine during colonial times, wine grape production fell off centuries ago and the valley became known for its luscious tropical fruit, table grapes for export, and the aromatic white muscatel varieties used for making Pisco, Chile's traditional distilled spirit (also made in Peru) Viticultural interest in the valley was renewed in the early 1990's, when technological advances allowed for new use of this semi-arid and relatively infertile land. With just 80-100 mm of rainfall per year, drip irrigation is essential for managing *Vitus vinifera* vines. Despite its

northern location (and thus closer to the equator) with its semi-arid, Mediterranean climate and high summer temperatures, the Limarí Valley is indeed an oasis for the production of fine wines. Its topography as a transversal valley open to the sea allows the curious "Camanchaca" fog to blanket the area with cool air each morning, and coastal breezes to reach inland to Ovalle, Punitaqui and Monte Patria, which is essential for maintaining mild temperatures in summer. Approximately 400 km north of Santiago and approaching the southern edge of the Atacama Desert, the valley runs east-west, from the striking Andean peaks to the pristine shores of the Pacific coast, which makes it not only ideal for grapes, but a favourite summer playground as well. National parks, international observatories, hot springs, archaeological sites, dazzling beaches, and the colonial city of La Serena are all within easy reach.

### **2010 Terranoble Gran Reserva Chile \$16**

The Carmenere has an intense and deep purple color. Complex and harmonic aromas in the nose there are figs combined with ripe black berries, coffee notes, chocolate and spice. Round tannins, silky and ripe in the mouthfeel. It presents great body and structure together with an attractive combination and delicate notes of wood as a result of its 12 months of aging in French barrel.

### **2010 Primus Carmenere \$17**

The 2010 Carmenere is a glass-coating opaque purple color. Balsam wood, wild berries, brier, and herbal notes inform the nose of a dense, plush, savory wine. Mouth-filling, ripe, and pleasure-bent, it is an excellent value that will provide enjoyment over the next 5-6 years. **90 Points**

**Robert Parker**

### **2011 Errazuriz Max Reserva Carmenere Aconcagua, Chile \$17.50**

Beautiful carmine red with bright violet at the rim. The nose and palate stand out for the black fruit framed by notes of spice and ground coffee. This is a wine with good structure and fine-grained tannins that are still very young and promise good longevity in the bottle.

Hope to see you here!

Cheers!

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