

Good Evening, Another late night here at Santiam Wine & Bistro I'm going to make this short but sweet. I hope you all can make it to this exotic Cabernet Sauvignon wine tasting! Bring all your friends!!!

**First Five: \$21 add Super pour: \$7 Total \$28**  
**1/2 Pour First Five: \$13 not including super pour.**

**2010 Earthquake Cabernet Sauvignon \$25**

There are 12,000 cases of the 2010 Cabernet Sauvignon Earthquake (100% Cabernet Sauvignon aged in French oak). This dense, rich, concentrated Cabernet reveals more nuances than the Freak Show, although it is not the most complex Cabernet Sauvignon in the marketplace. Nevertheless, you can't beat the price, especially for a Cabernet Sauvignon. 87 Points Robert Parker

**2011 Orin Swift Palermo \$37**

The wine opens with a commanding presence of rich, fruit driven aromas laced with a hint of French oak. Upon entry, vibrant flavors of ripe currant, plum, roasted fig, and mocha invite the palate and then transition effortlessly into a supple and polished experience. Able tannin chains are balanced with bright acidity that supports a finish with almost never ending fruit themes. Perfectly approachable now, the wine can last for up to ten years in the cellar. 83% Cabernet Sauvignon, 8% Merlot, 5% Malbec, 4% Cabernet Franc Maturation 16 months in French Oak, 30% new 15.5% Alc./Vol.

**2010 Justin Justivacation \$50**

2009 Vintage: Offers ripe, rich layers of blackberry, plum and cherry, fanning out nicely and gaining traction on the finish, where the fruit purity of the Cabernet Franc states its case, showcasing the grape in a ripe, expressive manner. Cabernet Franc and Merlot. **91 Points Wine Spectator**

**2009 Chappellet Signature Cuvee \$50**

Dense and a touch rustic, with chewy tannins, crushed rock, dried berry, sage and savory flavors. Maintains its firm, tight focus and appears built for the long haul. Best from 2013 through 2027 90 Wine Spectator. from the wine maker: The Signature Cabernet Sauvignon has been our flagship wine for more than three decades. It is a benchmark for the long-lived hillside wines of the Napa Valley; full of structure and ageing potential, yet seductively forward in its concentrated varietal character. The dry, rocky soils of Pritchard Hill produce small, intensely flavorful grapes. Crop thinning allows for full, even ripening and further elevates flavor complexity

**2010 Darioush Caravan Cabernet Sauvignon \$53**

Caravan shares the pedigree of Darioush's Signature wines, but displays more ripe, saturated fruit with an elegantly textured finish. Caravan Cabernet Sauvignon is comprised of a unique blend with Merlot, Cabernet Franc or Malbec from our estate vineyards— lending more depth and complexity of flavor to the finished wine. A saturated purple hue hints at the exuberant aromas of ripe, brambly fruit that leap from the glass of our 2010 Caravan Cabernet Sauvignon. The high proportion of hillside fruit comes through in this vintage with juicy fresh-picked blueberry and dark cherry notes joined by brushy sage, mocha, cedar and vanilla. A stylish wine, with a firm, structured palate and polished tannins that give length and breadth to the warm and spicy finish.

**Super Pour: Optional \$7**

**2010 Joseph Phelps Napa Cabernet Sauvignon \$66**

The 2010 Cabernet Sauvignon is beautiful. Scents of pain grille, mocha, black currants, spices and plums emerge from this deep, resonant wine. The 2010 possesses stunning textural depth and richness, not to mention phenomenal overall balance. Readers who want to get a sense of the 2010 vintage without spending a huge amount of money may want to start here. This is a dazzling wine, especially within its price range. The 2010 is 92% Cabernet Sauvignon, 6% Merlot and 2% Petit Verdot. Anticipated maturity: 2014-2025. **94 Points Robert Parker**

Hope to see you here!

Cheers,

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