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**Subject:** Wine tasting at Santiam Wine and Bistro WA. & CA Reds  
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DR

**Good Evening, It's late, it may be morning before you get the chance to read this. But, don't miss this tasting! It's going to be a good one!**

**Washington and California newly released red wines!**

**When: Friday February 27th**

**Time: 4-8 PM**

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

**The Wines:**

### **2013 Prisoner Red Blend Napa Valley \$42**

The 2013 Proprietary Red Blend The Prisoner is a creative blend of 44% Zinfandel, 20% Cabernet Sauvignon, 16% Petite Sirah, as well as Syrah, Grenache and Charbono. This dense, full-bodied, opulent red reveals gutsy, rich, peppery, meaty, blackberry, blackcurrant and licorice notes. A savory, lusty, heady red, it begs for a grilled steak or a big, juicy hamburger. Drink it over the next 4-5 years. 92 Points Robert Parker

This brand was first created by Orin Swift, but is now run by winemaker Jen Beloz and David Phinney. The wines' impressive labels reflect the innovative and creative nature of this wine company.

### **2012 Va Piano Vineyards OX Red Blend \$30**

78% Cabernet Sauvignon, 12% Merlot, 4% Cabernet Franc, 4% Syrah, 2% Petit Verdot  
Alcohol 14.4% Aging & Duration: 40% new French Oak for 21 months

Winemaker Notes

The 2012 OX was designed to be the perfect wine to pair with food. A fruit forward wine with supple aromatics of cinnamon spice, cacao nibs and toasted oak. Well balanced acids and tannin structure give OX great weight and structure without being over whelming. Ripe raspberries, Italian plums, and toffee will make the palate sing, giving way to a lasting finish which coats your mouth with touches of red velvet cake and bourbon cured cherries. Created with food in mind, pair this with a beef tenderloin lightly rolled in a sea salt & peppercorn blend or with warmed tomato & spinach salad with pancetta red wine reduction dressing. Great now with a slight decant, this wine shows potential to last through 2020

### **2012 Carne Humana Napa Valley \$34.50**

Carne Humana is a red wine blend sourced from six vineyards throughout the upper-Napa Valley sub-appellations of Calistoga, St. Helena, and Rutherford. Petite Sirah, Petit Verdot, and Zinfandel are among the grape varieties chosen for this vintage. Whereas most red blends are created from separate lots and combined before bottling, Carne Humana was co-fermented and barrel aged as a single lot for greater depth and integration. This wine was aged in a combination of new and seasoned French oak barrels for 18 months.

Tasting Notes

A scarlet purple edge in the glass with a crimson black core confirm the bright freshness and ripe intensity of the wine. Aromas include cool pomace, dried fig, black licorice and cranberry. Supple tannin and mild acidity complement the fleshy fruit character - A broadly extracted wine with mild grip and texture and a full polished finish.

### **2013 Substance Wine Company CS Cabernet Sauvignon \$18**

Another stunner from the team at Charles Smith, the 2013 Substance is a Cabernet Sauvignon dominated blend that comes from the higher elevation vineyards of Goose Ridge and Frenchman Hills. Harvested in early November and aged in 40-50% new French oak, it sports gorgeous aromas and flavors of cassis, violets, pencil shavings and tobacco/herbs to go with a medium to full-bodied, layered, rich and beautifully balanced profile on the palate. Scheduled to be bottled in December, it tastes like a wine that taste 3-4 times what this is going for. It is a knockout value. It should be purchased by the case and consumed over the coming 7-8 years, if not longer. **90-93 Point-Jeb DunnuckWine Advocate**

### **2013 Orin Swift Abstract Napa Valley \$34**

Abstract is a blend of Napa and Mendocino Grenache, Petite Sirah and Syrah primarily from hillside vineyards. The aromas are laced with crushed fruits and Bing cherry. A mouth coating entry leads nicely into a mid palate with excellent structure and balanced acidity. Ripe cherry and strawberry dominate the finish which is clean and long.

### **2012 Cadence "Coda" Red Mountain Washington \$25**

The 2012 Coda comes mostly from estate vineyards and is a blend of roughly equal parts Merlot, Cabernet Sauvignon and Cabernet Franc. Medium to full-bodied, rounded, textured and beautifully fruited, it offers loads of spice, graphite, cedar and ample blackberry and currant-styled fruit. A perfect intro into the style of this estate, it will have at least a decade of longevity. 89-92 Points Parker

Winemaker Ben Smith continues to fashion classic, old school and age-worthy Bordeaux blends from his Seattle based winery. Focusing all on Red Mountain fruit, he has an entry level Coda cuvee, two regular releases (Ciel du Cheval and Tapteil Vineyard) and two reserve releases (Camerata and Bel Canto) that see additional time in barrel. Despite being the reserve wines, I find his other two single vineyard releases just as compelling. The 2012s are fantastic here and the wines show the purity and freshness of the vintage, yet have the classical, structured and savory feel that's present in all of Ben's wines.

Cheers,

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