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Subject: Piedmont tasting dinner special grilled lamb chops
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Good Evening, How about a little taste of Italy to add a touch of excitement to our lives!

Dinner special: grilled Anderson Farms Lamb chops & roasted fingerling potatoes

Reservations welcome: call 503-589-0775

Full pour: \$36 Half pour: \$20

2015 Elio Grasso Barolo Gavarini Chiniera \$86 The 2015 Barolo Gavarini Chiniera is just as stunning as it was last year. Bright, floral and punchy, the Gavarini explodes from the glass with blood orange, white pepper, mint and a range of red fruit and floral notes that give energy and drive. **97 Points Vinous**

2015 Paolo Scavino Prapò Barolo \$75 This is also a new wine, coming from less than a hectare in the Prapò vineyards, from which only five producers draw their fruit. It's a beautiful plot at about 1,000 feet in altitude and with a full southern exposure, producing some very meaty fruit with a high phenolic presence, as the color is darker and there is more perfume. The 2015 Barolo Prapò is a distinctive vintage of a wine that is one to watch, for sure. The vineyard makes the difference, with brown and orange sandy soils, along with marlstone and veins of soils more typical of the area. The Scavino family bought this plot in 2008 and let the land rest for two years before they replanted. The goal, they said, was to steer away from more productive clones in favor of those that wouldn't take away too much from the quality. They took wood from the mothership vineyards in Bricco Ambrogio for this experiment, grafting them onto the rootstocks they carefully selected. The result is a soft and delicate Barolo with a lot of personality to go along with its firmness and power. This is an easy cru to recognize. Enrico Scavino said they could have waited longer for this experimental harvest, but they felt the time was right, explaining that "this work is all about feelings and instincts." **95 Points Wine Advocate**

2015 Olim Bauda Nizza Barbera \$34 A polished, fruit-focused red, exuding blackberry, black currant, violet and spice flavors. The tannins are present yet well-meshed, and the acidity keeps this in the groove through the lengthy finish. Drink now through 2025. **93 Points Wine Advocate**

2017 G.D. Vajra Dolcetto d'Alba Coste & Fossati \$24 The 2017 Dolcetto d'Alba Coste & Fossati pours from the bottle with an inky dark appearance, but the bouquet is rather tame and contained considering the full-throttle personality of Dolcetto. (This should be especially true in a hot vintage such as 2017.) Dark cherry and blackberry notes unfold to give the wine a lasting sensation of thickness and darkness. **92 Points Wine Advocate**

2014 Vietti Perbacco "Langhe Nebbiolo \$27 The rich texture is filled with cherry, raspberry, white pepper and chalky, mineral notes in this firmly structured red. Tightens up as it moves from the attack to the lingering finish. Shows fine intensity and balance. Drink now through 2025. **91 Points Wine Spectator**

About the 2016 vintage Luca Currado likes to remind me that this wine could qualify as a full-fledged Barolo. Barrels not used in the final Barolo Castiglione blend are used to make the 2016 Langhe Nebbiolo Perbacco. In fact, its very name "Perbacco" translates into a somewhat corny "golly gosh" because that was the reaction Luca's mom had when she first tasted the wine and was told it was not a Barolo. "Perbacco, it tastes like Barolo," was her comment—and a legend was born. The Vietti family, along with Bartolo Mascarello and Dott G Cappellano back in the day, had battled for some variation of a Rosso di Barolo in the appellation laws. That never happened, but Langhe Nebbiolo is a concept that follows that same idea: you get great Nebbiolo quality at a fraction of the price. Today, Langhe Nebbiolo is one of the fastest-growing categories in the entire wine region. This beautiful vintage, with its balanced fruit and freshness, is a perfect example. **93 Points Wine Advocate**

2016 Michele Chiarlo Barbera D'Asti \$15

There is a serious side to this fruity red, with stiff, dusty tannins putting the brakes on the plum and cherry jam flavors. Accents of earth and chocolate add depth. Drink now through 2021 **88 Points Wine Spectator**

The 2016 vintage will be long remembered for the outstanding quality of grapes harvested from all the variously-exposed vineyards. The harvest took place within a normal time frame thanks to regular climatic conditions, without any anomalies, that allowed the grapes to mature perfectly. The result is a vintage with a big

personality that smells of intact fruit and tastes balanced.” Stefano Chiarlo, winemaker

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