

**Friday, February 6th from 5-7pm is the Southern Rhone Tasting at Santiam Wine Company. This is going to be a great tasting and I hope you can attend!**

- Below are reviews on the 2007 Southern Rhone Vintage.
- The cost of the tasting is \$22. Total! Gather your friends and family and come to Santiam and taste great wine!!

**2007 Saint Cosme Cotes-Du Rhone \$17.50**

The 2007 Cotes du Rhone (100% Syrah) reveals excellent notes of blackberries and charcoal, medium to full-bodied, opulent flavors, beautiful freshness and length, and no hard edges. Enjoy it over the next 3-4 years. 90 Points Robert Parker

**2007 Martinelle Cotes du Ventoux \$20.**

**2007 Domaine Rouge-Bleu Cotes du Rhone "Mistral" \$18.75**

**2005 Domiane Le Couroulu Vacqueyras Cuvee Classique \$22.**

Ruby-red. Ripe, spicy raspberry and cherry on the nose, with a subtle gamey character. Plush red berry flavors are energized by tangy minerals. Finishes with excellent lift and impressively silky tannins. **90 Stephen Tanzer**

**2005 Domiane Les Pallieres Gigondas \$34.50**

The 2005 Les Pallieres Gigondas has a slightly darker ruby/purple color than the 2004. Moreover, it also has a big, sweet nose of cherry fruit intermixed with truffle, crushed rock, spring flowers, and spice box. It is medium to full-bodied and comes across as a hypothetical blend of a Medoc from Bordeaux and a Pinot Noir from Burgundy. These wines are aged in one- and two-year-old foudres, and the 2005 was cropped at 25 hectoliters per hectare. Give it 2-3 years of cellaring and drink it over the following 15-17 years.

At the request of Daniel Brunier, all of the estates where he produces wines have been grouped together. There are some changes, several of which I noted last year. The second wine of Vieux Telegraphe has changed its name from Vieux Mas des Papes to Telegramme, and of course there is a major effort underway by Brunier to dramatically increase the quality of La Roquette with the introduction of a new luxury cuvee of about 4,000 bottles made from 100% Grenache from 70-year-old vines planted in a sector of Chateauneuf du Pape known as Les Pialons. 89-91 Points Parker

**2005 Domaine du Banneret Chateauneuf-du-Pape \$43.**

The traditional blending is 60% Grenache with famous parcels located on the highest parts of 'Grand Pierre' terroir, 10% Syrah near Bois de Boursan, 10% Mourvedre near the Rhone, and the remaining 10% are the 10 other grapes which are part of the appellation and which bring this unique complexity only found in Chateauneuf-du-Pape. Harvest is always strict and manual: Grapes are cut with care and sorted. The wine is then traditionally aged for 18 months en barils, clarified by many decantations. Ruby robe, nose open on spices, cooked red fruits, oak with evolution notes. In the mouth, this wine is well balanced with both freshness and power. It finished on red pepper notes. Drink with filet mignon with pepper cream and generous cheeses." -Importer  
**2007:** Throughout the southern Rhone, 2007 is the greatest vintage I have tasted in my thirty years working in that region. In a future issue, my enthusiastic notes about

Gigondas, Vacqueyras, and the other Cotes du Rhones will be published. Nearly every producer has attained largely unprecedented levels of quality. Moreover, the vintage is remarkably consistent from top to bottom. Robert Parker Vintage Score 98E Excellent!

Don't miss the free wine tasting on Saturday from noon until 4: pm

Thank you!

Debbie Rios / Owner  
Santiam Wine Company  
1930 Commercial Street SE  
Salem, OR 97302 503-589-0775  
[debbie@santiamwine.com](mailto:debbie@santiamwine.com)  
[www.santiamwine.com](http://www.santiamwine.com)