

**From:** Debbie debbie@santiamwine.com  
**Subject:** Italian Reds & Prime rib Stroganoff  
**Date:** February 28, 2019 at 7:55 PM  
**To:** bwelsh@mind-over-media.com



Good Morning~ I'm sending this at 8 pm on Thursday night....

Join us for Reds from Piedmont

Friday, March 1st from 4-8 PM

Special App. Bruschetta with crusty French bread

2nd App. Superb Sauteed Mushrooms

Dinner Special: Prime Rib Beef w/mushrooms Stroganoff on Egg Noodles or Zoodles

Reservations welcome: call 503-589-0775

**Full pour: 32 Half pour: \$18**

**2012 Fontanafredda Barolo Serralunga d'Alba \$48 1 Liter bottle** The 2012 Barolo Serralunga d'Alba does its township proud. This wine offers broad shoulders with good structure and a rich texture. This Barolo opens to dark fruit nuances with blackberry and dried cherries. That dark fruit is enhanced by oak-driven tones of allspice, smoke and tobacco. The wine shows the potential to age, but it is also one of those Nebbiolo-based efforts that will offer satisfaction in the near-term just as successfully. **91 Points Wine Advocate**

**2015 Ca' del Baio Asili \$40** The 2015 Barbaresco Asili is a very pretty, sensual wine. Floral aromatics, silky fruit, hard candy, mint and sweet red berries are all woven together. Expressive and open-knit, with plenty of the vintage's raciness, the 2015 will drink well right out of the gate. Crushed red berries and lifted floral overtones add notable character as well as complexity. **91 Points Wine Advocate**

**2014 Massolino Barolo \$53** The 2014 Barolo is a wine of sublime elegance, finesse and nuance. The level of detail here is quite striking. Fragrant and litting in the glass and deceptively medium in body, this pristine Barolo is all class. Readers who can find it should not hesitate, as it is superb, not to mention one of the best straight 2014 Barolos I tasted. **91 Points Wine Advocate**

**2016 Paolo Scavino Langhe Nebbiolo \$24** Enrico Scavino is very happy with this wine and says its the best vintage he has ever made. I tend to agree. The 2016 Langhe Nebbiolo offers a very encouraging glimpse of the quality fruit to come (2016 Barolo should be fantastic). The grapes were harvested very late and this of course favors increased complexity and elegance. The bouquet is focused and bright with lots of wild berry fruit. Soft tannins appear on the close. This wine could have been sold as Barolo (it represents a selection of fruit from parcels in La Morra), but the family decided to declassify it and sell it at a lower price point instead. They have been farming these vineyards since the 1990s, but damage in the 2002 vintage forced them to reconsider the destination of this fruit, and the Langhe Nebbiolo was born. The vineyards are exposed to the east, and these cooler growing sites tend to make fresh and crisp fruit. The wine sees slightly shorter fermentations (two or three days less) and less time aging in oak. It goes into neutral barrique and tonneaux for ten months. **93 Points Wine Advocate**

**2017 Castello di Verduno Langhe Nebbiolo \$25** If you want a preview of Barbaresco without spending \$70 or more, or if you just love good lip-smacking red wine, try this Nebbiolo. All of the grapes come from the Barbaresco vineyards Faset and Rabajà. Clear ruby red color with an intense floral nose, showing pretty red fruit, violets and roses, with subtle and elegant spices. On the palate the wine has good intensity, bright fruit and approachable tannins making it wonderfully easy to drink. "Distributor Notes

**2016 Nada Dolcetto d'Alba \$12** Enticing violet, berry, new leather and cake spice aromas lead the nose of this wine. Its precise, structured palate offers Marasca cherry, raspberry compote, cinnamon and star anise flavors set against youthfully exuberant but refined tannins and vibrant acidity.

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