

Friday: Let's have a good ole Irish Toast and yummy food! Irish Lamb Stew & Soda Bread, Steamer Clams, Wine from **Owen Roe Winery** from the Irish lad David O'Reilly! Wine Tasting from 4-8 (Sorry, David can't make it)

- Date: Friday, March 15th
- Time: 4-8
- Cost \$18 Full Pour \$12 1/2 Pour

### **The Wines:**

#### **2011 Owen Roe Chardonnay \$20**

This wine has lovely aromas of peach, pineapple and a touch of vanilla custard. The creamy palate is the pleasant result of a partial malo-lactic fermented Chardonnay and is nicely acid-driven with flavors of lemon cake, pear and citrus notes

#### **2011 Sharecropper's Cabernet Sauvignon \$15**

New Release! Great Value!

#### **2011 Sinister Hand Rhone Blend \$23**

The story goes like this-Long ago, during the 17th century, the O'Neills and O'Reillys were two revolutionary Irish families. They formed a rowing competition to reserve rights to some highly regarded land. The two rowing teams agreed that the first to touch the land, after rowing across the lake, would become ruler of the land. O'Neill's boat was falling behind so a member of the crew grab bed his own sword, cut off his hand and threw it ashore, winning the title to rule the land. This land still remains in the family.

#### **2011 Ex Umbra's Syrah \$28**

New Release! Yummy!

#### **2010 Owen Roe Durant Vineyard \$40**

A dark story needs a dark wine, which is why we created this blend, typical of a traditional Châteauneuf du Pape. Aromas of spicy red hots, cinnamon and pine lead to a bursting mouth-feel of cassis, white pepper and granite. Fruity notes of raspberry and blackberry enhance this structured, firm tannin blend and finish with hints of rosemary and clove

#### **2010 Owen Roe Yakima Valley Red \$40**

Vineyard Notes: This signature Yakima Valley Red Wine is a unique blend of the varietals we feel best represent each vintage. Chosen from several vineyards in the Yakima Valley, aromas of deep cherry and raspberry fill the glass. Flavors of slate, dusty rock and ash are nicely encompassed with rich chocolate, potpourri spice and blueberry notes; finishing with gripping tannins and incredible structure.

Barrel Detail:

Aged in French oak barrels for 19 months in:

40% neutral oak

30% 3-year oak

30% 1-2 year oak

The Blend

52% Cabernet Franc

30% Merlot

18% Cabernet Sauvignon

14.5% alcohol

We have a few new yummy specials this week including our:

Corn & Crab Chowder, Steamer Clams, Irish Lamb Stew and Soda Bread on the menu tomorrow night!

Our Tenth Anniversary party is kicking into gear with music from "The Outer Banks" they played here on Valentine's night and we loved them so much they are coming back! We are having a raffle drawing with a gift box worth at least \$500 overflowing with Wine & Specialty Items, including a surprise magnum. You can start purchasing as many tickets as you wish now for \$2. per ticket. Many exciting door prizes and wine vendors pouring wine for you to enjoy! Mark your Calendar for Saturday, March 30th from 4-7. You don't need to be present to win, but it would be much more fun if you are!

Cheers

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