

From: Debbie debbie@santiamwine.com
Subject: Red From Paso Robles, BBQ Pork Ribs, BBQ Pork Ribs, Lamb Stew
Date: March 14, 2019 at 5:13 PM
To: bwelsh@mind-over-media.com



Good Evening,, Join us Friday night for fun reds from the Paso Robles region of California . Great wines and a fun dinner to enjoy with these wines.

Dinner Special: BBQ Pork Ribs, German Potato Salad. Fried Brussels

Serving Friday and Saturday

Irish Lamb Stew w/soda bread

Dessert: Chocolate Guinness mini cupcakes with green creamy frosting

Friday, March 15th from 4-8 PM

Full pour \$28 Half pour \$16

Reservations welcome: Call 503589-0775

The Wines:

2017 DAOU Cabernet Sauvignon Paso Robles \$29 Tasted from barrel, the 2017 Cabernet Sauvignon is very promising, revealing a youthfully primary bouquet of currants and plums that's already integrated its new oak. On the palate, it's full-bodied, richly structured and generous, with a sun-kissed core of fruit and a dry, fine-grained finish. A cuvée that includes purchased fruit, this is typically a great value. I'm looking forward to seeing it from bottle. **92 Points Wine Advocate**

2012 Austin Hope Syrah Paso Robles \$46 The 2012 Syrah Austin Hope is 100% Syrah and offers the pretty, lively and pure style of the vintage. Sweet red and blackberry fruits, spring flowers, mint and creamy licorice come together nicely, and it's medium to full-bodied, silky and polished on the palate. It will drink nicely for another 4-5 years. 90 Wine Advocate

2017 DAOU Pessimist Paso Robles \$27 Moving to the 2017s, the already bottled 2017 Pessimist is a lot of wine for not much buck. This full-bodied, fleshy, sexy wine gives up lots of black fruits, chocolate, spice, and subtle vanilla notes and certainly put a smile on my face. It's a pleasure bent, undeniably hedonistic wine to drink over the coming couple of years. 90 Points Jeb Dunnuck

*"From high up off Adelaida Road, the Daou brothers continue to make a massive lineup of stellar wines. The 2016s are incredibly strong across the board and make the most of this brilliant vintage. In 2017, they opted to wait until after the heatwaves and then do extensive sorting, and this paid off brilliantly and I suspect they've made the top Bordeaux blends in the vintage. As I've said in the past, these wine compete with the best of Napa Valley and are some of the leading Bordeaux blends from Paso Robles."*Jeb Dunnuck

2016 Four Vine "Kinker" Cabernet Sauvignon \$23 Aromas of ripe fruit and baking spice are followed by brooding dark fruit flavors of black currant, plum and blueberry that flow across the palate. The 2016 Kinker is full-bodied with a juicy entry and zesty finish.

Paso Robles is quickly gaining a reputation among wine critics and connoisseurs for its velvety smooth Bordeaux varietals. Four Vines "The Kinker" hails from vineyards on Paso's east side. This region, marked by a combination of warm temperatures, cool nights and gravelly well-draining soils, allows Cabernet Sauvignon to maintain its natural acidity yet offer ripe, smooth tannins. Blend: 92% Cabernet Sauvignon, 6% Petite Sirah, 2% Grenache

2016 Peachy Canyon "Westside" Zinfandel Paso Robles \$20

Glass-staining ruby. Pungent cherry, dark berries, smoky minerals and a hint of white pepper on the nose. Juicy and well-delimited, displaying supple blue fruit, floral pastille and peppery spice flavors that deepen with air. Finishes smooth and broad, featuring repeating spiciness and silky tannins. 90 Points Wine Advocate

2016 Chronic Cellar Dead Nuts Paso Robles \$26 73% Zinfandel. 21% Petite Sirah 6% Tempranillo Vivid purple. Expansive aromas of ripe black and blue fruits. peppery spices and cola. Rich, broad and appealingly

purple. Expansive aromas of ripe black and blue fruits, peppery spice and cedar. Big, broad and appealingly sweet, displaying sappy boysenberry and cherry flavors and plush, creamy texture. Supple tannins frame the persistent finish, which echoes the blue fruit and spice notes. **90 Points Vinous**

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