

From: Debbie debbie@santiamwine.com
Subject: Old Vine Red tasting & Baby Back Porkribs
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Good Evening, Our newsletter is not ready to go yet! I know, it's crazy. That's just the way it goes sometimes... Never fear our Friday wine tasting is happening for sure! Old Vine even Ancient vine reds including Zinfandel, Cincault and Field blends

When: Friday, March 2nd

Time: 4-8 PM

Cost: Full pour \$28 Half Pour \$16

Reservations welcome: call 5035890775

Special: Babyback Rib & twice stuffed potatoes

2014 Klinker Brick Old Vine Old Ghost Zinfandel \$40 While quite ripe and fruity, this wine is also dry, nicely tannic and firmly textured, so it will pair beautifully with rich proteins. Aged 18 months in oak, mostly French, it has concentrated dark fruit aromas, and a layered array of flavors that recalls blueberry, dark chocolate and blackberry syrup. Bright acidity keeps everything in balance. **92 Points Wine Enthusiast**

2014 Marietta Gibson Block \$37 The Gibson Block is the heart of the McDowell Valley AVA and is planted with some of the oldest Syrah in California. Deep garnet-purple colored, it has intense blackberry and plum preserves notes on the nose with hints of bacon, black pepper and peach blossoms. The powerful, full-bodied palate delivers generous black fruit coulis flavors with plenty of spice layers and a firm, chewy backbone, finishing long with a refreshing lift. **91 Robert Parker**

2013 Seghesio Old Vine Zinfandel \$37 As for the more limited cuvées of Zinfandel, loads of briary black raspberry and black cherry fruit jump from the glass of the 2013 Zinfandel Old Vine. A medium-bodied, beautifully full and ripe Zinfandel, it is pure, rich, long, and just about everything one could ask for in a Sonoma Zinfandel. Drink it over the next 7-8 years. **90 Points Wine Advocate**

2014 Michael David Cinsault Ancient Vine \$24 This almost delicate wine has wonderful light cherry and floral aromas, pure and vivid raspberry and red cherry flavors and a texture as smooth as silk. A rarity made from old vines, its medium body balances nicely with ample acidity, mild tannins and a lingering finish.

2015 Eola Hills Old Vine Zinfandel Lodi \$24 The Zinfandel grapes used to craft this wine were picked from century-old vines on the Mohr-Fry Ranch in Lodi, California. These older vines tend toward fewer clusters of grapes with a smaller berry size, yielding more intense sugars, color and concentration of flavors, and producing well-balanced wines with more body and structure. Fermented at cool temperatures to extract soft tannins, then barrel-aged in older American oak for 14 months, a minimum of handling results in a maximum of fruit expression. A rich, silky entry evolves into a dusky, cedar and spice-accented mid-palate that balances the jammy fruits and pomegranate.

2014 Bucklin Ancient Field Blend Sonoma, CA. \$38

The "Ancient Field Blend" is from a 12 acre block of vines that were planted in 1885. The vineyard is a mosaic of over two dozen grape varieties — principally Zinfandel, but also Grenache, Alicante Bouchet, Petite Sirah, Mourvedre, Syrah, Carignane, and Tempranillo, to name a few. The grapes are co-fermented together. 12 Acres, 30 grape varieties, 1 wine. 15.3% alc., 431 cases produced.

Bucklin • Old Hill Ranch • Zinfandel. We are four siblings fortunate enough to make wine from grapes off our family ranch, which happens to be one of Sonoma Valley's oldest and most prestigious Zinfandel vineyards, Old Hill Ranch.

Old Hill Ranch is an historic jewel. It was founded by William McPherson Hill in 1851. Our mother and stepfather, Anne and Otto Teller, purchased the vineyard in 1981 and sold grapes to Joel Peterson at Ravenswood Winery for their top tier vineyard designate Old Hill Ranch Zinfandel. Bucklin and Ravenswood are the sole producers of wine from the vineyard.

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