

From: Debbie Rios debbie@santiamwine.com
Subject: High scoring Spanish red wines tomorrow night here at Santiam Wine and Bistro
Date: March 19, 2015 at 5:47 PM
To: tasting_santiam tasting@santiamwine.com

DR

These wines are off the charts spectacular! Don't miss this tasting and do a friend a favor and invite them....

Special paring: Lamb meatball Lollipops with Tzatziki Sauce YES, we make our food here in our kitchen from scratch! FYI we make all our food in house and we are very proud it! Our kitchen hours are 11-until close Tuesday through Saturday. Give us a try!

Where: Santiam Wine & Bistro

When: Friday, March 20th

Time: 4-8 PM

Cost: Full pour \$26 Half pour \$15

The Wines:

2012 Descendientes J. Pétalos del Bierzo \$21.50

One of my sure values, I thought the 2011 Pétalos could not be surpassed so I opened a bottle next to the 2012 Pétalos del Bierzo, and I was wrong. The 2012 is extremely aromatic, with flowery aromas of violets, lilies and roses, really fresh, with notes of red fruit (acid strawberries), no traces of oak whatsoever, subtle, really Burgundian with hints of blood oranges, denoting freshness. The medium-bodied palate is extremely balanced, elegant, round, with volume and incredible freshness. For a young, entry-level wine there is incredible complexity, developing notes of fennel and aromatic herbs, all of it very harmonious and subtle. For Ricardo there is a change to a cycle of Atlantic vintages (2012, 2013 and 2014 so far), but 2012 was a special vintage, shorter and dried, but at the same time fresh. This could very well be the best Pétalos ever, and I cannot recommend enough. 310,000 bottles of this prodigious wine were produced, showing you can do quantity and quality at the same time. Bravo! **93 Points Robert Parker**

2012 Alejandro Fernandez Tinto Pesquera Ribera del Duero \$36 Just released vintage!

Winemaker's Notes: The Pesquera Tinto's cherry red color reveals its youth and fruitiness. Its aspect is clean and appears to be glyceric. On the nose, the wine's intense bouquet reveals the best dark fruit marked by impeccable wood aromas. Hints of fallen leaves and spices such as vanilla. On the palate, the smooth entry becomes lush with abundant ripe tannins and an excellent balance between its acidity and heat. The presence of the well-integrated oak complements the fruit and spice beautifully to display a wine of great balance. A refined, long-lasting and elegant finish. Pairs perfectly with roasted meats, farm yard poultry, veal stews as well as semi-cured cow and/or goat cheese.

2007 Valenciso Reserva Tempranillo (Bonafide Wine EstatesJ) \$35

The 2007 Valenciso Reserva is pure Tempranillo from argilo-calcareous soils around Haro cropped at 38 hectoliters per hectare, fermented in cement vats with native yeasts, and aged for 16 months in French oak barrels, one third of which are new. 2007 was a cold, wet, Atlantic and difficult vintage, where the date of the harvest made a big difference. At Valenciso they started on October 14 and the wine is quite tight at the moment, with subtle and elegant notes of red and black fruit, cedar wood, nutmeg and vanilla. The characteristic that strikes me as more important here is the balance, something that Valenciso seems to be quite good at, producing classically proportioned wines with the right amount of extraction, acidity and wood. It should age very well. This wine represents the bulk of the 100,000 bottles produced by the winery. Drink 2014-2022. **93 Points Robert Parker**

2012 Bodegas Alto Moncayo Veraton \$31.50

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Bodegas Alto Moncayo started in 2001 as a collaboration between importer Jorge Ordonez, American importer Dan Phillips, Australian winemaker Chris Ringland and others. Located near the town of Borja, the 210 acres of vineyards are head-pruned, old Grenache vines planted at 3,000 feet above sea level in poorly nourished soils of slate, clay, chalk and quartzite. They make a number of cuvées, the most famous being the more expensive Alto Moncayo and the Aquilon. Their inexpensive offering is the 2012 Veraton, a 100% Grenache aged in 60% new French and 40% American oak for 17 months before being bottled without filtration. It is a powerful, full-throttle, pedal-to-the-metal red boasting a dense purple color, and a sweet blackcurrant and black cherry fruit, lavender, licorice and earth notes intermixed with a touch of new oak. Stylistically, this is a modern, massively intense, rich wine that over-delivers in many ways. However, it is not for consumers looking for shy, restrained and delicate wines. It should drink well for a decade. **93 Points Robert Parker**

2012 Volver Single Vineyard \$20

(100% Tempranillo; aged in new French oak for 18 months): Dark purple. Expressive dark berry preserve, vanilla and floral pastille aromas are lifted by a subtle peppery nuance. Lush and open-knit, offering intense blueberry and cherry-vanilla flavors that tighten up with air. Finishes on a juicy note, with excellent length, silky tannins and an echo of blue fruits. **91 Points Stephen Tanzer**

2011 Tarima Hill Monstrell \$16.50

The 2011 Tarima Hill is made from old vine Mourvedre grown at a high elevation of 2,000-2,500 feet. Aged 20 months in French oak, its sensational inky/purple color is followed by a sweet bouquet of acacia flowers, blueberry liqueur, blackberries and graphite, and a full-bodied, rich mouthfeel. This sensational red wine could easily sell for three to five times the price with no complaints. It should age easily for another 5-6 years. **91 Points Robert Parker**

Cheers!

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