

From: Debbie debbie@santiamwine.com
Subject: Beaujolais (Gamay Noir) Grilled Salmon Dinner Special
Date: March 22, 2018 at 6:35 PM
To: bwelsh@mind-over-media.com



Once you fall for this grape, you're hooked! Beaujolais-or Gamay Noir as we like to call it. Join us for this mouth watering, complex but light on the palate wine. A great food wine, and very fun on a hot summer afternoon when you may enjoy a little chill on the bottle. Not to mention, very affordable! See you here! Reservation call 503-589-0775

Read more about the region at the bottom on this page.

When: Friday March 23, 2018

Time: 4-8 PM

Dinner Special: Grilled Chinook Salmon, fingerling potatoes, roasted asparagus

Cost for the flight of wines: Full pour \$24 Half Pour: \$14

The Wines:

2016 Bouland Cote de Brouilly Cuvee Melanie \$30

Coming from 70-year-old vines and volcanic, blue schist soils, the 2016 Côte de Brouilly Cuvee Melanie is **seriously good (a knock-out!)** juice that readers should snatch up. Offering lots of blue fruits, flowers, peppery herbs and a terrific sense of underlying minerality, this beauty hits the palate with medium-bodied richness, a tight, vibrant texture, solid mid-palate depth and outstanding length. It's the purity and tension that really sets this beauty apart, and while impressive now, will be even better in a year or two and keep through at least 2026. **93 Points Jeb Dunnuck**

2016 Brick House Gamay Noir Oregon \$36

Ribbon Ridge has much in common with Beaujolais Bright, floral and often laced with notes of anise or licorice A hearty and flavorful wine grape with a rich history Rare outside of France

2015 Vintage Review: Pale ruby-purple colored, the 2015 Gamay Noir offers a very pretty nose of violets, red roses and Bing cherries with hints of cranberry juice and garrigue. Light to medium-bodied, the palate reveals tons of fruit and savory layers with a chewy frame and great length. **90 Points Wine Advocate**

2016 Dominique Piron Brouilly Cru du Beaujolais \$21

100% Gamay sourced from 4ha, 50 year old vines. "The flavors of cherry fruit & blackcurrant are present. The wines of Beaujolais are wines of character & fruit. The Brouilly marvelously accompanies a simple & local cuisine, especially meat dishes, pot-au-feu, stew, grilled fish.

2015 Domaine Emile Cheysson Beaujolais Chiroubles \$17

From one of the leading estates in this cru appellation, the wine is structured and firm and likely to age well. With black cherry and red-currant fruits it is crisp although with its solid texture it should broaden out. Drink this wine from 2018. **90 Points Wine Enthusiast**

2016 Chateau De Pizay Morgon Beaujolais \$16

Pure cherry and currant fruit is detailed with mineral and orange zest accents in this light-bodied red, with spice, dried herb and floral aromas lingering into the smoke-tinged finish. Offers light, grippy tannins. Drink now through 2020. 88 Points Wine Spectator

2016 Domiane Dupeuble Beaujolais \$15

The 2016 Beaujolais, from 40- to 70-year-old vines on clay and siliceous soils, undergoes traditional carbonic maceration and spends five months on the fine lees. It has a generous red cherry and cranberry-scented bouquet that is fresh and joyful. The palate is well balanced with sappy red berry fruit, crisp acidity and it delivers quite a structured, saline finish. This is a delicious, energetic Beaujolais to savor for three or four years.

88 Points Wine Advocate A Kermit Lynch Selection

About Beaujolais:

Often overshadowed by Burgundy to the north, many wine drinkers are not aware of the excellent quality coming out of Beaujolais. We aim to put that right. Excluding the gush of nouveau that hits shelves every November, this region is producing serious wines at attainable prices.

Beaujolais is a region of two halves: In the south, close to the gastronomic city of Lyons, it produces simple, fruity wines, while the north is known for its rich, long-lived wines from the area's iconic granite soils. The grape — Gamay — remains the constant, yet the results are very different depending on soil type and vineyard location.

While some wines in the northern half come from two basic appellations—Beaujolais and Beaujolais-Villages—the best come from a series of 10 individual crus, each with its own personality.

Starting with the lightest of the crus, Brouilly and Régnié are easy, soft and supple, with moderate concentration. Most are ready to drink within a year, yet the best can age for three to four years.

Up the slopes of the Mont de Brouilly, the small Côte de Brouilly makes wines with structure and elegance. Chénas is a deceptive wine—soft to begin with and then with firm tannic structure for aging. Chiroubles, the highest altitude of the crus, is the crispest and purest in fruit. Saint-Amour, the most northerly of the crus, offers powerful, structured wines which can resemble the Pinot Noirs to the north.

Then we come to the big guns among the Beaujolais Crus. Juliéna is spicy, perfumed and richly tannic. Fleurie has a floral character that suits its flowery name, while also having power and concentration. Moulin-à-Vent and Morgon vie for the title of most profound and long-lived of the Beaujolais Crus. Both have a number of fine producers and both are seriously worth of aging.

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