

Good Evening, we are really getting excited for our big party on Saturday night. I hope you can all make it!! 4-7 Music and Champagne & wine tasting and food Free! In case you haven't heard it's our 10th Anniversary! My April newsletter should be finished tomorrow and the Cheap & Cheerful Six-packs will be ready and waiting for you tomorrow evening. We are pouring six of these wines on Saturday from 12-4ish

- **Tomorrow night, March 29th we are pouring Southern Rhone Wines**
- **Cost: \$16 Full pour 1/2 pour \$10**
- **Time: 4-8**

The wines:

2011 Saint Cosme Cote du Rhone \$15 A mouthfilling core of plum sauce and blackberry paste is backed by charcoal and anise on the finish. Solid, direct, pure and driven. Drink now. **90 Points Wine Spectator**

2010 Domaine de la Cote de Lange Cotes du Rhone \$18

70% Grenache, 20% Mourvèdre and 20% Syrah This wine is a dark red color, with superb youthful glints of deep purple The nose is very fresh with aromas of violet, currants and dark fruits and a faint smell of cedar and spices.

2010 E.A.R.L Burle Vacqueyras \$19 Exceptionally good!

2010 Domaine Bressy-Masson Rasteau \$17.50

This classic Rasteau exhibits a dense ruby/purple color as well as a big, sweet bouquet of kirsch liqueur, white chocolate and spice. Unctuously textured with sweet tannin and balanced acidity, this plump, corpulent 2010 should drink nicely for 7-8 years.

2011 Roucas Toumba Vacqueyras Grand Terre \$27

Region: Rhone **Sub Region:** Southern Rhone **Appellation/AVA:** Vacqueyras AOC **Estate Grown Wine:** Yes **Vintage:** 2011 **Grape(s):** 100% Mourvedre **Type:** Wine - Red In 2012, Eric Bouletin released an entry level Vacqueyras "La Grande Terre" more approachable in its youth than the Restanques. Very elegant wine, almost more Burgundian than Rhodanien. Eric does not use chemicals, synthetics or commercial additives in the cellar or on the vineyard.

2010 Domaine Porte Rouge Chateaunuef de Pape \$38

Open the door to a host of intense, rich flavors with this bottle of Châteauneuf-du-Pape. This style of red wine from the Rhône Valley is world famous and it's not hard to work out why when you take a sip of its classy taste. The sophisticated and traditional blend of 90% Grenache grapes and 10% Syrah grapes makes a flavorsome mix that will wow your tastebuds with deep prune, raisin and blackcurrant flavors with a hint of oak that comes from the 15 months the wine has spent ageing in small oak barrels. This is a wine that's really made with passion and dedication by winemaker Bernard Friedmann, who grows the grapes, matures the wines and bottles them at his château. The grapes in this wine are pretty special, picked from vines that are between 50 and 90 years old. With that amount of time to develop their flavor, no wonder they deliver such an intensely delicious wine. Serve to your favorite friends at room temperature and marry its intense flavors to a meat stew or plate of fancy cheeses.

Cheers!

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775
debbie@santiamwine.com
www.santiamwine.com