

**From:** Debbie debbie@santiamwine.com  
**Subject:** Ancient World Red Wines /Dinner Special Lamb Moussaka Apps. Skirt Steak Skewers  
**Date:** March 28, 2019 at 6:50 PM  
**To:** bwelsh@mind-over-media.com



Good Evening, My plan was to taste wines from only Greece. I couldn't find enough wines to fill a tasting, To broaden my scope, I decided to find Ancient world wines. When you read the list below I think you will begin to salivate. Amazing wines from so far away, join us on a tour of the ancient world through a glass and a smile.

Our kitchen has really stepped it up a notch with so many wonderful options for you to enjoy with Ancient world flair.

Appetizer: Smoked paprika hummus with house made pita

Appetizer: Cumin spiced skirt steak on skewers with orange thyme aoli

Salad: House Smoked Salmon Caesar Salad SERVED ALL DAY

Dinner Special: Lamb Moussaka with Orzo pasta salad

When Friday, March 29th from 4-8 PM

Tasting Cost: Full pour \$30 Half pour \$17

Reservation welcome call 503589-0775 be sure and tell your friends about this tasting!

The Wines:

**2012 El Ixsir Grande Reserve Lebanon \$65** A deep purple-ruby color. A complexity of aromas with red fruits, blackberry liqueur, touches of incense, and notes of mint and cedar sap. The palate is enriched by a suave and intense nose of rich mineral tension that is characteristic of limestone terroirs. A fresh finish and an extended length reveals a mature aging aptitude 55% Syrah, 35% Cabernet Sauvignon And 10% Merlot.

#### **2010 Chateau Musar Lebanon \$58**

HARVEST & VINTAGE NOTES 2010 was a year to remember in Lebanese wine-making history. Snow fell only once on January 17th, and rainfall stopped on the February 23rd. March was so hot that the vines began to blossom in early April and in May and June the vines were so vigorous and green following successful flowering, that we thought we would have the biggest harvest ever. However in mid-July things began to change. A heat-wave hit Lebanon which lasted for about 23 days with an average daily temperature of 40°C and the highest ever temperature in the Bekaa Valley was recorded at 48.5° C. Cinsault and Carignan were less affected by the heat than the Cabernet Sauvignon which suffered the most—dried grapes with high sugar content, and high acidity. Unfortunately approximately 45% of the Cabernet was lost. Because of the significant loss of grapes this year, the Chateau Musar Red 2010 will be sold exclusively on an allocation basis. For the first time the wine was fermented between 26–28°C to preserve the fruity aromas that we were worried the wines may lack due to the heat-wave affecting the grape skins, where the esters responsible for aromas exist. The wine was blended in 2012 after having spent a year in untoasted French Nevers barrels and this vintage was bottled in the summer of 2013. It is a deep, rich garnet colour with aromas of raisins, cedar, prunes and cinnamon. The 2010 is a savory, herby wine with delicate spices and the raisiny, figgy aromas follow through to the palate. This is an elegant vintage with fresh acidity and a long, dry finish.

**2014 Estate Argyros Atlantis Red Greece \$22** The Veratials Mandilaria and Mavotragano Full bodied with fine tannins, complex aromas of red fruit, with hints of prune and leather. The mouth is well structured and balanced; it has a velvety palate and a long finish.

**2014 Chateau Mukhrani Georgia (country) \$22** Appellation: Atenuri (Kartli/Shida Kartli) Grape Varieties: Saperavi Tasting Notes: Color of opulent ruby. Bouquet of black mulberry, blackberry and cherry. Palate echoes with spice and soft oak. Exuberant, yet velvety tannins are well balanced within the entire structure. Food Pairings: Red meat, fried or stewed game with spices, aged cheeses Vinification: Individual wines are blended to the final style and 20% of the blend goes into French, American and Caucasian oak barrels. Once mature enough, wine from the barrels joins its other part and only then is prepared for bottling

**2014 Quinta do Vale Meão Meandro Red, Douro Portugal \$20** The 2014 Meandro do Vale Meão is a 40/30 blend of Touriga Nacional and Touriga Franca, with 20% Tinta Baroa and small dollops of other grapes. It was

blend of Touriga Nacional and Touriga Franca, with 20% Tinta Roriz and small dollops of other grapes. It was aged in well-used French oak (six years) for 13 months and comes in 14.5% alcohol. If you read my accompanying article this issue, you read the forecasts from many (including Meão's winemaker) that Douro Superior was generally one of the best regions in this tough vintage. Here's an example. This Meandro is pretty fine, particularly for a second label. Rather concentrated, tight and surprisingly powerful in its youth, this also shows some flavor underneath, once past the tannins, but it is mostly dry and serious. It looks like a terrific Meandro, focused, intense and elegant. I suspect the tannins will fall off fairly quickly here--how it evolves at that point is my only question mark--and this will drink well on the younger side. It seems able to acquire complexity with time, but I'd like to see it prove that it will hold its concentration level. It could use a year or so to settle down. In a vintage where there aren't many wines to chase after, this one, particularly considering its price point, is a good option. **91 Points Wine Advocate**

**2016 Agiorgitiko by Gaia Greece \$23** Agiorgitiko by Gaia is a well-structured wine with intense ripe fruit aromas and well-integrated oak flavors. Under proper cellar conditions, it can be aged 2-4 years after release, evolving an even more velvety and complex palate. The full-bodied texture and robust tannins of this red make it an ideal pairing for red meat dishes that are rich, intense and spicy.

**FYI April newsletter is in the works and we will be tasting April Cheap & Cheerful selections on Saturday, March 30th**

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