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**Subject:** Cabernet Franc Tasting  
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Good Evening....Quite Franc-lee I love Cabernet Franc! An interesting wine that is made around the world in different styles. For that reason I have decided to show Domestic Cab Franc tomorrow night

Where: Santiam Wine & Bistro 1555 12th ST SE Suite 130

Phone: 503-589-0775

When: Friday, March 6th

Time: 4-8 PM

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

Chef Paring: Curried Chicken & Potato Skewers

What a killer line-up!!!

The Wines:

**2012 Lang & Reed 2009 Cabernet Franc 'Two Fourteen' Napa Valley \$47**

Dark red. Lovely perfumed aromas of cherry, rose petal, sandalwood, sassafras, loam and fresh herbs. Distinctly Loire like in its juiciness and texture, offering excellent cut to the intense, aromatic flavors of blueberry, currant, cherry, licorice, chocolate and spices. Finishes with a light dusting of tannins and a refreshing bitter edge. Real Old World elegance here, and already a delicious drink." **Stephen Tanzer International Wine Cellar 90 Points**

**2012 Browne Estate Cabernet Franc Walla Walla Valley \$34**

Earthy aromatics of white pepper and forest floor belie a full-flavored wine with bold tannins. Chocolate and sweet oak notes on the mid palate give way to a long, flavor-packed finish of cedar and black cherry. This generous wine will mature and cellar beautifully for years to come. Pair with big game such as venison or elk. 95% Cabernet Franc, 3% Merlot, 2% Syrah 14.6% Alc.

**2008 Hence Walla Walla Valley Cabernet Franc Walla Walla, WA. \$25**

Juicy ripe strawberry/raspberry toasty nose. Black cherry, plum, blackberry flavors. Finishes up with a dusty blueberry, plum and mocha.

**2012 Trust Cellars Cabernet Franc Walla Walla, WA. \$35**

This appealing, very varietal wine offers notes of high-toned dried herbs, flowers, dry chocolate and cherry. It's full bodied in feel yet elegant in style with rich, textured cherry and chocolate flavors backed by a light grip of tannins, showing some warmth on the finish. 91 Points Wine Enthusiast

**2009 Cliff Creek Cabernet Franc Rogue Valley Oregon \$28**

Winemaker Joe Dobbles, Jr., has been the family's winemaker since the first vintage in 2003. An Oregon native, Joe studied the art and science of winemaking with renowned wine masters in Germany and France before returning to his home state's intriguing soils. "My job is to bring forth the flavors, the textures, the colors, and aromas that the fruit is eager to share with us," Joe says. With his mastery, the family's Bordeaux and Rhône wines are aged in predominately French oak for 19 to 24 months and then released to high acclaim.

Besides its award-winning flagship wines, Claret and Syrah, Cliff Creek Cellars produces Cabernet Sauvignon, Cabernet Franc, and Merlot in small lots. Visitors to the Rogue Valley tasting room are captivated by the stunning scenery as they taste through the portfolio of wines. Many guests bring along a picnic lunch so they can spend time relaxing and fully appreciate the wines' structure and compatibility with food. Cliff Creek Cellars also has a tasting room in Newberg to give wine lovers in the Willamette Valley an appreciation for Southern Oregon wines.

### **2012 Lang & Reed Cabernet Franc Napa Valley \$27**

The grape (Cabernet Franc) may be best known locally (Napa Valley) for its contributions in Cabernet Sauvignon blends, but, in France, it is always grown in the Loire Valley, in the area of Chinon. There, it produces lighter, fruitier wines. There have always been a few California wines that pursued that style. Lang & Reed has been the leader and remains today the leading light in lighter style."

**Connoisseur's Guide to California Wine,**

Attached are the Cheap & Cheerful White Six-pack information.

See you here!!

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### **Santiam Wine & Bistro March Madness White Cheap & Cheerful \$58.50**

#### **2013 Torres Verdejo Spain \$11**

The color is a very pale lager beer yellow, with a hint of green when held to the light. The nose is pretty, a delicate mix of citrus, green apple and herbs. This is a medium bodied, dry wine. The flavors are bold, yet balanced. It tastes of lemon, lime, green apple and melon. The mid-palate adds a brush of fresh herbs and tart grapefruit. This is a food wine, there is a solid amount of acidity, but not enough so that it interferes with you're sipping enjoyment. The finish is a mix of tart citrus and herbs and linger for quite some time.

The Torres Verdejo is a lovely, adult, delicious wine. It has terrific structure, the flavors have plenty of space to unfold and the acidity hits a nice space in between, which allows it to refresh the palate during a meal and to be enjoyed on the patio as the day cools down.

#### **2014 Bergenvin Lane White Linen Sauvignon Blanc WA \$12**

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The nose is a trip to the tropics with pineapple, mango and a hint of papaya in the breeze. In the mouth the tropical flavors melt into pear, peach and apricot with an undercurrent of zesty citrus. The finish brings it back home with fresh grapefruit and tangerine notes. Enjoy With Grilled Sea Scallops

### **2014 Monefresco Pinot Grigio Italy \$10**

New and excellent Grigio that will immediately capture your fancy. Crisp, light in body, yet has good flavors of pear, honeydew melon and green apples. The aromas are citrusy, and so fresh. This is a great cocktailer, or companion for poached fish or roasted poultry.

### **2013 Ercavio Masque Vinos "Airen" Spain \$11**

This deliciously light and refreshing Spanish white is made from the Airén grape variety, which is actually one of the most widely planted grapes in Spain. "Ercavio" comes from the name of an old Roman settlement. The winemakers stay true to tradition whenever possible, even going so far as to use clay amphorae to store their wines, just like the ancients did.

### **2013 Casa Santos Lima "Eximius" Branco Portugal \$8**

Arinto and Fernao Pires are two of the most widely used white wine grape varieties in Portugal. The pair are blended together in order to combine the fresh citrus zing of Arinto with the honeyed, gentle, spicy notes of Fernao Pires.

### **Clara C Rose Bubbly France, \$13**

Cantinae Clara C' and its Fiori di Prosecco premium brand was recently featured on the China Daily wine prestigious wine column.

This prosecco is elegant and slightly austere, a bit like a refined older relative with a dry sense of humor. We matched the bottle with smoked salmon and pink caviar a Russian friend had just arrived with. The wine's lemon tang matched the saltiness of the caviar and the juicy smokiness of the salmon. A marriage, excuse the cliché, made in heaven but consecrated on earth. "