

From: Debbie debbie@santiamwine.com
Subject: Washington Cabernet Sauvignon Dinner Special Steak Oscar
Date: March 5, 2020 at 5:48 PM
To: bwelsh@mind-over-media.com

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Good evening,

Join us as we celebrate Washington Wine Month! Friday, March 6th from 4-8 PM We have new vintages and new wines with great labels!

We are topping it off with a grand dinner... Steak Oscar or Filet Mignon topped with Dungeness Crab and hollandaise

The wine costs: Full pour \$42 2(2oz pour) Half pour \$23 1 oz pour of each wine

Reservations welcome call us at 503-589-0775 or text me at 503-510-8835

Thanks, Debbie

The Wines

March Full pour: \$42 Half pour: \$23

2016 Leonetti Cellar Cabernet Sauvignon \$130 A blend of 82% Cabernet Sauvignon, 13% Petit Verdot, 3% Malbec and 2% Merlot, the 2016 Walla Walla Cabernet Sauvignon offers up a focus of fruit on the nose that is rarely seen in wine, along with a bold, plush, vibrant core of fruit that exudes power and a velvety roundness. Dark red, black and even hints of blue fruit are found in the mouth, with a rich and vibrant core that gives way to chewy tannins. With a bold spiciness and layers of oak, the bold, full-bodied wine lingers with intensity and a long, thought-provoking, complex finish that is focused and delivers pleasure as the wine puts a smile on my face. Only 2,900 cases were made, and they are worth every penny! **95 Points Wine Advocate**

2016 Dunham XXII Columbia Valley Cabernet Sauvignon \$45 Deep fruit aromatics of blackcurrant, blueberry and pomegranate interplay with added notes of cola, cocoa and coffee bean. On the palate, elegant tannins and mouthwatering acidity harmonize in a beautiful tension as vibrant flavors of blueberry cobbler, crème de cassis and raspberry dance along the extended finish.

2013 Henry Earl Estates Cabernet Red Mountain \$50 Concentrated black currant and cassis, lush with ripe black cherry and pomegranate, intermingled with notes of mocha, cedar and a hint of clove. Full bodied but still graceful, this wine is about as full and richly textured as cabernet can be!

2016 Abeja Columbia Valley Cabernet Sauvignon \$46 Offers finesse and structure, with elegantly expressive blackberry, basil and black olive flavors that build richness toward polished tannins. Drink now through 2028. **94 Points Wine Spectator**

2016 Doubleback "Flying B" Cabernet Sauvignon Walla Walla \$44 "I absolutely love the 2016 vintage reds and this wine for that matter. Only the second release of Flying B but a huge step up and I couldn't be happier! Immediately seductive aromatically with red raspberry, blueberry, cedar, menthol and tobacco. The addition of Syrah to the mix has given this wine such a complex and harmonious character that these blocks were missing. Warmer, more tannic sites like Bob Healy and Seven Hills have been completely balanced out now with the cooler, softer and more seductive Lefore Cabernet Sauvignon and Loess Syrah. Large weight on the mouthfeel but incredibly silky soft in tannin and a super long and lingering finish. Drink now through 2028 if you can wait that long!" Josh McDaniels, Winemaker

2016 Lujon Walla Walla Cabernet Sauvignon \$25 "The 2016 Walla Walla Cabernet is comprised of grapes sourced from Birch Creek and Windrow Vineyards. The grapes are stemmed into 1.5 ton fermenters with mostly whole berries. Cold soaked for 1 day at which point inoculation occurs. We use various yeast for fruit expression and moderate tannin extraction. Fermentation lasts approximately 3 to 4 weeks at which point the free run is racked and barreled separately from the press wine. It's aged for 23 months in French oak barrels with approximately 15% new oak." The Winery

"Broad-shouldered yet agile, with expressive blackberry and cherry flavors accented by bay leaf and espresso notes, building richness toward refined tannins. Drink now through 2027". 602 cases made. **92 Points Wine**

Spectator

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