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Subject: April News, Friday tasting, Evening Land Menu
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To: newsletter@santiamwine.com

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Good Evening,

Attached is our April Newsletter and the Evening Land Menu and Accolades for our special event on April 7th

April Fools Red Wine Tasting: The names are: Crazy, Funny, Ridiculous and Interesting the wines are amazing! Join us and bring your friends! It will be a good time and good laughs!

Where: Santiam Wine & Bistro

Time: 4-8 PM

Cost: Full Pour: \$28 Half pour: \$16

Special Menu all day: Tender, juicy Pork Sliders with Fried onions and Coleslaw.... I am sitting here smelling this pork cook slowly and it's killing me softly. Wait that's John Denver playing on the radio...

2014 Orin Swift "Machete" Napa Valley \$50

A blend of Petite Sirah, Syrah and Grenache. This wine is intense, extracted and hedonistic. "Slutty wine" perhaps, but excellent wine without a doubt! Just don't leave the bottle on the table for your mom to find!

2013 Vintage Review:

Another innovative and genius effort from Dave Phinney is his 2013 Proprietary Red Machete, which is a California red blend made from Petite Sirah, Syrah and Grenache. This wine is another that shows his tendency to produce wines of great intensity and personality. It is full-bodied and exuberant, with an inky purple color and a stunning nose of boysenberry, black cherry, chocolate and floral notes. Full-bodied, opulent and multilayered, this is another stunner that brilliantly conceals the ten months it spent in 40% new French oak, as well as its rather hefty alcohol. This is unbelievable wine and another great effort from a true, young, up-and-coming force in the world's winedom.

94+ Robert Parker Wine Advocate?

Dave Phinney, better known for his winery called Orin Swift, is one of the more creative young minds in all of the world's winedom. He is doing things that are far beyond his modest age and deserves to be commended for the brilliant individuality/singularity of all of his efforts.

2012 Inconceivable Cabernet Sauvignon \$25

Fantastic Cab with fruit from 7 Columbia Valley vineyards. Black cherry and cassis aromas lead to savory, roasted coffee, and dark chocolate flavors. The wine is inconceivably supple, with well-integrated tannins. Great with grilled steaks or pasta in a hearty sauce.

2014 Mollydooker Two Left Feet \$40

Ripe and fleshy, with appealing cherry and raspberry flavors that come gushing out, mingling with licorice, nutmeg and savory accents, lingering on the finish.

Shiraz, Cabernet Sauvignon and Merlot. Drink now through 2030. **91 Points**
Wine Spectator

N.V Mouton Noir Wines- Horseshoes and Handgrenades \$18

Horseshoes & Handgrenades is fruit-driven, full-bodied complex red blend sourced from Southern Oregon and Red Mountain Washington. The rich, ripe, voluptuous fruit comes from Oregon Syrah with just enough Washington Cabernet Sauvignon and Merlot to give it complexity and structure. Think cherry pits and leather whips!

2014 Intrinsic Washington Cabernet Sauvignon \$20

INTRINSIC is a truthful expression of Cabernet Sauvignon from Washington's Columbia Valley, yet its uniqueness stems from chances taken..

Tremendously complex, this Cabernet Sauvignon boasts leather and cherry aromas, subtle mineral notes, and a finish that goes on forever.

Food Pairings-Lamb, beef, pork and seared vegetables

2013 Carol Shelton "Wild Thing" Medocino County Old Zin Zinfandel \$21.50

Offers zesty flavors of bright cherry, smoky herb and lots of cracked pepper. Packs in a lot of character. Drink now through 2018. **89 Points Wine Spectator**

Cheers!

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April 2016 Newsletter
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Evening Land Celebration Dinner

At

Santiam Wine & Bistro

Cost: \$75 + per person Thursday, April 7, 2016 Reservations required

Wine Tasting 5P.M.

Passed hor d'oeuvres

Smoked Salmon toast points