

**From:** Debbie debbie@santiamwine.com   
**Subject:** Argentina Malbec and one from Walla Walla Dinner Sp. Flap Steak Fajitas  
**Date:** April 11, 2019 at 5:42 PM  
**To:** bwelsh@mind-over-media.com

DR

Good evening, Come on down and taste some plump, dark, interesting Malbec!

Friday, April 12th from 4-8 PM

Dinner Special: Flap Steak Fajitas, with homemade Tortias and Corn Salad

Reservations welcome: Call 503-589-0775

**Full pour \$34 Half pour \$17**

#### **The Wines:**

**2015 Catena Zapata Malbec Argentino \$120 Almost a super pour!** The 2015 Catena Zapata Malbec Argentino blends grapes from Angélica Vineyard in Lunlunta and Nicasia Vineyard in Altamira. It's a classical Malbec that fermented in 225- and 500-liter rolling oak fermentors and matured in French barrique for 18 months. They have changed the image and also the blend for this wine, which is now all from old vines. The label shows the history of Malbec with four relevant women (including Madam Phylloxera!) from the 12th century to the rebirth in the 20th century. (This is the coolest label ever!) This is ripe and heady, very open and expressive, with violets and juicy fruit. This is a new blend to break the tendency of so many single-vineyard bottlings and goes back to the blending traditions of the past. It shows really well—expressive, open and ready. It kept growing and growing in the glass, becoming more focused and even more fresh, at one point getting very close to the freshness of the 2016! **95 Points Wine Advocate**

**2016 Atamique Malbec Mendoza Argentina \$29** 100% Malbec, Intense ruby red with purple reflections and subtle violet sparks. Aroma: Notes of violets, characteristic of this variety; mature (blackberries and figs) and dried raisins black fruit, notes of jam with subtle hint of coffee and tobacco. Palate: Excellent concentration, voluptuous, blackberries and plum jam, tannins provide a great structure as well as an amazing unctuousity. Elegant and intense wine

**2017 Vina Cobos, Felino Malbec Mendoza \$18** Very balanced and harmonious. At the same time, they are also changing the image, with a cleaner, easier to read label that also reflects the character of the wine. It has very fine tannins and a great mouthfeel. Amazing quality for the volume. It slowly opened up in the glass and didn't stop to grow. In the long run, I think this will be even better than the 2016. **91+ Wine Advocate**

**2015 Pascual Toso Reserve Malbec Argentina \$23** This complex yet well balanced wine presents an elegant style with hints of ripe plums and raspberry fruit. Gentle tannins and slightly toasted, spice and chocolate on the palate and a long, lingering focused finish. Ideal match for red meats, lamb, pasta and fermented cheeses.

**2016 Brook & Bull Malbec Walla Walla, Washington \$36** 100 % Malbec from the Columbia Valley AVA Plums and lilac, cedar branches and maraschino cherry all land on a bed of masculine cologne. Malbec brings its signature acid gripped structure and fruit laced with oak and perfume. Dark fruits florals and earth all meet velvety tannins and a finish that just won't stop 193 cases bottled

**2017 Achaval Ferrer Malbec Mendoza \$20** Bright ruby-red. Aromas of musky black raspberry, licorice, flowers and soil, plus a sexy hint of gamey, leathery reduction; this is already quite expressive. Wonderfully silky, pliant and sweet but restrained, with black cherry, leather and spice flavors lifted by a touch of minerality. Lovely Malbec with intriguing earth tones. Finishes with broad, seamless, building tannins and excellent length. This strong entry-level Malbec gives me high hopes for the winery's top bottlings from the 2017 vintage. **90 Points Vinous**

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