

Please join us at Santiam Wine Company for a taste of Italy! We have great wines and tasty treats for you to try!

In the 2009 Gambero Rosso edition Fattoria di Felsina was featured as WINERY OF THE YEAR! We are pleased to be able to taste through a few wines from this great winery!

Friday, April 17th from 5:00-7pm rain or shine!

Tonight Five Great Wines only \$22.

**2006 Fattoria di Felsina I Sistri Chardonnay \$23. \*\* Duey Bicchierie Gambero Rosso**

"Complex aromas of ripe pineapple, lemon and lime, with hints of vanilla. Full-bodied, with chalk, apple pie and pineapple flavors. Long and delicious. Back in high quality. Drink now." 90 Points Wine Spectator

**2005 Fattoria de Felsina Chianti Classico Riserva \$28.00 \*\* Duey Bicchierie Gambero Rosso**

Felsina's 2005 Chianti Classico Riserva reveals gorgeous sweet fruit, flowers and delicately laced toasted oak with lovely inner sweetness and perfume. There is outstanding precision and weight to go along with the wine's fresh, vibrant personality. The 2005 Riserva is a commendable effort in this challenging vintage. Anticipated maturity: 2009-2020. **91 Points Robert Parker**

**2004 Fattoria de Felsina Chianti Classico Riserva Rancia \$44. \*\*\* Tre Bicchierie Gambero Rosso**

"I have tasted Felsina's 2004 Chianti Classico Riserva Rancia on at least three separate occasions and have never been anything less than deeply impressed. This is a serious Chianti endowed with endless layers of sweet dark cherries, smoke, minerals, flowers and sweet toasted oak. With air the layers fill out, revealing an expansive, richly-textured wine of pure breed. At times the wine has been incredibly primary and brooding, while at other times it has shown the sheer power it holds in reserve. This is a great effort from Felsina. Simply put, it is a wine fit for kings and queens. Rancia also happens to be one of the finest values in wine today. Needless to say, it is highly recommended. Anticipated maturity: 2012-2024. **95 Points Robert Parker**

**2004 Fattoria di Felsina Fontalloro \$48. \*\*Duey Bicchierie Gambero Rosso**

"The 2004 Fontalloro (100% Sangiovese) comes across as fresher and brighter than the Rancia. Light on its feet, this graceful, delicate wine opens with sweet, perfumed aromatics that meld into raspberries, flowers, spices and a touch of sweet oak that lingers on the finish. It offers remarkable clarity and precision in a pure, focused style, with superb balance and finessed tannins". Anticipated maturity: 2010-2019. **94 Points Robert Parker**

100% Sangiovese"Good full ruby. Richer and even more minerally on the nose than the '04 Rancia, offering plenty of orange zest, lily and pleasantly tart red cherry aromas. Lush, very ripe red fruit flavors and a salty edge give this immediate appeal, but make it a bit less refined than the Rancia in '04. The tannins, though, are smoother and slide effortlessly along the very long finish". **94 points Stephen Tanzer**

**2000 Fattoria di Felsina Vin Santo Chianti Classico \$40.**

The following is a review for the 1999 Vintage: Felsina's Vin Santo del Chianti Classico is a wine that rarely receives the recognition it deserves yet it is consistently outstanding. The 1999 is a gorgeous, pure wine, with nuanced aromatics that lead to seductive creme brulee, candied orange peel and toffee flavors. This is a superbly balanced, highly pleasurable wine that at its essence offers tons of drinking pleasure. Better still, its pricing remains extremely attractive in today's market. Anticipated maturity: 2008-2016.

**92 Points Robert Parker** The clusters of all three varieties are air-dried on mats until January or February following harvest. They then spend seven years in the vinsantaia loft-area in small casks, with the "mother" (thick substance remaining from previous vintages), then 12 months in bottle. Suitable for long cellaring.

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**Snapshot**

Vintage	2000
Country	Italy
Region	Tuscany
Appellation	Vin Santo Chianti Classico DOCG
Color	Golden
Still / Sparkling	Still
Bottle Size	Half Bottle (375 ml)
Varieties	40% Malvasia, 40% Trebbiano, 20% Sangiovese

Cheers!

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