

From: Debbie Rios debbie@santiamwine.com
Subject: Oregon Pinot Noir Friday night April 21st
Date: April 20, 2017 at 6:56 PM
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Proud to be an Oregonian!

Join us for Oregon Pinot Noir Friday, April 21st

Some old labels and some new! Oregon is getting the high scores and recognition world wide!

It very exciting... it's good for us all!

Bring your friends and taste a few of the best Pinot in Oregon!

Special Entrée : Medallions of Pork Tenderloin w/Soy, Ginger Crust, Roasted Asparagus, & Wild, wild Rice. Perfect Pinot Pairing!

Special added attraction! Local Artist Carol Murphy will be here signing her latest piece "2017 Total Eclipse~ Oregon" you can view it on my Facebook Page or just come in. I love this beautiful pastel print! I was thinking what a great gift this would make.

Where: Santiam Wine & Bistro

When: Friday, April 21st

Time: 4-8 P.M.

Cost: Full pour \$32 Half pour \$18

The Wines:

2015 Lingua Franca Tongue'n Cheek Eola Amity Hills Pinot Noir \$65

Lithe and delicately complex, offering rose petal and tart blueberry aromas, with effortlessly balanced raspberry, river rock and spice flavors that finish with refined tannins. Drink now through 2022. **594 cases made 94 Points Wine Spectator**

2014 Résonance Pinot Noir Willamette Valley \$39

The Résonance 2014 Pinot Noir from Willamette Valley, the second release from Louis Jadot in their new venture in Oregon, was vinified at Trisaetum, and as far as I am aware will continue that way until their own winery is up and running. It is a strong follow-up to their debut 2013. It is a blend of grapes coming from different vineyards from the Willamette Valley, including Résonance, Découverte and others. The bouquet is bestowed with ample brambly red berry fruit, perhaps a little "fuller" than the 2013, but with fine definition. The palate is well balanced with a similar fruit profile to the first release, perhaps just showing a little more edginess, a Pinot Noir that in a funny way expresses the wealth of knowledge behind it. Jacques Ladière, the eternal retiree, has crafted another delicious Pinot Noir that is going to win a lot of fans. Maybe one or two in Burgundy perchance?

92 Points Wine Advocate

2015 Lingua Franca Avini Pinot Noir \$43

Refined and precise, featuring a structure that's elegantly complex, with raspberry and cinnamon aromas and sleek cherry and mineral flavors. Drink now through 2022. **772 cases made. 92 Points Wine Spectator**

2014 Penner Ash Willamette Valley Pinot Noir \$41

Firm and focused, with juicy blackberry and cherry fruit. Peppery tannins are sprinkled

through the open-weave, deftly wrought finish. Best from 2018 through 2022.

90 Points Wine Spectator

2014 Bethel Heights Estate Eola Amity \$31

Fresh and expressive, with depth to the plum, currant, floral and mineral flavors. Comes together seamlessly on the open-textured finish, leaving an echo of prickly tannins.

92 Points Wine Spectator

2014 Björnson Willamette Valley Pinot Noir \$25

Supple, expressive and generous, positioning the blueberry, currant, pomegranate and spice flavors against polished tannins, finishing with presence and transparency. Drink now through 2021. 525 cases made. **91 Points Wine Spectator**

Cheers ~

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