

Good Afternoon....Here is your updates for the Taste of Tuscany tomorrow, Friday, April 23rd at Santiam Wine Co.

Time 4-7 pm

Cost: \$23 for the first 5 wines

Add \$7 for the super pour

Total \$30 for all six....As always you can share! Bring your friends!!

(Following the wine tasting we are going to attend the open house at "Water Place" Tickets available at the door \$25. they go until 9pm. Join us!)

The wines:

2006 Tenuta di Lillano Chianti Classico \$18.75

Sangiovese's claim to fame is its role as the heart of Chianti, Brunello and many Super Tuscan wines though it is gaining ground as a varietal wine around the globe. When grown in a suitable location the grape's soft tannins, succulent acidity and moderately intense cherry and herb flavors make Sangiovese very easy to drink as well as supremely versatile at the dinner table.

2006 Castello della Paneretta Chianti Classico \$19.

The 2006 Chianti Classico (90% Sangiovese, 10% Canaiolo) reveals a soft core of red fruits in a generous, engaging style ideal for near-term drinking. Sweet mentholated, floral notes give the wine an attractive sense of lift on the finish. Anticipated maturity: 2009-2012.

2004 Casa Emma Chianti Classico Reserva \$38.50

Has plenty of ripe fruit, with an earthy undertone. Full-bodied and chewy, with big tannins and a long finish. Muscular. Best after 2009. 850 cases made 91 Points Wine Spectator

2006 Fattoria Felsina Chianti Riserva Rancia \$43.

The 2006 Chianti Classico Riserva Rancia is a vibrant, focused wine that flows with the essence of dark fruit, minerals and flowers. The wine possesses gorgeous length and proportion, all of which is framed by powerful yet well-integrated tannins. Simply put, this is a superb Chianti that also happens to be one of the best relative values in fine, age worthy wine. The Rancia is made from vines planted on poor soils at 420 meters above sea level. In 2006, the Rancia spent 16 months in French oak, of which 60% was new. Anticipated maturity: 2012-2026. **95 Points Robert Parker**

If you were to cut proprietor Giuseppe Mazzocolin,s veins the man would bleed Sangiovese, such is his passion for Tuscany,s most important native grape. Mazzocolin has a terrific set of new releases on his hands. The 2006s are glorious and benefit from a warm growing season that also saw good alternation of day and evening temperatures before the grapes got a final kick of heat that informs the wines. In 2007, I have only tasted the Chianti Classico so far, but if that wine is indicative, Felsina could have another superb vintage in store for fans of this venerable property. So far 2007 looks to be a vintage of ripe wines made in a more generous, if early maturing style, than the firmer 2006s. Not only are Felsina,s wines magnificent, they also remain exceedingly fairly priced in relative terms. Mazzocolin deserves much credit and support from readers for his consumer-friendly approach, especially in these challenging times.

2004 Canalicchol Brunello di Montalcino, Tuscan Region, Italy \$46.50

Good bright red. Musky cherry, gingerbread and dried rose on the nose, lifted by a whiff of blood orange. Silky-sweet and graceful, with a mineral firmness underlying the rather plush strawberry fruit. This impressively deep, classy, scented Brunello finishes with fine-grained tannins and excellent subtle persistence. Delivers lovely pure sangiovese character **93 Points Stephen Tanzer**

Super Pour: 7.00 (optional)

2004 IL Poggione Brunello di Montalcino, Tuscan Region, Italy \$78.

The 2004 Brunello di Montalcino is awesome. This finessed, regal Brunello flows onto the palate with seamless layers of perfumed fruit framed by silky, finessed tannins. The wine remains extremely primary at this stage, and its full range of aromas and flavors have yet to emerge, but the sheer pedigree of this Brunello is unmistakable. The elegant, refined finish lasts an eternity, and subtle notes of menthol, spices, licorice and leather add final notes of complexity. The estate's 2004 Brunello is a wine to buy and bury in the deepest corner of the cellar. Brunello is never inexpensive, but this is the real deal, and in relative terms, it is one of the world's great values in fine, cellar worthy wine. Incredibly, there are 18,000+ cases of the 2004 Brunello, so it should be fairly easy to source in various markets. The Brunello is made from four vineyards ranging from 250 to 400 meters in altitude, all in Sant'Angelo in Colle. The wines from the various vineyards were aged separately in French oak casks prior to being assembled and bottled. Anticipated maturity: 2014-2034. I was completely blown away by the wines I tasted from Il Poggione this year.

95 Points Robert Parker

Another review: same wine...

Good deep red. Sexy nose offers raspberry, spices, coconut, dried flowers, tobacco and potpourri: almost Lafite-like. Then suave, complex and energetic in the mouth, offering lovely vinosity to the sappy red fruit and floral flavors. Finishes long and vibrant, combining enticing sweetness and firm, saline grip. Really spreads out horizontally on the back. **93 points Steven Tanzer**

Saturday, April 24th we are tasting Rose wine and any left over wine from the Tuscany tasting 12-4 get here early!! FREE

Hope to see you here!

Cheers!

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