

Good Evening!

Wine Tasting: Malbec tasting

- **Friday, April 27th**
- **Time: 4-7 PM**
- **Where: Santiam Wine Company**
- **COST: \$18 FULL POUR**
- **1/2 POUR \$12**
- **Bring all your friends this is going to be a fun tasting!**

Definition: Originating from the Bordeaux region of France, this grape is among the "big six" for red wine grapes. However, with the exception of Cahors, its fame and fortune in France often end there, as Malbec is generally a grape used for blending, with very little vine being devoted to its improvement or success. The story in Argentina is quite the opposite. Malbec has found both fame and glory in the sun-drenched climate of Argentina. This is Argentina's signature grape and it is quickly making a new name for itself with red wine lovers. Malbec is typically a medium to full-bodied red wine. Ripe fruit flavors of plums and blackberry give it a jammy characteristic. The tannins are typically a bit tight and the earthy, wood-like appeal makes for a fairly rustic, yet versatile wine.

Food Pairings: Definitely a red meat wine that is adaptable enough to stand up to spicy Mexican, Cajun, Indian or Italian fare (especially with tomato-based sauces). Consider giving Malbec a go with barbecue, chili and sausage.

THE WINES:

2009 Gilbert Cellars Doc Stewart Vineyard Malbec Washington \$25.

The 2009 Malbec Doc Stewart Vineyard spent 17 months in 46% new French and American oak. Notes of pain grille, pencil lead, spice box, lavender, and black cherry lead to a spicy, potentially complex wine with a velvety texture, good depth, and significant aging potential. Give it another 1-2 years of bottle age and drink it from 2012 to 2021. It compares favorably with similarly priced Malbecs from Mendoza, Argentina. **90+ Robert Parker**

2010 Ben Marco Malbec Mendoza Argentina \$17.

Beautiful deep purple color with perfumed aromas of ripe red fruits and roasted coffee beans. It is lush, full-bodied and penetrating on the palate with loads of chewy, currant jam flavors, bright acidity, and a touch of grip on the almost savory finish. This wine really unfolds with some air so try not to slurp it down in a rush, and it shows why the Argentine people are in love with Malbec. Some Bonarda was blended in for greater complexity and to achieve better balance.

2008 Abacela Malbec Rogue Valley, Oregon \$25

Abacela's Estate Fault Line Vineyards, Umpqua Valley; Alta Seca Vineyard, Rogue Valley
Appellation: Southern Oregon. The grapes for this delicious Malbec came from Abacela's estate Fault Line Vineyard as well as Alta Seca Vineyard in the Rogue Valley. The resulting wine offers aromas of Marionberries and boysenberries, followed by flavors of dark, ripe fruit as well as allspice and a nice line of minerality. We suggest pairing this with cannelloni, coq a vin, gumbo or lamb chops. Wine Maker Notes: Wow! Very youthful, this darkly colored and brooding wine opens with floral notes, quickly followed by dark fruit, blackberries and blueberries. This ultra ripe wine fills the mouth with velvety tannins and balanced acidity, finishing with a touch of oak. We underestimated the ageability of this wine... it will last through 2015 without fault.

2005 Clos De Gamot Cahors, France \$24

Why black? Principally because it is almost black, just hold a bottle up to the light and you'll see into its deliciously inky depths. Cahors wines are reputedly the darkest in the world; they are also some of the strongest and richest and will keep for years.

Cahors has a fascinating but somewhat turbulent history; the vineyards were amongst the first planted in France by the Roman Emperors, more than two thousand years ago and they were an immediate hit. However as the Empire grew it became abundantly clear that production of wheat would need to be stepped up in order to feed the growing masses. France was to be the breadbasket of the Roman Empire and the vines, splendid though they were, would have to go. In the third century one of the more discerning Emperors, Probus, decided that enough was enough and the time had come to reinstate this delicious nectar. He is still a much-celebrated figure in winemaking circles today and one of the distinguished Chateaux of the region has a rather delicious wine named Prince Probus in his honor.

Bodega Colome Salta, Argentina \$25

Colome's Estate Malbec is annually one of Argentina's better values. The 2009 Estate Malbec (85%) contains small amounts of Tannat, Cabernet Sauvignon, and Syrah in its blend. It spent 15 months in barrel, 30% new American, the balance second-use French with the fruit sourced from some of the world's most elevated vineyards. It is purple in color with a captivating nose of cedar, Asian spices, incense, violets, black licorice, espresso, and assorted back fruits. Made in a racy style with uplifting acidity, it is a beautifully proportioned offering with exceptional elegance and length. Give it several more years of cellaring and drink this fantastic value from 2013 to 2024. **92 Points Robert Parker**

2008 Swinto Malbec Old Vine Mendoza, Argentina \$30.

Familia Belasco's 2008 Swinto Malbec was sourced from a 100-year-old vineyard planted exclusively to Malbec with yields of a meager 1.5 tons per acre. It was aged for 18 months in new French oak and bottled without filtration. A glass-coating opaque purple color, it sports an inviting nose of pain grille, mineral, licorice, espresso, violets, black cherry and black raspberry. Dense and layered on the palate, this loaded, already complex effort will profit from 4-5 years of cellaring and should see its 20th birthday in full form. **93+ Pinot Robert Parker 91 Tanzer**

HOPE TO SEE YOU HERE!

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775
debbie@santiamwine.com
www.santiamwine.com