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**Subject:** 2012 Vintage Tasting at Santiam Wine and Bistro  
**Date:** April 3, 2014 at 9:54 PM  
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**We are excited to bring these six wines for you to taste from this epic vintage to Santiam Wine & Bistro! 2012 was an amazing vintage for the Willamette Valley and I hope you can take this opportunity to taste these wines.**

**Join us Friday April 4th**

**Time: 4-8 P.M.**

**Where: Santiam Wine & Bistro**

**Cost: Full pour \$24 Half Pour \$14**

**THE WINES:**

### **2012 Patton Valley Willamette Valley Pinot Noir**

**\$22**

2012 is the inaugural vintage of our Willamette Valley Pinot Noir. With the bounty of the Willamette Valley literally at our doorstep, we wanted to use this new wine as an opportunity to further explore and experiment with fruit not solely produced on our Estate. The estate fruit brings the quality and consistency we cherish in our wines, with the small amount of sourced fruit adding some depth, broadness and a chance to play with something new. We think it shows another side to Patton Valley, and a glimpse into what is happening more broadly across our region.

Aromas of graphite, cherry crumble, coriander and rose petals grace the expressive bouquet of our **2012 Willamette Valley Pinot Noir**. On the palate this wine exhibits flavors of brown sugar, red cherry and citrus rind with big, yet soft tannins. The wine finishes with a touch of acidity and a rich mouthfeel. This wine is delicious and ready to drink now, but could easily be aged for up to 5 years.

### **2012 Anne Amie Vineyard Cuvée Willamette Valley Pinot Noir \$22**

2012 VINTAGE DESCRIPTION

After two vintages with some of the coolest temperatures on record, 2012 presented us with warm, consistent weather. It is amazing what 100 plus days without rain will do! A cool spring and rain during flowering led to small clusters, less than 50% of normal size. Some of our vineyard blocks at the 12 Oaks Estate had as little as 0.6 tons per acre. That said, on the positive side, we had to do hardly any thinning or dropping of fruit this year. Nature did it for us. Tiny grape clusters, paired with dry summer and fall weather, produced Pinot noirs of deep color and rich fruit character and should lead to wines with amazing concentration and aging potential. On the white wine side, we have wines with wonderful fruit concentration and acidity. Our cumulative growing degree days (GDD, a measurement of time spent in temperatures between 50 and 95 degrees Fahrenheit) was a solid annual average: in the 2350 GDD range for our Estate site and 2250 GDD for our Twelve Oaks site. (Our ideal is 2300 GDD, though we have seen incredible wines come from much less heat accumulation.) What was so ridiculously great about 2012 was that although it was dry, it was never that hot. We rarely saw temperatures in the 90'sF and never really came close to 100F. We had almost

0% botrytis mold in our fruit, which is incredible. If there is such thing as a textbook harvest, 2012 would definitely qualify. The dream vintage combination of a low natural crop load, a warm

2012 would ultimately qualify. The cream vintage combination of a low natural crop load, a warm dry summer, minimal disease pressure, and perfectly ripened fruit came true, with only one downside, there is not enough wine.

AROMA: ripe berries, black cherry, cedar, tobacco, rosewood, cola

FLAVOR: dark cherry, cola, kirsch, blackberry, cranberry, forest floor, spice box

FINISH: long, smooth, with bold tannins

SUGGESTED FOOD PAIRINGS

Mushroom Swiss burgers, roasted squash, truffle fries, Netflix and a good friend

## **2012 Broadley Willamette Valley Pinot Noir \$28**

**Our Estate** bottling shows the power of our site. Composed of a variety of blocks containing older and newer vines, it represents a cross-section of the flavors produced by our warmer version of the Willamette Valley's "cool" climate - and at a price that allows a larger number of consumers to experience the "Broadley difference." Winery notes

### **Winery Estate Tasting Notes**

The aromas are focused and appealingly creamy notes of raspberry and cherry fruit. The same fruitiness is apparent on the tongue, with a bright, and fresh edge to the cherry and black raspberry flavor concentration. There is also a nice sweetness to the fruit, and hints of dried herbs, a touch of minerality, and notes of dried wood that add depth and complexity.

## **2012 Chapter 24 Fire & Flood Pinot Noir \$40**

**Chapter 24** Vineyards is a collaboration of two unique talents, Mike D. Etzel (a completely different person than his father Mike Etzel of Beaux Freres) and Louis Michel Liger-Belair, who has agreed to stray from some of the most renowned pinot noir vineyards in Burgundy (and the world) to see how his adroit winemaking techniques will fare with the vineyards of the Willamette Valley.

Moderately dark reddish purple color in the glass. Penetrating aromas of darker stone and berry fruits flow from the glass and hold up over time. Full-bodied and boisterous flavors of Bing cherries, boysenberries and cassis caress the palate and persist with uncommon intensity on the very long finish. The wine still has an oak sheen which will integrate over time in the cellar. The soft texture is particularly appealing. A very special wine. *Score: 94.*

## **2012 Elk Cove Clay Court Pinot Noir \$46**

VINTAGE 2012

Will go down as one of the finest in Oregon history in terms of quality of the raw materials. Mother Nature really smiled on us with not only a rain-free harvest season but perhaps more importantly with tiny berries and clusters. The small fruit allowed us to effortlessly and gently extract concentration and ripe tannins from the perfectly formed grapes. According to owner/winemaker Adam Campbell "The wines from 2012 remind me and my folks of classic vintages like 1998 and 1994. Small clusters and berries give us an amazing skin-to-juice ratio, allowing us to be incredibly gentle through fermentation and still come up with powerful concentration and ripeness of fruit." Early reviews of the 2012 vintage use descriptors like "Stunning", "Amazing" & "Epic" making Oregon winemakers giddy that 2012 could go down as the best vintage in our 50 year winemaking history.

VINEYARD: CLAY COURT VINEYARD, WILLAMETTE VALLEY, OREGON

**VINEYARD.** Clay Court sits atop a picturesque hillside in the Parrett Mountain zone of the Chehalem Mountains AVA. This 15 acre all-Pinot-Noir vineyard was planted in 2001 with the classic Pommard and modern Dijon 115 and 777 clones of Pinot Noir. Clay Court was purchased by Elk Cove in 2009 and is the home of founders Joe and Pat Campbell – and their beloved tennis court! With gentle east-facing slopes, dark red Jory clay soils, and a proven track-record for producing high-quality Pinot Noirs, Clay Court Vineyard was immediately a great addition to Elk Cove's estate vineyards.

### **2012 Beaux Frères Willamette Valley Pinot Noir \$60**

Composition: Gran Moraine 44%, Zena Crown 13%, Hyland 12%, Beaux Frères 11%, Madrona Hill 8%, Savoya 7%, Upper Terrace 3%, Trout Lily 2%  
A very dark ruby purple with an intensely perfumed, aromatic display of dark raspberries, blueberry and black currants. Supple tannins, very opulent and full-bodied in the mouth, this is a deliciously forward and sexy style of pinot noir for us. It has the potential to evolve for another decade and may turn out to be the best Willamette Valley cuvée we have made.

Cheers!

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