

**From:** Debbie debbie@santiamwine.com  
**Subject:** Washington Cabs and Fillet Mignon  
**Date:** April 4, 2019 at 5:26 PM  
**To:** bwelsh@mind-over-media.com



Good evening, Another super pour, why not? This is what tasting is all about... Bringing wine enthusiasts together to share the cost of opening a grand wines.

What a fabulous tasting this will be!

When: Friday, April 5th from 4-8 PM At Santiam Wine & Bistro

Dinner Special: Fillet Mignon, twice baked potatoes, sauteed mushrooms, roasted broccoli. price TBD

Reservations welcome: call 503-589-0775

**Full pour: 2 oz of the first five \$32. 1oz of the first five \$16**

**Super pour: 2 oz pour \$23 1 oz pour \$16**

**THE WINES:**

**SUPER POUR: 2015 Quilceda Creek Cabernet Sauvignon Columbia Valley \$250**

The flagship is the 2015 Cabernet Sauvignon, 100% Cabernet Sauvignon mostly from Champoux with the balance from Palengat and Wallula vineyards. Crème de cassis, graphite, black licorice, unsmoked tobacco, and hints of chocolate and emerge from this beauty and it continues to gain depth and nuance with time in the glass. Full-bodied, deep, and layered with an incredible purity and elegance on the palate, it's already accessible but has more than enough tannin, depth, and balance to evolve for two decades or more. **99 Points Jeb Dunnuck**

**2014 Abeja Cabernet Sauvignon, Walla Walla \$54**

At 2,501 cases, the 2014 Columbia Valley Cabernet Sauvignon is Abeja's largest cuvée by some margin, and it's an attractive wine, revealing notes of cassis, blackberries, rich soil, espresso roast and a judicious framing of new oak. On the palate, it's medium-bodied and nicely balanced, with good depth at the core, fine structuring tannins and a long, savory finish. In fact, I suspect it may prove longer lived than the flashier Heather Hill bottlings from the Walla Walla Valley. **92 Points Wine Advocate**

**2014 Gramercy Cellars Cabernet Sauvignon \$50**

Checking in as a rough blend of 95% Cabernet Sauvignon, 4% Cabernet Franc and a splash of Petit Verdot, the inky colored 2014 Cabernet Sauvignon offers classic Cabernet notes of black currants, lead pencil shavings, tobacco leaf and damp earth. Beautifully layered on the palate, with full-bodied richness, solid mid-palate depth and a touch of graphite on the finish, this is a sensational Washington state Cabernet Sauvignon that will have 20-25 years of longevity. **96 Points Wine Advocate**

**2012 Henry Earl Cabernet Sauvignon, Red Mountain \$38**

Aromas of black currant and savory spices highlight the nose on this beautiful and balanced Cabernet. On the palate, bright fruit with a touch of earthiness and black pepper. Finish is lush, with great structure and richness.

**2016 Basel Cellars Wallula Vineyards Horse Heaven Vineyard \$40** The unique terroir of the renowned Wallula vineyard is showcased in this varietal-specific Cabernet Sauvignon. Hand-harvested on the benches of the Columbia river, these small and intense berries from the block 15 create a rich and balanced Cabernet Sauvignon, with bold fruit flavors, layered tannins and beauty acidity.

**2017 Watermill Cabernet Sauvignon Walla Walla Valley \$31**

Powerful notes of blackberry, boysenberry, black cherries, and spice dominate. The mouthfeel is full of supple tannins and a long finish. A premier wine for Watermill and a showcase for the quality of Bordeaux varietals in the Walla Walla Valley. Watermill Cabernet Sauvignon is a proprietary blend of fruit from Watermill's estate vineyards which is aged in the finest French oak for a period of 16 months. This is our flagship distribution wine and one that will cellar for 15 years or more.

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