

Greetings!

**The sunshine is here! Joy~ Please join us for our great Italian Weekend!
Friday Night: Italian Wines: price and wines listed below!**

Saturday: Our 7th Anniversary party! Saturday 12-5pm (store hours today 11-5 pm) Italian Wines all day long~ We have excellent T-Shirts to give away for free to the first 60 people with a \$20 purchase per person. Our sales rep. Katie from Ritrovo Importing will be here to sample us on many of the Italian products we carry here at Santiam Wine Company! Don't forget to get a ticket for the free drawing: A basket full of goodies from Santiam Wine Company! The Winner will be announced Saturday at 4pm~ Good Luck and we hope to see you this weekend! Oh yes, Our wonderful Ritrovo Selection six year old Balsamico (the one we all love...) everyday price \$27. Special price for you on Saturday only \$22. SALE GREAT BUY !!! makes a great gift! stock-up! Don't miss the wild mushroom Lasagna~ yummy

- **Friday 4-7pm**
- **Italian Wines!**
- **Cost: \$24 for the first 5 wines**
- **\$6.00 for the super pour (optional) your can share!**
- **\$30 Total**

The Wines:

2007 Inama Soave Classico Vigneto du Lot \$28.75

The 2007 Soave Classico Vigneto du Lot is a rich, textured white endowed with tons of class. This is a surprisingly rich, full-bodied Soave, but the wine shows terrific balance and harmony. The French oak has added an attractive measure of depth and spiciness to the generous fruit. Anticipated maturity: 2009-2015. **90 Points Robert Parker.** Inama makes some of the richest whites in Veneto readers are likely to come across. The top bottlings (Soave Vigneto di Foscarino and Vigneto du Lot) are aged in French oak and see frequent batonnage (stirring of the fine lees), which gives the wines much of their signature depth. All of the Soaves are 100% Garganega.

2006 Vietti Nebbiolo Perbacco \$25.

The 2006 Langhe Nebbiolo Perbacco is gloriously ripe and sweet, with an irresistible core of floral red fruit. This vibrant, medium-bodied wine possesses outstanding balance and also happens to be one of the world's great values. In this vintage Perbacco has a degree more muscle, structure and ripeness than either 2004 or 2005. Over the last few months the wine has put on a surprising level of weight, and it is a wine that could benefit from further bottle age. Many Barolo producers would kill for a wine like this. In a word: Awesome!! Vietti's Perbacco is made from Barolo-designated parcels that don't meet the qualitative standard for the estate's multi-cru Barolo Castiglione. Perbacco is for all practical purposes a Barolo, but because it is bottled two months earlier than regulations permit, the wine is sold as Langhe Nebbiolo. Anticipated maturity: 2010-2021.

2005 Ca del Baio Barbaresco "Pora" \$50.

The 2005 Barbaresco Pora is a gorgeous wine. A deeply spiced, enticing bouquet melds seamlessly into a palate of ripe, generous dark fruit. This soft, caressing Barbaresco reveals terrific depth and persistence, with a round, harmonious close. With air the 2005 Pora is accessible today, but readers who prefer more tertiary nuance will need to cellar the wine for a few years. Anticipated maturity: 2010-2020. **92 points Robert Parker**

2005 Rerverdito Codane Barolo \$31.50

90 points Wine Spectator "Ripe strawberry, dried mushroom and licorice on the nose. Medium-bodied, with silky tannins and a chocolate, berry and light coffee finish. Best after 2011. 500 cases made

2004 La Gerla Brunello di Montalcino \$53.

The 2004 Brunello di Montalcino opens with a gorgeous bouquet of dark raspberries, flowers, tobacco and French oak, that melds seamlessly onto the palate, where this sweet, layered wine reveals its considerable pedigree. Deceptively medium in body, this expansive, vibrant wine offers tons of fruit supported by ripe, firm tannins. The finish is long, sweet and fresh. La Gerla,s Brunello will benefit from a few additional years in bottle, after which it should drink well to age 20, if not considerably longer. It is a gem. Anticipated maturity: 2012-2024. **93 Points Robert Parker**

Super Pour: (Optional) \$6

2006 Felsina Fontalloro Toscano IGT \$53.

The 2006 Fontalloro is much more sweet and open than the firmer Rancia. Enticing, expressive aromatics lead to an expansive core of fruit. Round, finessed tannins give the wine an additional level of polish. Today the Fontalloro is fleshier and more ready than the Rancia. There is superb purity to the fruit and wonderful overall balance. Tar, smoke, licorice, and grilled herbs come to life on the finish. Fontalloro is made from vineyards in both the Chianti Classico and Chianti Colli Senesi appellations. Simply put, this is a great, majestic Fontalloro. Anticipated maturity: 2010-2018. **94 Points Robert Parker**

Enjoy the weather then come and see us!

Thank you!

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