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Subject: Pinot Noir Tasting Oregon Wine Month and Saturday Tastings
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To: tasting santiam tasting@santiamwine.com

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Oregon Wine Month and we are celebrating with some top notch producers. I must say it was tough to decide who's Pinot to pour considering all the amazing wines here in the Willamette Valley! I think you will be very pleased! Join us and invite your friends for Pinot and camaraderie here at Santiam Wine & Bistro
Special food pairing: Stuffed Mushrooms or Salmon Croquettes add a Caesar Salad and make it a meal!

Wine Tasting: Oregon Pinot Tasting

Cost: Full Pour \$30 Half Pour \$17 Questions? Call us. Reservation we would love to hear from you! 503-589-0775

Date: Friday, May 15th

Time: 4-8 P. M.

Saturday, May 16th Wine Tasting: Force of Nature Winery from California GREAT WINE AND GREAT LABELS-Google them. 12-4 FREE Join us for lunch and check these wines out.

Saturday: 10 A.M. Sweet Sarah's Homemade Cinnamon Rolls-Free Samples til' noon! Have your Coffee Drinks here we make the best in town!

The proud Pinot's:

2012 Evening Land Eola- Amity Hills \$44 Limited

Silky, expressive and minerally, this medium-weight red layers its blackberry, black cherry, tar and river stone flavors and aromatics on an open frame, lingering easily on the polished finish. Drink now through 2022. 770 cases made. *-HS 93 Points Wine Spectator*

2012 JK Carriere Vespidae \$40

Vespidae (ves-puh-day): Latin name of the family of wasps trying to kill me.

Dark ruby in color, the wine throws earth and deep cherry taffy straight at your nose. Vibrantly expansive, it well balances weight, persistence and fruit across a bursting mouth of Bing cherry and cinnamon. On structure, think tongue on super-smooth teeth.

Vineyards: Temperance Hill (33 years) brought old-vine complexity, **Shea Vineyard** (14 years) ripe dark fruit, **Brooks Estate** (14 years) deep red fruit and **Alloro Vineyard** (8 years) fresh acidity.— *Jim Prosser, owner/winemaker*

2012 Colene Clemens Adriane \$48

The 2012 Pinot Noir Adriane comes from five blocks in the vineyard and was harvested October 8-11 at just 1.25-tons per acre. Matured in 40% new oak, it has a gorgeous bouquet with vibrant black cherry and mulberry fruit interlaced with stony scents. The palate is medium-bodied with fine tannins, good depth of blackberry and bilberry fruit with a fine, focused structure on the finish. This is a top-notch Pinot Noir. **Excellent.**

93 Points Robert Parker

2013 Ken Wright Cellars Tanager Vineyard \$58.

2012 Vintage Review

Polished, open-textured and expressive, offering spice and roasted walnut overtones to the dark

berry flavors, lingering gently against refined tannins. Has depth and presence. Drink now through 2022. 320 cases made. 92 Points Wine Spectator

New Releases!

2013 Eminent Domaine First Protocol Willamette Valley \$32

Ripe, round and expressive, not weighty but intense and complex, layering dark berry and plum fruit. This wine was just released and drinking very nicely

2012 J. Wright Vintners Willamette Valley \$25

John Wright is the winemaker from Left Coast Cellars and I could not resist this introduction Price! Medium-bodied, Oregon Pinot is more finely boned than California Pinot, and displays a wide, aromatic range of flavors including strawberry, raspberry, delicate floral notes, and earthier notes like mushroom and truffle.

As with other famous regions that produce this Noble grape, Oregon's Pinot Noir can be as sophisticated and compelling as a fine red Burgundy.

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