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**Subject:** Carmenere Tasting at Santiam Wine and Bistro  
**Date:** May 22, 2014 at 8:19 PM  
**To:** [tasting@santiamwine.com](mailto:tasting@santiamwine.com)

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Good Evening, Is anyone left in this ghost town? If you are hanging around town we have a great tasting tomorrow night!

Carmenere from around the globe.

We are excited to Introduce our new menu item: Melting hot Crab & Artichoke Dip served with a French Baguette or Vegetables

Pick-up your wines for the long weekend! We have tons of great wines in stock.

Date: Friday, May 23rd

Where: Santiam Wine & Bistro

Time: 4-8 P.M.

Cost Full pour \$15 Half Pour: \$10

The Wines:

About Carmenère: Carmenère originated in Bordeaux's Médoc region, and was one of six red wine grapes commonly planted there up until 1867, when phylloxera began to wreak serious havoc. Because of Carmenère's susceptibility to coulure, or grape shatter, during the cold, damp springs typical for Bordeaux, virtually none of the vineyards in this vast region bothered to replant the grape when propagation on American rootstocks subsequently took place.

When varietal Carmenères from Chile first began to appear in the international market in the late nineties, the grape quickly developed a reputation for being more like Cabernet Franc than Merlot in varietal definition: soft in tannin, moderate in body and pungent, with herbal aromas often suggesting bell peppers, sometimes jalapeño and even tabasco chilies.

**2012 Rothschild Anderra Carmenere Chile \$10**

Dense purple, with violet streaks. Black currant and blackberry aromas open up to reveal bright strawberry and cherry notes, and a subtle spicy character. A touch of vanilla oak complements the fruit and the ripe, sweet finish.

**2011 Vina Carmen Carmenere Gran Reserva Chile \$15**

A red wine with strong aromas of cherry and black plum. Complex aromas and flavors from prolonged aging in barrels, giving notes of vanilla, toast, a smoky edge, and traces of fruits such as raspberry and plum; great body and length, balanced acidity, and pleasant, rounded tannins.

**2011 Errazuriz Carmenere Max Reserva Chile \$17.50**

Beautiful carmine red with bright violet at the rim. The nose and palate stand out for the black fruit framed by notes of spice and ground coffee. This is a wine with good structure and fine-grained tannins that are still very young and promise good longevity in the bottle.

**2010 Inama Piu Carmenere Italy 20**

This open-knit red reveals a core of smoke and ground spice notes, leading to flavors of black currant, grilled plum, cedar and leather. Medium-bodied, with fine-grained tannins

black currant, ginned plum, cedar and leather. Medium bodied, with nice ginned tannins. Drink now through 2017. 88 Points Wine Spectator

**2009 Nuthatch Carmenere Phinny Hill Vineyard Horse Heaven Hills Columbia Valley \$33**

On the nose ripe blackberry melds with eucalyptus, spice, pepper, and coffee in our inaugural rendition of this old Bordeaux varietal. On the palate, Asian spice and pepper combine with ripe red and black fruit, and silky tannins to create a very long finish. Phinny Hill Vineyard in the Horse Heaven Hills Appellation Owned and managed by Dick Beightol, Phinny Hill is located about 15 miles north of the Columbia River on an elevated bench, about 60 miles east of The Dalles, Oregon. We source our Carmenère fruit here. I estimate there are fewer than 15 acres of Carmenère planted in the Pacific Northwest, and we are fortunate to have secured this fruit. Originally planted in France's Bordeaux region, it was pulled out during the phylloxera epidemic in the late 1860's and 1870's, then transplanted to Chile. It was recently genetically isolated from Merlot vineyards in Chile and transplanted to several vineyards in North America, including Phinny Hill. Spicy on the nose, with white pepper, gorgeous dark fruit, red licorice, and a finish you can discern a minute or two after tasting, we think it has a very bright future in the Pacific Northwest. Phinny Hill is a great site and Dick Beightol tends it with a master's hand. Our first release of Carmenère will be in spring, 2010.

**2009 Tertulia Carmenere Phinny Hill Vineyard Horse Heaven Hills \$36**

Aromatics of raisins, spice, cherry cola and black pepper leap off the nose. On the palate Beautiful sweet round tannins with a smooth finish.

Vilification: Grapes were hand-picked and sorted before being crushed, so only the finest fruit underwent fermentation. This wine was punched down twice daily for gentle extraction of tannins and full fruit character. Post fermentation, aging was conducted in neutral oak for 22 months.

Saturday: Leftovers and Syrah and Petite Sirah taste the difference! 12-3 P.M. FREE FREE FREE

Cheers!

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