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Subject: Zinfandel Tasting Friday at Santiam May 26th
Date: May 24, 2017 at 7:53 PM
To: tasting@santiamwine.com

DR

Begin your long weekend here and enjoy RED ZINFANDEL with us on Friday, May 26th from 4-8 P.M.

**Pick-up some wine for your weekend and to take to the BBQ
Happy Memorial Day Weekend!**

**Our Special Entrée: Braised Beef Brisket~
The Wine tasting Cost: Full pour \$26 Half Pour: \$15
The Wines:**

2015 Rombauer Zinfandel \$33

Introduced to California during the Gold Rush, Zinfandel is considered by many to be America's heritage grape. A tribute to California wine history, this Zinfandel was sourced from some of the state's oldest and most revered wine regions, from family-owned vineyards that in some cases date back over 100 years. Our classic California Zinfandel is dark purple-ruby, with a bright crimson hue. On the nose, concentrated aromas of blackberry and raspberry meld with clove and spice. Lush flavors of blackberry, cherry, licorice and vanilla flood the palate, followed by touches of pepper in the background. Plush and round tannins and great length make for a fresh and enticing finish.

2014 Seghesio Sonoma County Old Vine Zinfandel \$25

Plump and luscious, this is jam-packed with fruit. Lively blackberry, pepper and other spice box aromas lead to ripe and rich flavors of black raspberry, caramel and licorice. There are more complex Zinfandels, but few that are more enjoyable to drink. Drink now through 2022.

93 Points Wine Spectator

2015 La Storia Zinfandel Block 303 \$19.50

The wine is bright and lively with concentrated "Zini" aromas; dark cherry, blueberry and plums and some of the typical raisins aromas. The fine oak barrel aging brings in subtle aromas of vanilla, brown sugar and slight toast and smokiness. The mouth feel is solid, with medium to full body and very soft and elegant tannins that accentuate the wine's long and juicy finish with lively acidity.

2015 Marietta Cellars Roman Estate Zinfandel North Coast \$22

The 2015 Román is a gorgeous, Zinfandel-based red. Bright, plump and exuberant, the 2015 offers striking depth as well as freshness. This is an incredibly delicious, inviting wine. Even better, it is a tremendous value. Petite Syrah and Barbera round out the blend. Succulent red berry, spice, leather and floral notes add to the wine's silky personality. **90 Points Vinous**

2014 Carol Shelton Wild Thing \$22

2014 was a warm and very dry year. Fortunately these grapes love heat and the struggle of the drought has produced beautifully dense fruit flavors. Wild Thing Zinfandel went through fermentation uninoculated, relying on a healthy WILD yeast population from the organic vineyard to create a terroir-driven complexity of aroma and flavors. Our wild fermentation started after a four day cold soak and was followed by a 23 day maceration. The must was

délestaged (pronounced 'del-ess-TAHJd) two times prior to the wine reaching 10°Brix. That is the fancy, French term for a rack and return—a process that aerates the wine, helps to maintain a healthy yeast population, and builds mouthfeel volume with gentle extraction from the skins. Winemaker Notes: Aromas of black cherry, ripe plum and raspberry fruit combine with a hint of graphite, cigar box, and vanilla-oak baking spice loveliness. Smoothly textured in mouth, and the palate is very creamy and round, with a finish that is long with lush jammy fruit.

2014 Decoy Zinfandel Sonoma County \$26

Floral black cherry aromas open to well-balanced and elegantly complex flavors of raspberry, fresh anise and smoky pepper. Drink now through 2022. **90 Wine Spectator**

We have been experiencing technical issues with our email service. Thank you for your patients.

FYI We have our tasting every Wednesday and Friday evening regardless if you get our email.

You are always welcome to call for more information.

Thank you!

CHEERS!

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