

From: Debbie debbie@santiamwine.com
Subject: Tasting Reds from Sardegna & Sicily. Dinner Special Ossobuco with Mushroom Risotto
Date: May 30, 2019 at 5:35 PM
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Good Evening, Here comes June...time for warm weather, flowers, graduation and Father's Day! I'm working on the June Newsletter and you will see it later tomorrow...

Friday night is going to be amazing with great wines from Sardegna & Sicily. Read more information below.

Dinner special: Oregon's Anderson Ranch Ossobuco with Mushroom Risotto from 4-8 PM

Special Appetizers: Bacon wrapped stuffed Anaheim peppers!

Reservations welcome! Call 503-589-0775 We hope to see you here and don't forget we have outdoors seating!

Join us Saturday, June 1st for a tasting of the June bloom Cheap & Cheerful Six- tasting and Deluxe Painted Hills Cheeseburgers with Truffle Fries from noon to 4 PM

The Wines:

2014 Argiolas Turriga Sardena \$80 Turriga is a powerful red wine that requires time in bottle to show its full complexity. Upon release, Turriga is densely packed with powerful tannins and tightly wound fruit, thus decanting is recommended. With time in bottle, Turriga reveals multiple layers of Mediterranean herbs, roasted coffee, spices, and licorice with a generous core of black and red fruit. Cannonau (Garnacha) is known for giving full-flavored and full-bodied red wines and requires big flavors at the table. Grilled or stewed game, beef, or lamb are obvious pairings for this wine as are earthy vegetables such as roasted wild mushrooms. Turriga can also accompany cured meats or aged Pecorino cheese. Argiolas is the foremost wine estate on the island of Sardinia producing archetypal wines from native varietals. The winery was founded in 1938 by Antonio Argiolas and was the first on the island to pursue quality over quantity. Today, the Argiolas family is recognized as Sardinia's leading producer of wine. Sardinia is the second-largest island in the Mediterranean and lies roughly 190 miles west of Italy's mainland. The vineyards of Argiolas are located in Serdiana in the Trexenta hills just north of the capital of Cagliari. Argiolas farms 600 acres of native Sardinian grapes including Nuragus, Monica, and Cannonau. Turriga is the benchmark red wine of Sardinia, conceived by the Argiolas Family and Giacomo Tachis. The impetus was to create a great Sardinian wine capable of long aging using only Sardinian varietals. It is a blend of Cannonau, Malvasia Nera, Carignano, and Bovale Sardo with two years aging in French barriques. The Venus or "Turriga" that graces the label was found in the vineyards of Argiolas in 1935.

2016 Planeta Eruzione 1614 Sicily \$40 The folks at Planeta had been hinting at making Pinot Nero on Etna for many years. Now, we finally get to taste this latest creation. The 2016 Pinot Nero Eruzione 1614 offers many happy surprises. First is the very strong varietal identity of the wine. The grape's natural characteristics outpace the evident intensity and energy of this volcanic territory. Indeed, this is among the most Burgundian expressions of the grape to come out of Italy (excluding Alto Adige perhaps). I am very pleased by the wine's purity and freshness. You get lots of little aromatic detailing here with cassis, wild berry, lilac, violet and (you guessed it) crushed volcanic rock. If you are obsessed with Pinot Noir, I highly recommend this all-Etna expression. **93 Points Robert Parker**

2016 Argiolas Costera Sardena \$18 Costera shows the typicity of the Cannonau grape with flavors of very ripe strawberries, black cherries, herbs, and spices. The warmth and intense sunlight of southern Sardinia can be seen and felt in the wine with unexpectedly deep color and fullness on the palate. French oak barriques provide rounded tannins and flavors of vanilla. Food Pairing: Meat cooked over an open flame is an artform in Sardinia and specialties such as spit-roasted suckling pig or lamb seem perfect for the rich and complex flavors of Cannonau.

2015 Gulfi Nero d' Avola, Sicily \$22 The 2015 Nerojbleo (an IGT Terre Siciliane wine) shows a fruit-forward approach with plump cherry and summer plum that rise to the top of the bouquet with a direct and immediate personality. The quality of the fruit is ripe, dense, dark and very black in character. This is a mid-weight Sicilian wine to pair with fried chicken or spicy pork. This wine is perhaps easier in style, but I like the fresh transparency you get here. Some 80,000 bottles were made. **90 Points Wine Advocate**

2016 I Custodi Etna Rosso Pistus Sicily \$22 This wine from I Custodi focuses on radiant primary fruit nuances. The 2016 Etna Rosso Pistus is a classic blend of 80% Nerello Mascalese and 20% Nerello Cappuccio. You immediately get those crushed white pepper aromas from the Nerello Cappuccio. This wine is

authentic and real. You get a full aromatic display that recalls the volcanic Etna territory. This is a great value wine. Some 21,031 bottles and 300 magnums were made. **90 Points Wine Spectator**

2015 Planeta Cerasuolo di Vittoria Sicily \$20 The Planeta 2015 Cerasuolo di Vittoria is a fresh and fragrant red wine that is a perfect choice if you are looking for a red wine in the summer. This wine offers a clean and feminine bouquet with blue flower aromas that are followed by wild cherry and dried raspberry. It offers a slim and streamlined style that hits all the right buttons if you are looking for a pairing partner to seafood or vegetarian dishes. The blend is 60% Nero d'Avola and 40% Frappato. 90 Point Robert Parker

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