

Below you will find the information for the Eola/Amity AVA Wines tasting on Friday Let's celebrate our wonderful wines!

We are beginning our anniversary celebration! Nine years total and one year here! Wow!

When: Friday, June 1, 2012

Time: 4-7 PM

Cost: \$22 Full pour

1/2 pour \$13

The Wines:

2009 Bjornson Eola/Amity Pinot Noir \$25

This elegant, well-balanced wine opens with intense aromas of dark red fruit and lavender followed by rich flavors of black cherry and raspberry with a hint of nutmeg. The fruit-forward flavors are complimented by soft tannins and acidity, giving the wine a full mouth feel and pleasant well-rounded finish. This wine will cellar well and can be decanted one hour before serving. Our mission is simple: care for the land, make exceptional wine and enjoy life's journey. Exceptional wine begins in the vineyard; that's why our vineyard is certified Salmon-Safe and sustainable by L.I.V.E. (Low Input Viticulture and Enology). We believe that sustainable farming makes better wine. Oregon "vineyard lore" suggests that abundant poison oak indicates a great site. Happily for us (except when Mark used a chain saw to remove some massive plants), we're covered under both schools of thought.

2010 Walter Scott Eola/Amity Dumb OX Pinot Noir \$36

The 2010 Dumb Ox is named after a single block of the Eola Springs Vineyard planted in 1995 with Pommard clone Pinot Noir. The Eola Springs Vineyard faces South and is located on the West slope of the Eola-Amity Hills AVA. This wine shows the classic Eola black fruit with density and structure, balanced with brilliant acidity. The wine spent 15 months in barrel, all French oak with 30% new oak in the final blend, which consists of the best barrels from this year's harvest. The wine is not filtered or fined prior to bottling. "What happens when a local wine-marketing wunderkind and one of Portland's most popular sommeliers join forces? They move in together and form a wine company. Walter Scott is the result of such an encounter, with Evening Land Vineyards marketer Ken Pahlow and sommelier and wine educator Erica Landon at the helm. Together they craft some of the most exquisite (and unknown) wines the Willamette Valley has seen in some time."

2008 Methven Family Vineyards Eola/Amity Pinot Noir \$36

This block of the vineyard has a lone fir tree that spires up though the middle of the steepest slope planted. The fruit from here was picked at optimal ripeness, and at a minuscule yield of 1 ton per acre. This wine is filled with new-world opulence and lusciousness. Black fruits and roasty oak, play very well with the finish of white-pepper and sand-textured tannins. About Methven Family Vineyards Allen and Jill Methven's family spans the United States with ties in Michigan, Texas, California, New York, Washington, Hawaii and Alaska but their heart exists in the Willamette Valley of Oregon. It is here, near their home in the Eola Hills, that they have planted vineyards dedicated to the grapes that have made this area famous...Riesling, Pinot Gris and Pinot Noir. From these meticulously tended vines, some of Oregon's finest wines are being crafted in extremely small lots, each hand selected for

2008 Grochau Eola/Amity Pinot Noir \$30

" We started these (Eola-Amity Hills & Dundee Hills) single AVA bottlings because we find them to be both unique and typical for the AVA where the grapes were grown. The Eola-Amity Hills has a very similar soil to the Dundee Hills yet the wines are so different. Both wines were handled similarly during fermentation and aged for 18 months in French oak barrels (30% new barrels). This blend is more taut with higher acid and tannin and a darker fruit profile that is built to age for over 10 years."

2009 Illahe Reserve Eola/Amity Pinot Noir \$35

The 2009 Willamette Valley is gushing with intense black cherry and dark, cola inflected red fruits, with a fine thread of Asian spice and black tea. Broad and expansive, it shows the ripeness of the vintage, while remaining well balanced, with a solid underpinning of fine tannins and sufficient acidity. This well crafted pinot noir will drink nicely through the next 2 or 3 years.

2009 St Innocent Zenith Vineyard Eola/Amity \$35

Zenith, our estate vineyard, is centrally located in the Eola-Amity Hill AVA eleven miles northwest of Salem, Oregon. The grapes come from two older blocks planted with the 667 and 777 clones on a SW facing hillside and a younger block facing SE. Both blocks lie on well-drained silty loam at an average elevation of 280'. The destemmed grapes were fermented in small tanks after a two day cold soak. The wine aged for 16 months in 30% new French oak barrels and was bottled by gravity without fining. This Pinot noir complements a wide variety of foods and is especially good with sweet meat entrees - grilled salmon, lamb chops, and filet. When served young, this wine is best if allowed to breathe for 1-2 hours. It is drinkable at release or will benefit from aging up to 8 years. **91 Points from Burg Hound**

All my best!

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775
debbie@santiamwine.com
www.santiamwine.com