

From: Debbie debbie@santiamwine.com
Subject: Blind Taste six different grape Varieties. Dinner Flank Steak on green salad with Blue Cheese Crumble
Date: May 31, 2018 at 7:50 PM
To: bwelsh@mind-over-media.com



Our Motto: Drink Wine Not Water, you'll feel better!

Join us for this fabulous tasting and check your tasting skills! These wines are very different from each other and you get the notes....But, they won't be served in this order. We will be the only ones who hold the key. The first one to put them in the right order wins a prize a \$50 Gift Certificate for Santiam Wine & Bistro...

The Tasting fee: \$28 Full pour and \$16 half pour

Dinner Special: Flank steak, on a bed of greens with blue cheese crumbles.

Special Appetizer: Sauteed Mushroom

When: Friday, June 1st

Time: 4-8 PM

Reservation welcome: call 503-589-0775

The Wines:

2015 BenMarco Malbec, Argentina \$17

There are more notes of aromatic herbs (thyme mainly) in the nose of the 2015 Benmarco Malbec, from a year with an extra degree of freshness compared with 2014. This is also sourced from Los Chacayes and matured in used oak barrels. The palate shows great balance, very fine tannins and a fine thread of acidity going through its core, lifting it up and giving it length. **91+ Points Robert Parker**

2016 Cantina Del Pino Langhe Nebbiolo Italy \$23

The 2015 Langhe Nebbiolo is a terrific expression with fresh, tonic and easy-drinking appeal. You get a great taste of the Nebbiolo grape here, with no extra bells or whistles. Winemaking is simple, with just nine months in stainless steel for aging. The finish is crisp, linear and bright. **91+ Points Robert Parker**

2015 Archery Summit Pinot Noir Willamette Valley Oregon \$37

The 2015 Pinot Noir Premier Cuvee offers a pale to medium ruby-purple color and notes of warm red cherries, dried roses and baking spices with hints of black pepper and tree bark. Medium to full-bodied and laden with perfumed red berry flavors, it has a silken texture and just enough freshness lifting the finish. **90 Points Wine Advocate**

2015 Owen Roe Cabernet Franc Rosa Mysti Yakima Valley \$28

This is tasting great now, but will continue to shine for many years in the cellar. An uplifting nose is bursting with aromas of strawberry, green pepper, cocoa powder and spice. The palate is very soft and textural with dried fruit notes, subtle hints of oak and vanilla. The dried fruit notes linger with hints of baking spices, velvety mouthfeel and firm tannins. Drink now through 2027+. This Cabernet Franc is sourced from 4 Yakima Valley vineyards: 65% Red Willow, 15% Outlook, 14% DuBrul and 6% Union Gap

2015 K Vintners Motor City Kitty Syrah Walla Walla, WA \$40

The 2015 Syrah Motor City Kitty Old Field Boushey Vineyard comes all from this site (planted by Brennon and Dick Boushey in 2007) in 2015 and will come from this site going forward. The site is 8 acres consisting of Phelps, 383, 174 clones that are all co-fermented in concrete uprights. It offers crazy notes of smoke tobacco, charcoal, ripe black cherries, currants, and pepper. With medium to full-bodied richness, a lively, pure, pretty style on the palate, and fine tannin, it should put on weight with 2-3 years of bottle age and keep for a decade. **94 Points Vinous**

With all the depth and richness you've come to expect from this single vineyard bottling - black cherry, earth, roasted meat, even charcoal abounds add dried herb. A thread of minerality and it all comes together in an

exact and generous expression that speaks volumes as to why Washington Syrah is great!

2015 Alto Moncayo “Veraton” Old Vine Granacha Spain \$30

Round and juicy, this lively red shows ripe flavors of kirsch and mulled plum, with chocolate and licorice accents. Heady but not heavy, with bright acidity and spicy and floral notes on the finish. Drink now through 2022. **92 Points Robert Parker**

You may bring your own bottled water if you would like to.

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