

**Good Evening!**

**Another Friday night and another great wine tasting! Please join us as we taste through the current releases of wine from Abeja Winery from Walla Walla. Abeja is Spanish for Bee, pronounced 'Ah-bay-ha'** The name is chosen for its simple beauty and its reminder of times past when farming implied a respect for the environment and close connection to the earth. Abeja is located on a century old farmstead in the breathtaking foothills of the Blue Mountains.

- **Cost: \$23 to taste the following 5 selections Snacks included!**
- **Place: Santiam Wine Co**
- **Time: 4-7 pm**
- **A great Father's Day Gift!!**

**The Wines:**

**2008 Abeja Chardonnay Walla Walla, Washington \$38.50 New Release!**

2007 Vintage notes: "This is a Chardonnay with a style that will surprise you. It is clean and sleek, with richness and complexity. It is balanced and elegant, yet viscous and round. We use traditional techniques in the making of our Chardonnay. Three different strains of yeast are used during barrel fermentation. The wood is half new and half one-year-old, tight-grained French oak. Aging sur lie and stirring add body and complexity, yet it has bright acidity, which is so important for balance. We also use 100% malo-lactic fermentation. However, neutral strains of malo-lactic bacteria preserve the delicate qualities and varietal characteristics on the nose, while contributing a richness to the palate. Crisp floral Asian pear, golden delicious apples, lemon meringue, and vanilla ^ when we can start with descriptors like these, I know we have accomplished exactly what we set out to with this wine. Conner Lee Vineyard contributes an element of minerality, and Celilo contributes the brightness. The wood is restrained and well integrated. A delicate waxiness coats your palate and continues to develop for a long, rich finish." The Winery

**2008 Abeja Syrah Walla Walla, Washington \$34. New Release!**

"Mill Creek Vineyard is planted on healthy, water-holding soils, so the vines have no problem achieving adequate cane length. Our priority is to get them to stop growing by veraison and achieve uniformity in the vine, which leads to the same in the fruit. Among other things, this requires that early in the season, we open up the canopy on the morning-sun side to allow for more light. The afternoon-sun side is left more shaded until later in the growing season to protect from sunburning. Our achievements in the vineyard and the fact that the vines are now becoming well established, combined with an outstanding growing season, have given me insight into what this vineyard can really do. I like the amount and concentration of dark fruits in the wine. It is pretty rare to smell a freshly poured glass of wine from across the room like you can with this one. The spicy, dense blackberry fruit is backed up in the mouth with fig, black and white pepper, and subtly smoked meats. The mouth has ample grip but leads with a silky sensation of dried flowers, floral lavender blossoms, and tar. It finishes with a nice balance between fruit, acidity, and minerality." The Winery

**2007 Abeja Merlot Walla Walla, Washington \$38.50 Delicious!**

The nose of this wine is genuine Merlot, not like the sea of Merlot that crashed on to the wine shelves in the nineties. I promised myself that if we were to make Merlot, it had to taste like this. This wine is packed with dark fruit: boysenberries and dark cherries. It also has a nicely integrated aroma of oak married with red currants. I really like the layered flavors in the mouth, and it seems developed and generous in its youth. The tannins have richness and balance that surpass many I've seen in vintages past.

**2006 Abeja Cabernet Sauvignon Walla Walla Washington \$43. Almost gone!**

Gorgeous, refined and supple, this is our flagship wine from a vintage defined by elegance and grace ^ picture a dancer. The 2006 growing season started with a mild spring but finished with an usually dry, hot summer. This led to earlier-than-usual flavor maturity, and while we had hoped for the corresponding lower-than-normal sugar levels as well, the result was actually the development of bright higher tone characters and a beautiful clear fruit profile. A good splash of Merlot adds roundness and silkiness, and the bright fruit lends itself to a smooth, polished mid-palate. These elements make for a pretty, lush wine that is approachable and delicious upon release. The age of the vines, seventy-five percent of which are twenty years or older, contributes to its aging potential.

**2007 Abeja Cabernet Sauvignon Walla Walla Washington \$43. NEW RELEASE!**

This is the varietal that we believe will increasingly be recognized as the icon varietal of Washington State and comprises the majority of our production. This Cabernet is stylish, elegant, and impeccably balanced. We accomplish this by meticulous viticultural management, utilization of a rare sorting system, gentle handling of the fruit and the wine, customized practices for every lot no matter how small, and carefully selected French oak.

I hope to see you here!

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