

**From:** Debbie Rios debbie@santiamwine.com  
**Subject:** Malbec from Argentina at Santiam Wine and Bistro  
**Date:** June 19, 2014 at 8:17 PM  
**To:** tasting santiam tasting@santiamwine.com

---

**Good Evening,**

**What a great day it was! And, tomorrow will even be better because we are tasting high scoring, amazing Malbec from Argentina.**

**If you think you don't like Malbec, we would like the chance to change your mind. Join us!**

**When: Friday, June 20th**

**Time: 4-8 P.M.**

**Where: Santiam Wine & Bistro**

**Cost: Full Pour \$20 Half Pour: \$12 What a great deal...check out the scores and the reviews.**

**The Wines:**

### **2012 Durigutti Malbec Mendoza \$15**

The 2012 Malbec blends Malbec from different zones within Mendoza (Lujan de Cuyo and La Consulta) and is aged in used French barrels for 10 months. It is a clean, restrained effort with sweet spices and smoke, more black than red fruit, intense, dense and powerful. Drink now-2016. 88 Points Robert Parker

Brothers Hector and Pablo Durigutti produce their ripe and powerful red wines from their winery in Vistalba. Despite having no family background in wine, Hector studied oenology in Mendoza and started working at Alto Las Hormigas and then spent two years working in Italy. His brother worked with Catena and in 2002 they started their own project in the winery of a friend. Their wines are all fermented with indigenous yeast and aged in French oak and the style is ripe, concentrated and generously-oaked. The HD line (Hector Durigutti rather than High Definition or Hard Disk) are single vineyard bottlings, all three from different plots within the same vineyard in Lujan de Cuyo, at 1,200 meters above sea level.

### **2012 Pascual Toso Reserve Malbec Mendoza \$19**

The 2012 Reserve Malbec has a pleasant nose of smoked meat, cloves, blueberries and violets, with a well-balanced palate and integrated fruit, oak, acidity and clean flavors. It is an easy-to-drink, serious Malbec and a very good value. Drink now-2016. **89 Points Robert Parker**

Pascual Toso is advised by consultant Paul Hobbs. These are good wines at good prices that should be readily available as this is not a boutique winery. They produce seven million liters of wine per year.

### **2011 Atamisque Malbec Valle de Uco Argentina \$28**

The 2011 Malbec is produced from low-yielding, almost centenary vines in La Consulta, in the south of the Uco Valley aged for 14 months in new French oak barrels and is a big jump from the Catalpa. It has much better integrated oak, more depth of fruit, good balance and freshness, with notes of ripe plums, violets and blueberries with a spicy touch and medium to full-bodied, ripe and long. This is a great Malbec at a great price, drinkable, but should also age well. 25,000 bottles produced. Highly recommended. Drink now-2018. **93 Points Robert Parker**

### **2012 Chakana Estate Red Mendoza \$34.50**

The 2011 Chakana Estate Selection Blend consists of 60% Cabernet Sauvignon, 20% Malbec and 20% Syrah and is aged for 12 months in French oak (30% new). It offers a smooth, seductive bouquet of macerated dark cherries, strawberry, iodine and black currant pastilles that is succinctly defined and perfumed. The palate is medium-bodied with a lovely, ripe, rounded entry that belies the structure underneath that never imposes upon its caressing, focused finish, which offers magnificent minerality and tension. This is a truly superb wine from the Uco Valley, one supremely well-crafted. Drink now-2018.

**93 Points Robert Parker**

### **2011 Bodega Colome Estate Malbec \$26**

The 2011 Estate Malbec in reality has 8% Tannat, 4% Cabernet Sauvignon and 3% Petit Verdot which I believe add to the complexity of the wine, which has an intense nose of concentrated raspberries and violets and just a hint of spicy oak. It is exuberant, with notes that reminded me of Touriga Nacional, almost Muscat-like. The palate is medium-bodied, with sweet tannins pleasant and supple, fresh and easy to drink. Drink 2014-2018. **90 Points Wine Spectator**

Colome claims to have the highest vineyards in the world, located between 2,300 and 2,600 meters altitude in Salta, northern Argentina. It belongs to Californian Donald Hess, who purchased an old winery dating from 1831. The vineyards are cultivated following biodynamical methods.

### **2011 Luca Malbec Uco Valley, Argentina \$33**

The 2011 Luca Malbec comes from three vineyards in the Uco Valley in Altamira, La Consulta and Gualtallary that have an average age of 46 years. It is aged for 16 months in French oak (60% new). It has a floral bouquet of wild strawberry, raspberry, rhubarb and a touch of Hoi Sin that is well-defined. The palate is medium-bodied with fine, dry tannins on the entry that lend this Malbec a “classic” feel. It is very well-balanced and harmonious, with light strawberry, balsamic and pomegranate notes on the minerally finish. This is a superb Malbec. Drink 2013-2020 **92**

**Points Robert Parker**

**Cheers,**

Debbie Rios  
Owner  
Santiam Wine Company  
1555, 12th SE Suite 130  
Salem, Oregon 97302  
503-589-0775  
www.santiamwine.com  
debbie@santiamwine.com