

**From:** Debbie debbie@santiamwine.com  
**Subject:** Merlot & Lamb Kabob's Join us!  
**Date:** June 21, 2018 at 6:20 PM  
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Yes, they say..."You had me at Merlot" Join us for this fantastic tasting and dinner!

When: Friday, June 22nd

Time: 4-8 PM

Cost: Full pour \$30 Half pour \$17

Dinner: Lamb Kabob's with Tzatziki sauce, garlic mashed, marinated tomato salad or green salad, your choice!

The Wines:

#### **2014 Abeja Merlot Columbia Valley \$67**

The aromas bring notes of dried herb, vanilla bean, wood spice and black cherry. The flavors are rich and luscious, supported by plump ripe tannins. The finish lingers. **91 Points Wine Enthusiast**

#### **2015 Emmolo Merlot Napa Valley \$35**

Aromas of leather, smoke and cocoa extends ever-widening layers of black cherry, blueberry, warm brown spices, dark chocolate, rich leather, floral notes and sweet smoke. Expressive depth and complex structure balances effortlessly. Extraordinarily long length of heady oak and nice spice.

#### **2010 Chateau Gueyrosse St Emillion Grand Cru Bordeaux \$40**

Pair with Ribeye, New York or lamb. From the Importer: Chateau Gueyrosse dates from around 1750 and the Delol family obtained the property in 1850. Samuelle, who has recently taken over from her father, is the sixth generation to make wine at Gueyrosse. The vineyard is in the southwestern corner of Saint Emilion, on the outskirts of Libourne and has a soil of "graves rouge", a soil type similar to that found in the southern corner of Pomerol. Until 1973 this small area had a separate appellation called Sables-Saint Emilion. The Delols cultivate slightly under 5 hectares at Gueyrosse and do so without any chemicals. The vineyard is planted to 85% Merlot, 12% Cabernet Franc and 3% Cabernet Sauvignon. The average age of the vines is 40 years. Through severe pruning in the spring, yields are kept exceptionally low. Harvesting is done manually by parcel to allow for full maturation. Fermentations are carried out with only indigenous yeasts and after vinification, the wine is aged in barrel (2 and 3 year old barrels) for up to 18 months. The wine is fined with egg whites but not filtered. The average production is 2,000 cases. This elegant yet powerful Saint Émilion has aged beautifully and is raring to go!

#### **2015 Dunham Trutina Columbia Valley \$28**

Made from a blend of 44% Merlot, 38% Cab Sauvignon, 10% Malbec and 8% Cab Franc, the 2014 Trutina gives up lots of graphite and cedary spice intermixed with notions of coffee bean, blackcurrants and licorice. Beautiful on the palate, with full-bodied richness and no hard edges, it needs short term cellaring to integrate its oak component, and then it should drink beautifully through 2024+. **91 Points Robert Parker**

#### **2016 Ancient Peaks Merlot Paso Robles \$18**

Wafting from the glass with notes of black cherries, cassis, fruitcake and mint, the 2016 Merlot from Ancient Peaks is full-bodied and velvety on the palate, with a generous core of savory fruit, powdery tannins and a **long**, flavorful finish. For the price, it's an incredible value. **90 Points Robert Parker**

#### **2015 Tamarack Firehouse Red Walla Walla, \$17**

Deceptively sweet aromas of strawberries, raspberries and rose petals. The flavors are dark, rich, lusciously mouthwatering, with cherries, boysenberries, tart plum skins, hints of leather, sweet pipe tobacco, and coffee beans. The tannins are firm, but not a bit edgy and the finish lingers with just a touch of anise. A truly lovely vintage. The blend 29% Merlot 26% Cabernet, Sauvignon, 22% Syrah, 11% Cabernet Franc, 3% Sangiovese, 2% Malbec, 2% Petit Verdot, 2% Grenache, 2% Mourvèdre, 1% Counoise

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