

Time for California Dreamin....I mean Chardonnay...If you enjoy Chardonnay then you should really try to join us here at Santiam Wine Co tomorrow Friday, July 23rd from 4-7 pm...but wait even if you don't here is something you may like... we will be pouring the all new 2008 Owen Roe Yakima Valley Red \$40 for \$4 per 2 oz pour! Can't beat this!!! If your favorite someone wants to taste Chardonnay bring them and you can enjoy this succulent New release from Owen Roe!

The Chardonnay tasting is \$25 for all six wines – and we keep it nice and cool in here!

2007 MacRostie Carneros Chardonnay \$20

Beautiful pale straw gold in color, the aromas are reminiscent of lime oil and crème brûlée. In the mouth there is lush baked apple and ripe mango, with a hint of cinnamon toast. It finishes with a good deal of weight, but still light on its feet.

2008 Sonoma~Cutrer Russian River Valley Chardonnay \$19.

Fresh, intense aromas with floral highlights of acacia blossoms move quickly to more traditional Chardonnay aromas of pear, peach, and apple. Tropical notes of guava and toasted coconut are joined by hints of lemongrass and vanilla. The wine is beautifully balanced, delicate yet rich and creamy with well integrated oak. The many pleasures offered by blending our Russian River vineyards brings classic lemon-lime flavors with a slight hint of honey and butter mid-palate. A touch of crème fresh enhances our fruit-forward style, with mineral notes in a distinctive lingering finish. The wine is aged in French oak, with 30% in new barrels, and the balance in a mix of one to three-year old barrels. It's a winemaker's dream to blend this cuvee, but for you, it's a dream come true.

2007 Qupe Chardonnay Bien Nacido Reserve Block Eleven Santa Maria Valley \$23.

Seductively perfumed aromas of dried pear, white peach and floral honey, with floral, oak and leesy notes gaining strength with air. Sweet, palate-staining pit fruit flavors are complemented by toasty oak spice and floral qualities, with dusty minerality adding lift and cut. Very seductive wine, with strong finishing spiciness and lingering florality. **91 points Stephen Tanzer**

2007 Mount Eden Estate Chardonnay \$41.50.

Complex and full-bodied, showing savory herb, dried cherry and berry fruit, with anise, mineral and tobacco leaf, gaining depth and nuance and finishing with firm, minerally tannins. Drink now through 2017. **92 Wine Spectator**

2007 Hartford Court Four Hearts Vineyard Russian River Valley Chardonnay \$38.50

The 2007 Chardonnay Four Hearts, aged in 40% new oak and 100% barrel-fermented, boasts a creamy, creme brulee-like character along with oodles of orange blossom, nectarine, and crushed rock notes, a full-bodied mouthfeel, stunning richness and purity, and zesty acidity. Like so many of the 2007s, its sensational fragrance and fruit purity are dazzling. All of these Chardonnays have 4-6 years of aging potential, perhaps even longer. **96 Points Robert Parker**

2007 Stonestreet Broken Road Alexander Valley Chardonnay \$53.

Stonestreet is becoming an excellent source for small lots of Chardonnay, although the basic Alexander Valley cuvee is very plentiful (6,500 cases). The single vineyard offerings (between 120 and 350 cases produced of each) are impressive efforts that are more similar than dissimilar since they all come from single vineyard lots, are aged in 50% new French oak. **92 Points Robert Parker**

Best Regards!

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