

Welcome to summer! My, is it ever nice and cool in this shop!

We keep this place cool so come on down and taste some great Spanish wine!!

Only \$20 to taste all four wines!

Half pour \$12

4-7 PM

Friday, July 29th

Here are the wines:

2009 Borsao Tres Picos Spain \$19.

aged half in stainless steel and half in French barriques Glass-staining ruby. An explosive, flamboyantly perfumed bouquet exudes scents of blackberry, cherry cola, violet and cracked pepper, plus a hint of smokiness. Deeply pitched flavors of dark fruits and candied flowers remind me of syrah, but red fruit notes emerge with air, confirming that this is garnacha, not Syrah. Intense, focused and impressively persistent on the finish, which echoes the sweet red and dark fruit notes and leaves a subtle smoky quality. This serious wine should be even better in a couple of years. (Fine Estates from Spain, Dedham, MA) **91 points Stephen Tanzer**

2007 Muga Rioja Reserva \$32.

The 2007 Reserva is a blend of 70% Tempranillo with the balance Garnacha, Mazuelo, and Graciano aged initially for 6 months in wood vats followed by 24 months in 60% new French and American oak prior to bottling without filtration. It displays classic Rioja aromas of cedar, leather, mineral, a hint of balsamic, and assorted black fruits. Layered on the palate but slightly austere at present, it has the structure to evolve for another 4-6 years at which point it is likely to have filled out thus meriting a higher rating. Drink this impressive Rioja from 2015 to 2027. 91+ Robert Parker

2007 Alejandro Fernandez Tinto Pesquera \$30

Vivid ruby. Youthful, high-pitched aromas of red- and blackcurrant, cherry and fresh rose, with suggestions of baking spices and cured meat adding complexity. Juicy and precise, offering gently sweet red fruit flavors firmed by a zesty mineral spine. Finishes with strong cut and very good precision, repeating the floral note. Alejandro Fernandez told me that he harvested earlier than usual in this vintage, which explains this wine's vivacity. **91 points**

2004 Alejandro Fernandez Pesquera Reserva \$55.

Ruby-red. Strongly perfumed aromas of dark berries, cherry, flowers and spices, with a restrained oak element. Lush and broad, offering sweet kirsch and cassis flavors firmed by chunky tannins. Turns silkier on the long, velvety finish. This gained vibrancy with aeration and I suspect that it will be at least five more years before it really starts to show what it's got. **92(+?) points Stephen Tanzer**

We have EC Pork Sliders and a new Peperoni Pizza on the menu.

We also have some new exciting glass pours!

Saturday, the 30th of July, is the August Cheap & Cheerful tasting 12-4 pm

Thank you,

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775
debbie@santiamwine.com
www.santiamwine.com