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Subject: Bordeaux wine tasting Friday July 29
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To: tasting santiam tasting@santiamwine.com

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Our evening breeze feels good! We have a super wine tasting tomorrow night. Red Bordeaux

Join us and bring all your friends!

Wine Tasting: Red Bordeaux

When: Friday, July 29th

Time: 4-9 PM

Cost: First Five \$26 + Super pour \$10= \$36

or HALF POUR of ALL SIX \$20

Special Entrée Pairing: Egg Plant Parmesan (Gluten Free)

Cold Soup: Gazpacho

The WINES:

Super pour (Optional) \$10

2012 Chateau Palmer Alter Ego, Margaux \$110

Another brilliant example from administrator Thomas Duroux and his team, the intense second wine, Palmer's 2012 Alter Ego (51% Merlot, 40% Cabernet Sauvignon and 9% Petit Verdot), offers up plenty of blackberry and crème de cassis notes along with some spring flowers, licorice and subtle background oak. Opulently textured, full-bodied and stunning, this is an outrageously successful second wine to drink over the next 12-15 years. **93 Points Robert Parker**

Château Palmer was established in the first half of the nineteenth century by the English general, Charles Palmer. In 1814, on his way back from the Peninsular War where he had fought with Wellington against Napoleon, General Palmer acquired Château de Gascq and gave it his own name.

In 1938, the Sichel family joined forces with a group of wine merchant friends to purchase the property.

Today, the vines of Château Palmer (AOC Margaux) cover a surface of 52 hectares of croupes (knolls) of Garonne gravel and are made up of 47% Cabernet Sauvignon, 47% Merlot and 6% Petit Verdot. This combination of soil and grape varieties has been the greatest asset of Château Palmer (3ème Cru Classé) from its earliest beginnings.

At Château Palmer, tradition and evolving techniques have always gone hand in hand, and always with respect for the typical characteristics of this outstanding terroir. Highly reputed worldwide, the wines of Château Palmer rank among the most prestigious of Bordeaux and are coveted by keen wine enthusiasts the world over.

2010 Chateau Mangot Saint Emilion Grand Cru \$56

This is a delicious Saint Emilion Grand Cru raised using organic farming methods. It is made of Merlot 85%, 9% Cabernet Franc, 6% Cabernet Sauvignon and matured for 14 months in barrels,

40% new. The soil in the area is mostly clay and limestone. 14% ABV.

2012 Chateau Haut Surget Lalande-De-Pomerol, Bordeaux A..C, \$26.50

Lots of mocha and toasty oak on the nose from generous oak aging. Dark fruit flavours emerge on the palate with more vanilla smoke and chocolate notes from the oak. Pair with coffee-rubbed meats. Food pairings: hearty lamb stew with mint. 70% Merlot, 15% Cabernet Sauvignon, 15% Cabernet Franc

90 Points Natalie MacLean

2010 Maison Sichel Margaux \$38

The elegant and suave fruit used to craft this wine was made almost inaccessible by oak. Only on the third day did it marginally integrate, hinting at what it might become. If the fruit is in a phase and eventually shows more power, or the oak integrates, this could be very interesting. My impression is that the delicate fruit, and the charming terroir it conveys, required a more judicious oak treatment than it received. Recommend holding until 2018-2020. 90 Points

2012 Chateau La Fleur Penin Grand Cru St Emilion \$29

Many people are surprised to learn that merlot — the grape so famously maligned by Paul Giamatti's character in the movie "Sideways" — is, with over 100,000 acres under vine, the most widely planted variety in Bordeaux. In fact, 85 percent of this 2012 Chateau La Fleur Penin bottling is composed of fruit harvested from merlot vines ranging in age from 30 to 75 years. Cabernet franc fills out the remainder. This superb effort boasts classic aromas and flavors of red currant, black cherry, graphite, tobacco and freshly ground espresso beans. It is medium- to full-bodied with outstanding ripeness, plush texture, relatively soft tannins and a long, polished finish. It is accessible now, but will age gracefully for the next five to seven years.

2010 Chateau De Brague Bordeaux Supérieur \$14.50

Take a sip and the Château de Brague graces your palate with velvety blackcurrant fruit and a subtle gravelly soil signature. The wine opens with a glorious, translucent black-plum color and Pauillac-like aromas of cedar shavings, pencil lead and cassis. Harmonious and impeccably balanced, the Château de Brague finishes with supple tannins that frame the wine's lush palate texture and rein in its exuberant fruit expression. A wine to buy by the case, we recommend enjoying a bottle or three this fall and laying the remainder down for medium-term keeping. Five or ten years later, you'll be sure to remove its price tag before serving it to friends, who will surely complement you on the great-growth Médoc you've just poured from the decanter. Château de Brague strikes again with a superb Bordeaux that drinks smashingly well with all sorts of meats, fowl, game, mild cheeses, and potato and eggplant casseroles.

Cheers...

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