

From: Debbie debbie@santiamwine.com
Subject: July Newsletter and Carmenere and Cab Franc notes
Date: July 6, 2018 at 1:05 PM
To: bwelsh@mind-over-media.com



I'll try and send this again! Sorry, if you didn't get the attachment.

Tasting Cost Full \$30 Half \$17

Special: Beef Stroganoff \$15

2015 Errazuriz Carmenère Aconcagua Valley Max Reserva Chile \$19

Deep, ripe and loamy, offering flavors of roasted plum, mocha and blackberry that lengthen out nicely. Creamy midpalate, with chocolate and spice details. Drink now through 2020. **90 Points Wine Spectator**

2015 Vignalta Nostrana \$25

Born from the union of two different grapes: Cabernet Franc and Carmenère. This blend enhances the organoleptic aspects, in which the aging in French oak barrels for 24 months gives it the elegance that distinguishes it. The Nostran has arrived, unreleased wine for Vignalta!

2014 Browne Cabernet Franc Columbia Valley \$32

The 2014 Columbia Valley Cabernet Franc gives up lots of wood smoke, chocolate and oak in a rich, medium to full-bodied, charming style. I doubt it's going to make old bones, but it has good fruit and fine tannin.

2011 Concha y Toro Terrunyo Block 27 Carmenere Chile \$42

The 2011 Terrunyo Carmenere is from the Peumo appellation within the Cachapoal Valley, spiced up with a small percentage of Cabernet Sauvignon from Puente Alto. It's an ultra-dark, almost black-colored wine with a very showy nose of mint, raspberry leaves, creme de cassis, dark chocolate and a mineral, graphite, crushed rock feeling. The palate is medium to full-bodied, with glossy, saturated, grassy tannins with low-ish acidity. I had a preview of the 2013, which will have a small percentage (two or three) of carbonic maceration with only five months of oak versus the 13 months of this 2011, so the wine feels much fresher, in a completely new style. I'm really looking forward to tasting the 2013 once it's bottled, which should happen in a couple of months. 9,000 cases of 12 bottles produced. A powerful, ripe Carmenere that should age well in bottle at a very good price for the quality. Drink 2015-2020. **92 Points Wine Advocate**

2014 Garage Wine Company Maule Valley Cabernet Franc \$31

I also got to taste the 2014 Las Higueras Vineyard bottling (marked lot #62). This vineyard in the Caliboro zone of Maule has provided a very balanced and expressive Cabernet Franc, with complexity and nuances, fine tannins and good freshness. 3,642 bottles produced. It was bottled in December 2015, having spent two winters in barrel. **93+ Points Wine Advocate**

2016 Carmen Gran Reserve Carmenere Maule Valley, Chile \$13

Taut, with graphite and slate notes to the dried red fruit flavors, lengthening out nicely with forest floor accents. Interesting floral details show on the finish. Drink now through 2020. **89 Points**

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