

**From:** Debbie debbie@santiamwine.com  
**Subject:** Carmenera Tasting Friday night with Lamb Beef Meatballs  
**Date:** July 6, 2017 at 7:50 PM  
**To:** bwelsh@mind-over-media.com



**Good Evening,**

**We have a very delicious, memorable and affordable tasting for you on Friday, July 7th**

**Tasting: Carménère from Chile**

**Where: Santiam Wine & Bistro**

**When: Friday, July 7th**

**Time: 4-8 PM**

**Cost: Full pour \$24 Half pour \$14**

**Our Special: Lamb & Beef Meatballs with Chimichurri Sauce and Orzo (YUM)**

### The Wines

**2014 Vina Errazuriz Max Reserva Carménère Chile \$18**

(aged in 28 percent new French oak barrels for a year) Youthful purple. Smoke-accented aromas of blueberry, violet and licorice are backed by a hint of vanilla. Spicy dark fruit and floral pastille flavors show good depth, supple texture and appealing sweetness. A peppery nuance comes up with air, adding a bright, spicy nuance. The smooth, clinging finish features soft tannins and a sexy mocha note. 90 Wine Spectator

**2012 Terra Nobel Carménère Gran Reserva Maule Valley \$18**

Earthy and leafy, minty and dark-fruited: this is Chilean Carmenera with a swagger. Has lots of glossy fruit with distinctly savoury, meaty inflections, along with good maturity and elegance." 91 Points Decanter

**2015 Apaltagua Envero Gran Reserva Carménère Colchagua Valley \$15**

James Suckling - "This is a top carmenere with blueberries, minerals, slate and hints of sandalwood aromas and flavors. Full body, integrated tannins and a long finish. A beautiful wine." 93 Points James Suckling

**2014 Casa Sliva Carménère Los Lingues \$18**

(raised in 80 percent French oak barrels and 20 percent stainless steel tanks for a year) Youthful violet. Highly perfumed aromas of ripe dark berries, cola, licorice and candied flowers, spiced with a peppery nuance. Fleshy, expansive blackberry, bitter cherry and violet pastille flavors display a suave blend of richness and energy, picking up a mineral flourish with air. Finishes juicy, sweet and very long, displaying lingering dark fruit character and slow-building tannins 91 Points Vinous

**2014 Carmen Gran Reserva Carménère Peñasco Vineyard, Colchagua Chile \$13**

Opaque ruby. Smoke-accented cherry and dark berry scents, along with suggestions of mint and succulent herbs. Juicy, focused and spicy on the palate, offering bitter cherry and cassis flavors that flesh out slowly on the back half. Dusty tannins lend grip to the finish, which hangs on with good spicy tenacity. 88 Points Vinous

**2014 Mayu Carménère-Syrah Blend \$13**

The 2014 Carménère Syrah saw the two varieties ferment separately in stainless steel, and age in French oak barrels for five months. The blend was 55/45, but the Syrah seems to have taken the lead in terms of aromas this time. It's a spicy, fruit-driven, soft red with a nice mixture of black pepper, smoky bacon, bright cherries and herbal, leafy aromas. The palate is soft and approachable, with unnoticeable tannins and moderate acidity. The aftertaste is definitively cracked black peppercorns. It would be great with some lamb chops 90 Points Robert Parker

Debbie Rios  
Owner  
Santiam Wine Company  
1555, 12th SE Suite 130  
Salem, Oregon 97302  
503-589-0775  
www.santiamwine.com

debbie@santiamwine.com

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