

From: Debbie Rios debbie@santiamwine.com 
Subject: Cabernet Franc Friday July 8 and attached is our Figgins dinner menu on July 22nd
Date: July 7, 2016 at 10:54 PM
To: tasting_santiam tasting@santiamwine.com

DR

Join us for an exciting wine tasting tomorrow, July 8th for Cabernet Franc! The grape that is getting more and more popular by the minute!

Where: Santiam Wine & Bistro

Time: 4-8 PM

Cost: Full pour 2 oz of each \$30 1/2 Pour \$17

Special: French Onion soup & Salad

The Wines:

2012 Darioush Cabernet Franc Napa Valley \$68

The unique terroir of our rocky, higher elevation Mount Veeder estate combines a cool marine influenced climate with exceptional sun exposure to naturally develop the distinct and concentrated flavors of earth, spice and black fruits that are native to Cabernet Franc. This classic Bordeaux varietal possesses both power and poise, and contributes great intensity of flavor and earth-oriented elements to our Signature Cabernet Sauvignon each year.

2013 Januik Weinbau Vineyard Cabernet Franc WA \$36

An elegant, pure and pretty 2013, Januik's 2013 Cabernet Franc Weinbau Vineyard (4% Merlot and 4% Cabernet Sauvignon) gives up lovely notes of spring flowers, cassis, underbrush and subtle herbal characteristics in its charming, highly drinkable style. It comes up a touch short on length, but I love its purity. Drink it over the coming 7-8 years.

90 Points Wine Spectator

2013 Lang & Reed Cabernet Franc North Coast \$27.50

From a long-term veteran producer of this grape long before it became fashionable. Strikingly complex, dense and aromatic, with a rich core of vivid, graphite-laced dark berry, loamy earth, underbrush and melted chocolate flavors. Gains depth and nuance on the finish. Drink now. **91 Points Wine Spectator**

2013 Owen Roe Rosa Mystica Yakima Valley \$27

TASTING NOTES:

Aromas of dark plum and rich floral notes are enhanced with a mouthful of classic Cabernet Franc tannins, black pepper and licorice notes. A lovely mid-palate of candied fruit and blackberry preserves finishes with gripping acidity; a sign of great potential for cellaring over the next decade and beyond.

2014 VINIFICATION: The grapes for the Rosa Mystica Cabernet Franc are grown on several hillside vineyards from cooler sites in the Yakima Valley. The vineyards yielded wonderfully rich fruit flavors with natural balanced acidity. Once in the winery, only minimal and traditional handling practices were employed to gently coax characteristics that are expressive of this fragrant and complex varietal. Aged 14 months in French oak barrels. Sourced from Red Willow and DuBrul Vineyards.

14.1% Alcohol

2013 Zerba Cabernet Franc Milton Freewater \$36

An exercise in harmonious contrasts. Enjoy the aromas and flavors of both spring and fall enclosed within a single bottle. **Platinum Medal** - Wine Press Northwest 2015 **Gold Medal/Best of Class** - West Coast Wine Competition

2013 Renegade Cabernet Franc Columbia Valley \$15

The Renegade Wine Co, is very excited to release the Columbia Valley Cabernet Franc. This Cab Franc was barrel aged for 16 months in two and three year old French barrels before bottling, all the classic Cab Franc characteristics are here, tobacco leaf, cocoa, red cherries, and a gorgeous layer of tannin to round out the rich mid palate, Like all Renegade wines, this drinks as good as a wine twice the price.

Cheers!

We have nine spot left for our Leonetti dinner on July 22nd. FYI The menu is attached.

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Santiam Wine & Bistro
Welcomes you to our legendary
Winemaker dinner with Chris Figgins

Friday, July 22, 2016
5:30- 9 PM

Cost: \$125 + Gratuity
Guest Chef Jon Jones of Prologue Pastries

2014 Toil Oregon Pinot Noir

Poached Oregon salmon, local mushrooms, wild rice,
Braised leeks, blackberry gastrique

2013 Leonetti Cellar Sangiovese, Walla Walla, Washington

Farmers market vegetable galette, whole wheat crust, caraway, triple cream brie

2014 Leonetti Cellar Merlot, Walla Walla, Washington

Beef Carpaccio with egg yolk, pecorino Romano, pea shoots, balsamic, cherries, and crostini

2013 Leonetti Cellar Reserve, Walla Walla, Washington

Grilled Painted Hills Petite Filet, port reduction, grilled figs and nectarines, braised mustard greens, sourdough

2012 FIGGINS Estate Red Wine, Walla Walla, Washington

Dark chocolate mousse, salted beer caramel, pecan crumble, edible flowers, sugared raspberry, orange zest