

From: Debbie debbie@santiamwine.com 
Subject: Malbec tasting with Flank Steak with Chimichurr sauce
Date: August 9, 2018 at 5:20 PM
To: bwelsh@mind-over-media.com

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Amazing Malbec Tasting just in time for a cooler day!

Date: Friday, August 10th

Time: 4-8 PM

Cost \$26 Half pour \$15

Dinner Special:

The Wines: Flank Steak with Chimichurri Sauce, roasted fingerling potatoes, summer vegetable medley.

Reservations welcome: call 503.589.0775

2015 Atamisque Malbec Valle De UCO Mendoza \$29

Showing the higher ripeness of the year, the 2015 Malbec is heady and has black fruit aromas and a round, lush texture, with balance, integrated oak and a polished, sleek palate. 20,000 bottles. **91 Points Wine Advocate**

2015 Bodega Colomé Auténtico \$22

The unoaked 2015 Auténtico Malbec is a homage to the Colomé of yesteryear produced by the Dávalos family, the previous owners of Colomé. It's sourced from old Malbec vines, fermented with indigenous yeasts and matured for some ten months in vat, including malolactic. Mr. Dávalos hates oak and never allowed any barrique in his cellar, and this wine is a tribute to his work. They are also harvesting a little earlier, looking for freshness. This is juicy and floral, with good ripeness and soft tannins with a soft texture and very good balance. This is a blend of fruit from older parral vineyards and some higher altitude vines planted at El Arenal at some 2,600 meters. They have now identified which vineyards work better for this wine, which shows the naked character of the place without the possibility to use any makeup. Authentic! 48,000 bottles produced. **93 Points Wine Advocate**

2015 BenMarco Expresivo Argentina \$35

The 2015 BenMarco Expresivo is 87% Malbec and 13% Cabernet Franc from Gualtallary, which is a little more Malbec and less Cabernet Franc than the 2016. It has the generous profile of the vintage within the freshness of the place, so it combines power and elegance. The palate is polished and sleek, with round tannins. **93 Points Wine Advocate**

2014 Susana Balbo Malbec Argentina \$21

(from sandy, stony, limestone soil in Altamira; aged in 60% new oak): Bright ruby-red. Very pure, vibrant aromas of blackberry, licorice and flowers, plus a complementary whiff of musky oak. Tightly wound, intense and fine-grained, conveying lovely vinosity to the firm dark fruit flavors. Finishes with firm but smooth tannins, excellent length and no rough edges. This wine and the Ben Marco Malbec, also made by under the direction of Susana Balbo, came from reasonable crop levels of about eight tons per hectare. **90 Points Wine Advocate**

2016 Catalpa Old Vine Malbec \$19

The 2016 Catalpa Malbec is juicy, fresh, ripe, floral and pleasant, produced in an easy-to-understand way, with moderate alcohol and good freshness. The palate is fruit-driven and round, with juicy fruit and clean flavors. 80,000 bottles. **90 Points Wine Advocate**

2015 Susan Balbo BenMarco Argentina \$17

There are more notes of aromatic herbs (thyme mainly) in the nose of the 2015 Benmarco Malbec, from a year with an extra degree of freshness compared with 2014. This is also sourced from Los Chacayes and matured in used oak barrels. The palate shows great balance, very fine tannins and a fine thread of acidity going through its core, lifting it up and giving it length. **91+ Points Wine Advocate**

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