

From: Debbie Rios debbie@santiamwine.com
Subject: Spanish Tempranillo and more happening at Santiam Wine Company
Date: August 14, 2014 at 8:26 PM
To: tasting_santiam tasting@santiamwine.com

We have a very exciting line-up this weekend and we sure hope you can join us! Bring your family and friends to our special event this Sunday!

Try our Dungeness Crab Louie!

1) We have a drawing for a Riedel Crystal decanter Valued at \$250. It's a beautiful double decanter. Raffle tickets are only \$5 and you don't need to be here to win!
Purchase as many tickets as you like! They are on sale now. Winning ticket to be announced on Sunday @3:30 P.M. at our Seafood Wine & Blues Festival.

2) Join us on Friday, August 15th

Time: 4-8 P.M.

Tasting: Spanish Tempranillo... These wines are truly amazing!

Cost: Full Pour \$23 Half pour \$14

The Wines:

2001 Bodega Marques de Legarda Gran Reserva \$25

The oldest bodega in all of Rioja, with a history of vine growing stretching back to the 14th century, but to our knowledge one of the oldest wineries in the world. This important and historical bodega produces wine from their own 30 hectares of vines, primarily Tempranillo with some Graciano and Mazuelo, all located in Abalos. Aged for 37 months primarily in used American oak, with about a 30% portion of used French oak, this is a classic, traditionally styled Gran Reserva from a spectacular vintage. Intense aromas of concentrated red fruit confit leads to a palate with a lovely balance of earthy, sous bois notes and red berries. Balance, elegance and intensity are all there for early enjoyment as well as a long life for those who wish to cellar these.

2009 Bodegas Monteabelón Reserva Vina Arana Tinto Tempranillo Ribera Del Duero \$24

(raised in 70% French oak and 30% American): Opaque ruby. Smoke- and vanilla-accented aromas of dark berries and cherry pit, with a peppery nuance in the background. Fleshy and broad, in the style of the vintage, with good depth to its cassis and bitter cherry flavors. The vanilla note comes back on the smooth, plain finish, which betrays only a hint of tannins. **90 Points Stephen Tanzer**

2008 Bodega Marques de Murrietta Reserva Rioja \$24.50

(mostly tempranillo, with bits of garnacha, mazuelo and graciano): Deep ruby. Highly perfumed aromas of redcurrant, cherry skin, vanilla and fresh flowers. Smoky and expansive on the palate, offering gently sweet dark fruit flavors and a hint of bitter chocolate. The vanilla note recurs on the finish, which is given shape by smooth, fine-grained tannins. This wine is approachable now if you give it an hour or so of air time. **91**

Points Stephen Tanzer

2009 Bodega Muga Rioja Reserva \$25

70% tempranillo, 20% garnacha, 7% mazuelo and 3% graciano; aged for 24 months in French and American oak): Brilliant ruby. Black raspberry and smoky oak scents are lifted by enticing mineral and spicecake notes. Dense, supple and deep, with intense flavors of black raspberry, mocha and vanilla. Very full, velvety wine, finishing with smooth, ripe tannins and a vibrant red berry quality. **92 Points Stephen Tanzer**

2005 Bodega La Rioja Alta Viña Arana \$34

Bright ruby. Sexy, oak-spiced red fruit and floral pastille aromas are complemented by deeper-pitched notes

of espresso and licorice. Juicy, penetrating and spicy on the palate, offering vibrant raspberry and bitter cherry flavors and a building vanilla nuance. Supple tannins give shape to the finish, which features lively red fruit and spicecake flavors. This suave wine is delicious now but balanced to age. **92 Points Stephen Tanzer**

2010 Alejandro Fernandez Tinto Pesquera \$36

(100% tempranillo, raised for 18 months in small American oak): Vivid ruby. A highly perfumed bouquet evokes candied red berries and cherry, with smoke, anise and cola accents. Sappy, penetrating bitter cherry and redcurrant flavors give way to darker cassis with air and pick up a peppery nuance. Smooth, sweet and energetic on the lingering finish. **92 Points Stephen Tanzer**

Saturday, August 16th from 4-8 P.M. LEFTOVERS from Friday night!

Cheers,

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