

Greetings! The temperature is holding steady at 72 degrees here at Santiam Wine Company. Why not plan to visit us Friday night for incredible wines from Southern Rhone! Yes, we will be featuring our Wild Mushroom Lasagna, Green Leafy Salad & Toasty Bread \$12 a match made in heaven! *Read more about Chateauneuf-du-Pape at the bottom of the page*

- **When: Friday, August 17th**
- **Time: 4-7pm**
- **Place: Santiam Wine Co. & Bar 1555 12th St SE Suite 130 Salem, Oregon 97302**
- **Cost: Full pour \$17 first five 1/2 pour \$11**
- **Super Pour \$7 (Optional) Full Meal Deal...2 oz pour of all six wines only \$24**

Rain or Shine we are tasting the following wines!

2011 Domaine Pierre Usseglio Cotes du Rhone Rose \$20

Only 3,000 bottles of this gorgeous and special rosé are produced from fruit that Usseglio saved from their red Côtes du Rhône to make a limited production for a few lucky customers. It's not even made every year and this year has a re-designed label to match the elegance of the wine. From the same vineyards next to Châteauneuf, that provides the red, this is made by the direct press method. Grenache 80%, Cinsault 20%. Elegant and velvet of texture, this refreshing, stylish rosé has pretty strawberry and almond aromas, some notes of garden herbs and a clean, smooth finish. A very classy rosé.

2010 Domaine de la Cote de L'Ange Cotes du Rhone \$18

This opaque and very dark purple colored Chateauneuf du Pape opens with a boysenberry and plum bouquet. On the palate, this wine is medium to full bodied, balanced, and very fruit forward. The flavor profile is ripe black raspberry with notes of black pepper and with hints of old oak and plum. The finish is dry and its moderate tannins are tingly and rather sticky and lengthy. This wine is food friendly and would pair well with a marbled ribeye.

2010 Chateau de Segries Lirac Cote du Rhone \$22.50

Chateau Segries Lirac Rouge Cuvee Reserve is made from 50% Grenache, 30% Syrah, 10% Cinsault, 5% Mourvèdre, 5% Carignan. Deep blueberry and forest aromas precede the very long flavors of black cherry, bramble and black pepper. Muscular and packed, it finishes with drying tannins. A great value.

2010 Domaine de La Cote Del L'Ange Chateauneuf du Pape \$43

(70% grenache, with 15% each mourvedre and syrah): Bright ruby. High-pitched aromas of raspberry and fresh rose, with slow-building spiciness. Juicy and focused, offering good depth and focus to its sweet red fruit flavors. Shows very good clarity on the seamless finish, which lingers with strong florality. **90 Points Stephen Tanzer**

2010 Bosquet des Papes Chateauneuf-du-Pape \$50

2010 Chateauneuf du Pape Tradition. The opaque ruby/purple color offers up a nose of black raspberries, kirsch and some licorice, sandalwood and roasted herbs. It is full-bodied, with impressive purity, freshness and definition, and the great intensity of fruit sets it apart from other top vintages. It should drink well for 15 or more years. **91-93 Points Robert Parker**

SUPER POUR \$7 (Optional)

2010 Chateau Don Jon Chateauneuf-du-Pape \$70

(75% grenache, 10% each of mourvedre and syrah and 5% cinsault, fermented in concrete and aged in *foudres*): Bright purple. Explosive aromas of black and blue fruits, Indian spices and lavender, with a bright mineral topnote. Fleshy and smooth, with excellent clarity and lift to its black raspberry and mulberry flavors. The floral note repeats on the very long, sweet, focused finish. **93-95 Stephen Tanzer**

Châteauneuf-du-Pape is firmly entwined with papal history. In 1308, Pope Clement V, former Archbishop of Bordeaux, relocated the papacy to the city of Avignon.[1] Clement V and subsequent "Avignon Popes" were said to be great lovers of wine and did much to promote it during the seventy-year duration of the Avignon Papacy. At the time, winegrowing around the town of Avignon was anything but illustrious. While the Avignon Papacy did much to advance the reputation of wines from Burgundy, the papacy also promoted viticulture in the surrounding area, more specifically the area 5–10 km north of Avignon, close to the banks of the Rhône River. Prior to the Avignon Papacy, viticulture of the area had been initiated and maintained by the Bishops of Avignon, largely for local consumption.

Clement V was succeeded by John XXII, who regularly drank the wines from the vineyards to the north, as well as Burgundy wine, and did much to improve viticultural practices there. Under John XXII, the wines of this area came to be known as "Vin du Pape"; this term later became Châteauneuf-du-Pape. John XXII is also responsible for erecting the famous castle that stands as a symbol for the appellation.

Thank you,

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