

**From:** Debbie debbie@santiamwine.com  
**Subject:** Oregon Pinot Noir & Pulled Lamb, Pita, Tzatzike & Slaw  
**Date:** August 17, 2017 at 4:35 PM  
**To:** bwelsh@mind-over-media.com



Good Afternoon,

It is sure slow around here! I'm even sending my notes out early...nice! We are excited to be tasting six world class Pinot Noir's from here in the valley. If you have company in town this would be a great opportunity to taste six different pinot's without traveling far.

Note\* We do have air-conditioning

Note\* We would love to see you! Saturday we are open from 10 am-6 pm closed Sunday and Monday

Our dinner special: Pulled Leg of Lamb, Pita with Tzatzike and slaw

When: Friday August 18th

Time: 4-8 PM

Cost: Full pour \$32 Half Pour: \$18

The Wines:

#### **2014 Crowley La Colina Vineyard \$50**

Brilliant red. Lively, expansive cherry and red berry scents are complicated by suggestions of potpourri and spicecake. Taut, sharply focused black raspberry, bitter cherry and rose pastille flavors gain lift and spine from juicy acidity and turn sweeter with air. Closes with serious energy, an echo of florality and fine-grained tannins that come on late and add shape to the vibrant fruit. **92 Points Vinous**

#### **2014 Cristom Mt Jefferson Cuvee \$28**

The 2014 Mt Jefferson Cuvee Pinot Noir, which contains around 50% whole cluster fruit, has a lively, wild strawberry and candied orange peel scented bouquet, a touch of freshly sliced tangerine in the background. This is a vivacious bouquet with more intensity than the 2013. The palate is medium-bodied with fresh, lithe tannin. This is nicely balanced with good grip in the mouth, the 15% new oak nicely integrated with a subtle saline note towards the earthy finish. For thirty bucks, this is a great value. 90 Points Robert Parker

#### **2014 St Innocent Shea Vineyard \$38**

The 2014 Pinot Noir Shea Vineyard has an attractive bouquet with lively aromas of wild strawberry, blackberry, iris and a subtle menthol notes that skulk in through aeration in the glass. The palate is medium-bodied with fine tannin, crisp acidity, gentle at first, but quite intense towards the finish with touches of blood orange, spice and sous-bois infusing the red fruit. This is very fine. 92 Points Robert Parker

#### **2014 Sineann Schwab Vineyard \$35**

"Rambunctious wild red berry flavors with a saturated, raspberry kirsch character, palate-staining fruit extract, and a lengthy red fruit finish. At 13.9, there's no alcoholic heat, and the wine is quite ripe while retaining balance. Juicy and mouthwatering." 93 Points The Wine Guy

#### **2014 Sotter North Valley Reserve \$50**

Saturated, red/purple color in the glass. The wine expresses a fresh set of aromatics suggesting Bing cherries, dark chocolate and rose petals, quite charming. Soft and gentle on the palate, we see the aromatic themes expanded to include flavors of kirsch and red delicious apple peel. A truly lovely, medium bodied Pinot Noir revealing lots of subtle complexity, a product of the collection of great vineyards that are its pedigree. Balanced and long on the finish with no rough edges, it is very forward, with sweet tannins.

Supple, focused, expressive and layered, with cherry, plum, floral and spice flavors that come together seamlessly against refined tannins. The finish lingers impressively. Drink now through 2024. **93 Points Wine Spectator**

## 2015 Evesham Wood Willamette Valley Pinot Noir \$20

Although the Willamette Valley bottling is our least expensive and largest production bottling we put just as much of ourselves into it as our top cuvées. Vineyards such as Illahe and Mahonia who Evesham Wood has been working with for decades make up the bulk of the blend along with Jubilee and Sojourner, two vineyards in the Eola Amity Hills we've had the recent pleasure to start working with. Those grapes are fermented in small lots and punched down twice a day. This vintage of the WV blend shows a bright nose with cherry, earthy mushroom and a slight creamy/silkiness that's balanced by juicy acid. Showing well now, watch this wine evolve over the next 3 months to 5 years.

--

This message was sent to bwelsh@mind-over-media.com by debbie@santiamwine.com

To forward this message, please do not use the forward button of your email application, because this message was made specifically for you only. Instead use the [forward page](#) in our newsletter system.

To change your details and to choose which lists to be subscribed to, visit your personal [preferences page](#)  
Or you can [opt-out completely](#) from all future mailings.

