

From: Debbie Rios debbie@santiamwine.com
Subject: Oregon Reds everything except Pinot Noir
Date: August 18, 2016 at 11:20 PM
To: tasting_santiam tasting@santiamwine.com

DR

Oregon Reds Friday Night. Sorry, no Pinot Noir this week. Should be fun, join us if you can.

When: Friday, August 19th

Time: 4-8 P.M.

Cost: Full Pour \$27 Half pour \$15.50

Our Special: Steak, pasta Salad Amazing!

Special Cold Soup: Gazpacho

The Wines:

2013 RoxyAnn Honor Barn Red \$18

This wine shows aromas of blackberry, black cherries, and a hint of strawberry. All of the fruit characters are balanced by toasty oak aromas. A dark red/violet hue is complimented by flavors of blackberries, dusty coco, and sweet vanilla oak. The wine has a medium balanced structure with resolved tannins and a soft finish. 65% Syrah 18% Malbec 17% Cabernet Sauvignon

2012 Abacela Barrel Select Estate Syrah \$34

This release continues the tradition of quality and excellence expected from our Estate Syrah terroirs. This wine was crafted for structure and age ability by careful selection of the finest barrels. In 2012, our south facing hill side Syrah vines ripened perfectly, producing fruit with expressive earthy aromas, candied cherries, blackberries and peppercorn. The balanced palate overlies a rich and structured frame with smoked meats and integrated tannins progressing through the finish. This wine will evolve in your cellar for eight to ten years. Pairings include pistachio crusted rack of lamb with wild mushroom risotto.

This was a great vintage for hillside grown Syrah. The intense aromas, flavors and tannic structure expected from our fruit will allow this wine to evolve in your cellar for six to eight years.

2013 J. Scott Cabernet Sauvignon \$34

J. SCOTT CELLARS is a small boutique wine producer that features wines of the Pacific Northwest. The bounty of the Pacific Northwest is truly exceptional. Within 50 miles of the winery are locally grown nuts, fruits and vegetables. Wild truffles and mushrooms are also abundant locally if you know where to look. If that weren't enough, we also have grass fed lamb and beef, amazing seafood and artisan cheeses. The menu pairings with our wines are endless. We hope you enjoy the fruits of our labor from this land that we love.

2013 RoxyAnn Claret Rogue Valley, OR \$34

The structure of this wine is rich and balanced, with layers of soft polished tannins. This wine exhibits pronounced flavors of ripe cherry, blackberry pie filling, mocha, chocolate raspberry truffle, and sweet toasty oak, which

integrates nicely with the subtle background notes of pepper, leather and cedar.

2014 Troon Druid Fluid \$16.50

“It is hard to explain the care and intensity we put into make our Druid’s Fluid blends. It is our firm belief that a winery's character is best shown by its least expensive wines, not its most expensive. Inspired by the wines of southern France, our Druid’s Fluid Red Blend may be priced for everyday, but its quality will impress even the most serious wine aficionados. Balanced and complex, Intense cherry, plum and ripe berry flavors combine with earthy notes of leather, cigar box and hints of white pepper. Silky yet firm tannins support a beautiful finish that goes on and on....and on.” The Winery

2013 Zerba Cabernet Franc Milton Freewater, OR \$36 Glass Pour at Santiam!

A varietal that needs no introduction. A near-perfect vintage has delivered a world-class Cab imbued with deliciously dark fruit, fine-grained tannins, and nuance to spare.

Debbie Rios
Owner
Santiam Wine Company
1555, 12th SE Suite 130
Salem, Oregon 97302
503-589-0775
www.santiamwine.com
debbie@santiamwine.com