


**From:** Debbie debbie@santiamwine.com   
**Subject:** Spanish Reds and Flank Steak Salad  
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**To:** bwelsh@mind-over-media.com

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Good Evening, Join us for our Spanish Wine Tasting on Friday, August 2nd from 4-8 P.M.

This is an amazing line-up of Spanish Reds

We changed the special slightly to roasted Flank Steak Salad.

Attached is our August Newsletter.

Reservations welcome: Call us at 503-589-0775

**First Five Wines Full pour: \$28 Half Pour: \$16**

**2015 Clos Mogador Priorat \$100 Super Pour: \$10 Half pour \$7 (Optional)**

“This time there were two vintages of the top-of-the-range red to taste, as the 2014 is almost finished and the 2015 Clos Mogador will be released soon. In this warmer vintage, there is a little more Cariñena in the blend, with the final breakdown something like 45% Garnacha, 29% Cariñena, 16% Syrah and 10% Cabernet Sauvignon. This had the same vinification and aging as the 2014: fermentation with indigenous yeasts and a 35- to 45-day maceration, followed by an élevage in 300-liter barrels and 2,000-liter foudres that lasted 18 months. 2015 is a rounder and easier year than 2014, and it feels a little riper, supple but with good freshness. It's clean and precise with nicely integrated oak. This was an easy vintage for the winery, and the wines are easy to understand and more approachable early on.” **97 Points Robert Parker**

**2010 La Rioja Alta Rioja Gran Reserva 904 \$70** “It seems like yesterday when the superb 2001 was released, and now I already have the 2010 Gran Reserva 904 in my glass. It has to be among the greatest modern time vintages of this mythical bottling, where they aim for a wine that has a long aging potential. This is mostly Tempranillo with 10% Graciano and 13.5% alcohol, and it matured in fourth-used American oak barrels for four years, during which time the wine was racked every six months. It has the combination of elegance and power only the best vintages are capable of, with the classical aromas, great detail and nuance, very good balance and persistence. They consider 2010 among the best years of this century, and maybe future generations will talk about 2010 like we talk about the great classical vintages of yesterday today. The palate is polished but shows plenty of energy and tension, the tannins are very fine and elegant, and the flavors are focused and clean. This has to be one of the greatest wines from the vintage. A legend in the making. It was bottled in July 2015. **96+ Points Wine Advocate**

**2011 Cune Rioja Gran Reserva \$33** This red has a pleasant woody, spicy character, with black cherry, licorice, dried herb and loamy earth flavors in a smooth, dense texture, supported by well-integrated tannins and orange peel acidity. Drink now through 2023 **90 Points Wine Spectator**

**2015 Alto Moncayo /Veraton \$32** Round and juicy, this lively red shows ripe flavors of kirsch and mulled plum, with chocolate and licorice accents. Heady but not heavy, with bright acidity and spicy and floral notes on the finish. Drink now through 2022. **92 Points Wine Spectator**

**2017 Raul Perez Tinto Ultreia St. Jacques \$20** The clean, floral and 2017 Ultreia Saint Jacques comes mostly from old vineyards from different soils in Valtuille and Villadecanes fermented in stainless steel and oak vats with part of full clusters and matured in used barriques for one year. It's produced in a fresh and very drinkable way. This is one of the best values from Bierzo and Spain, and a great introduction to Bierzo. It's a more serious wine than what the wine was when it was first produced, fresh and elegant. It's very reliable and a great value. **93 Points Wine Advocate**

**2017 Tres Picos Granacha Borsao \$18** A super brambly red that has abundant rich and ripe, dark berry and cherry aromas. The palate is a riot of fresh dark berries and delivers a very plush, sweetly spiced, powder-dry finish. Drink or hold. **92 Points James Suckling**

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