

From: Debbie Rios debbie@santiamwine.com
Subject: Red Hot Wines From Chile Friday night August 26th
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To: tasting santiam tasting@santiamwine.com

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Chilean Reds on Friday! No matter how hot it is...this tasting is going to be great!! Don't let the weather bother you. Soon it will all change.

Our Special: Stuffed Anaheim Peppers wrapped in Bacon served on Rice with our famous Red sauce. Ala-cart if you prefer.

We are Serving Gazpacho Soup daily for here or to go!

When: Friday, August 26th
Where: Santiam Wine & Bistro
Time; 4-8ish
Cost: Full pour \$25 Half pour: \$15

The Wines:

2014 Vina Siegal Cabernet Sauvignon Uber Reserve \$15

Vinous / Antonio Galloni - "Opaque ruby. Heady, spice-accented cherry and dark berry scents show good clarity and gentle smokiness. Sappy and seamless on the palate, offering bitter cherry and cassis flavors that become sweeter with air. Shows very good energy and lift on the finish, which is firmed by supple, slow-building tannins."

90 Points Vinous

2010 Von Siebenthal Carabantes Syrah \$22

Macerated small cherries, strawberry, peppermint and a vase of lilies. The palate is medium-bodied with fine supple tannins and great purity. It is very well-balanced with notes of raspberry, wild strawberry, vanilla and a touch of balsamic, but it is the velvety texture that is so seductive at this early stage. This shows great promise. Drink 2014-2022. **91 Points Robert Parker**

2014 Casas del Bosque Gran Reserva Cabernet Sauvignon, Maipo Valley, Chile \$17

This is like a top Napa cabernet with full body, dusty tannins plus chocolate, bark, and black currant. Very long and rich. Racy and beautiful. Will age beautifully. Believe the wine at this price. Drink or hold. **91 Points James Suckling**

2014 Casa Silva Carmenere Los Lingues Vineyard Colchagua Andes, Chile

\$18

Wine & Spirits - "Blended from estate vineyards, this cuvee offers a clear picture of Colchagua 's Carmenere. It's an enchanting red, with subtle herbal notes woven through round, rich red fruit. While the sweetness of the fruit makes it easy to drink now, it has the potential to become more complex over the next couple of years. Then open it for roast pork." **90 Points Wine & Spirits**

2013 Santa Ema Reserve Merlot \$11.00

This lush and spicy red offers concentrated flavors of dark cherry, plum and dried raspberry that are creamy and rich-tasting. Milk chocolate and loads of Asian spice details fill in on the finish, revealing some savory touches. Drink now through 2019.

90 Points Wine Spectator

2013 Errazuriz Pinot Noir Aconcagua Costa \$18

The 2013 Pinot Noir Aconcagua Costa, produced with fruit from the coastal part of the Aconcagua valley on schist soils, was fermented with indigenous yeasts. Since 2011, they have been advised by Louis-Michel Liger-Belair on their Pinot Noir (a three-year consultancy which finished in March 2014). Again, this wine is very fresh with a low pH (3.2) and high acidity (7.2 grams). They harvested earlier, and as a result of that plus the 15% whole cluster, you'll find plenty of crunchy red fruit, cherries and raspberries, with very good acidity (no new oak was used), a bright ruby color, the texture of crunchy red fruit, and good depth. It is juicy, long, fresh and mineral-tinged, with very fine tannins. A good premier cru. Drink 2014-2019. 91 Points Robert Parker

Aclamaciones

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