

Good Evening! I sure hope you can join us for this super awesome wine tasting of wines from Southern Rhone. Please read below if you would like to know more about this region. You don't have to be present to purchase these wines. If you would like to order any of these wines you can reply to this email or call Santiam with your order. Any quantity is fine. FYI

Place: Santiam Wine Company

Time: 4-7pm

Date: Friday, August 27th Rain or Shine we keep it nice and cool in here!

Cost: \$23 to taste all six wines. Bread, Cheese, Olive Oil and other goodies including in the price.

If you would like a 1/2 pour of all six wines the cost is \$15.

2008 Alain Boisson Cros De Romet \$20

"2008 Cotes du Rhone-Villages Cairanne Cros de Romet is composed of 80% Grenache and 20% Syrah. Another home run from this noteworthy estate as well as a super value, it exhibits a deep ruby color along with a big, sweet kiss of kirsch liqueur intermixed with pepper, lavender, and garrigue. With excellent density and richness, this round, long, already evolved and drinkable 2008 should hold up for 2-4 years". 88-91 Points Robert Parker

2007 Rouge~Bleu Mistral Cotes-du Rhone \$18.75

"This has impressive depth, with a very solid core of blackberry and macerated currant fruit, layered with dark, alluring toast, smoked applewood, tar, melted licorice and mineral. The long, muscular finish is round and integrated, but still needs some time to stretch out fully. Grenache, Syrah, Mourvèdre and Roussanne. Drink now through 2011". 91 Points Wine Spectator

2007 Domaine Le Couroulu Vacqueyras Cuvee Classic \$20.

"The 2007 Vacqueyras Cuvee Classique is just that. Kirsch liqueur, roasted Provencal herbs, spice box, licorice, and lavender soar from the glass of this full-bodied, richly fruity wine, which has superb depth, density, and a 30+-second finish. This is an impressively endowed, round, voluptuous style of Vacqueyras, but don't make the mistake of drinking it all in its exuberant youthfulness, as it will keep for 6-7 years. It is a blend of 65% Grenache, 20% Syrah and 15% Mourvedre aged in foudres". **90+ Points Robert Parker** "This is a sensational estate in Vacqueyras owned by Guy Ricard, whose wines have given me enormous pleasure for nearly two decades. The estate owns 40 acres of vineyard and makes two cuvees, both noteworthy".

2007 Domaine Sang des Cailloux Vacqueyras Cuvee Floureto \$34.50

"The 2007 Vacqueyras Floureto is a blend of 70% Grenache, 20% Syrah, and the rest Mourvedre and Cinsault. It boasts a dense purple color to the rim as well as an exceptional bouquet of creme de cassis, licorice, meat juices, smoke, soy, and bouquet garni. The complex aromatics are followed by a wine with outstanding density, a superb, full-bodied mouthfeel, and a deep, rich, complete finish. This beautiful wine should drink well for 7-8 years". **92 Points Robert Parker**

2006 Veuve Telegraph Telegramme Chateauneuf du Pape \$36.

"Vivid red berry and cherry liqueur aromas complemented by baking spices and white pepper. The supple, gently sweet palate offers deeper dark berry flavors. The peppery note repeats on the finish, which leaves behind sappy raspberry and blueberry notes. The lively fruit here is more straightforward than that of the La Crau". **90 Points Stephen Tanzer Imported by Kermit Lynch**

2007 Domaine Paul Autard Chateauneuf du Pape \$40.

"A sleeper of the vintage, the deep ruby/purple-hued 2007 Chateauneuf du Pape, a blend of 70% Grenache and the rest equal parts Syrah and Counoise, exhibits gorgeously plump, sexy aromas of red and black fruits, licorice, smoke, Provencal herbs, and flowers. Full-bodied, opulent, and voluptuous, it is an endearing, exuberant, flashy Chateauneuf that tastes like the bottled essence of Provence. Drink it now and over the next 10-12 years". **90 Robert Parker**
same wine:

Inky ruby. Exotically perfumed nose displays cherry, dark berries, musky herbs and incense, plus a suave mineral undertone. Firm and vibrant, with no excess fat and vivid red and dark fruit flavors. Gains weight, flesh and deeper dark berry flavors on the finish, which leaves behind bitter cherry and licorice notes. Pretty serious, and built to age. **90 Stephen Tanzer**

Here in a little information about Chateauneuf du Pape:

The Chateauneuf du Pape wine region has not always been famous for its wines, in fact it was even more famous for its visitors. As far back as the fourteenth century, this region in the Southern Rhone Valley was the summer home of the Pope. That's right, I said the Pope. And it wasn't just one Pope either. Seven successive Popes made this region their summer home. It was also these seven Popes that encouraged the wine production and vineyard expansion in the region, thereby shaping a place that would later become known as "Chateauneuf du Pape". The literal translation of this French name is "New House of the Pope" and it became an official French AOC Appellation in 1936. The first Pope to build his chateau in this region was Pope Jean XXII of Avignon in 1320.

Now unlike most wines that are made up primarily of just one grape varietal with maybe just a little of another grape added in small amounts to add complexity, Chateauneuf du Pape wines are always a wine blend. I would go as far to say that Chateauneuf du Pape wines are the "Mother" of all wine blends. Where as in a typical Bordeaux style blend, you may find up to five different grape varieties, a format which is repeated in almost every other wine producing country in the world, the Chateauneuf du Pape wine blend can include up to thirteen permitted grape varieties. These thirteen grape varieties include; Grenache, Syrah, Mourvedre, Cinsault, Muscardin, Cournoise, Clairette, Bourboulenc, Picpoul, Roussanne, Terret Noir, Picardan, and Vaccarese. Even though it is a red wine, not all of those grape varieties listed above are red, Bourboulenc and Roussanne, most notably, are white wine grapes as well as Clairette and Picardin. Despite being allowed to use all of these grape varieties, winemakers usually stick to mostly Grenache as the main grape with Syrah and Mourvedre as the next two highest percentages of the blend. After that, it is up to the Chateau's preferred style as to what other grapes go in the blend.

It is not only the amount of grape varieties allowed in the blend that make these wines so unusual, it is also the soil and climate the grapevines are grown in. The wine region is located in the south of France and enjoys some of the sunnier weather that France receives throughout the year. Normally after the summer sun goes down, the temperatures in the vineyard decrease dramatically, however, this is not the case in Chateauneuf du Pape region. The reason for this is because of all the large round quartz stones that are mixed in with the sandy red clay. These stones absorb all of the heat from the sun during the day and release this heat at night when the sun goes down. This translates into a climate that ripens grapes faster.

A great deal of the red wines produced throughout the entire Rhone Valley are built for long-term aging and indeed, Chateauneuf du Pape wines are no exception. They may often be held onto in good vintages for up to twenty years. However, unlike many of its red wine counterparts from the Northern Rhone regions, Chateauneuf du Pape wines are fruity and fresh enough to be enjoyed young as well. The only frustrating thing I see one might encounter with them is their obvious versatility. I say obvious because you are never entirely sure which grape varieties are used in the blend and just because you fancy one Chateau's style doesn't mean you will like another. This also makes it tough to pin down the appropriate food items to pair with a Chateauneuf du Pape wine. There are some general food items that are a sure thing, mainly cheeses and wild game meats of a darker and or more exotic flavor profile.

Thank you,

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