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Subject: Carmenere Tasting at Santiam Wine and Bistro Friday August 28th
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DR

Good Day, How about... exciting, exotic, enticing Carmenere from around the globe. It was hard to find... I found one from Italy, Idaho and the rest from Chile! Come down and taste with us! Tell all your friends we grow by word of mouth!

About Carmenere: Chile's own signature grape, this red varietal disappeared from European vineyards in the mid-19th century and reappeared among Chile's Merlot vines a hundred years later. The deepest, darkest, purplest of all red grapes needs a long growing season to reach its fullest potential. Rich in berry fruits and spice (think blackberries and black pepper), with smooth, well-rounded tannins, making this a very pleasing and easy to drink varietal. Enjoy it with red meats and corn-based dishes, such as Chile's favorite pastel de choclo (corn and meat pie), or take advantage of its natural fruity spiciness and serve it up with Indian curry or a Mexican mole.

Parking Lot update the sidewalk is finished, soon trees will be planted, a new sign will read our names, the parking lot will have new lights. The renovation is almost complete!

Special menu pairing: Curried Chicken Satay with fresh mint-soy Vinaigrette (Gluten Free)

Special soup: Summer Squash (Gluten Free)

When: Friday August 28th

Where: Santiam Wine & Bistro

Time: 4-8 PM

Cost: Full Pour \$18 Half Pour \$11

The Wines:

2012 Los Vascos Carmenere Reserve \$21

"The 2012 Grande Reserve Carmenere has an herbal side to it, with aromas of paprika, balsamic herbs, ripe plums and some austerity. The palate is medium-bodied, quite elegant and classically proportioned. Drink now." **88 Points Robert Parker**

"I had the chance to meet and share some wines in Santa Cruz with winemaker Marcelo Gallardo, a really fun guy. We talked about wine and rock music, but I tasted their lineup in Madrid. This Chilean winery is owned by the Rothschilds of Lafite and was one of the first French investments in Chile. They make very traditional wines here, perhaps with a bit of a French accent, even after 20 years in Chile." Robert Parker

2009 San Pedro Carmenere 1865 Single Vineyard Carmenere \$15.

The 2009 Carmenere 1865 Single Vineyard (100%) spent 12 months in 50% new French

The 2009 Carmenere 100% single vineyard (100%) spent 12 months in 50% new French oak. Scents of toasty oak, pencil lead, Asian spices, violets, and assorted black and blue fruits set the stage for a pleasure-bent wine nicely framed by its oak. This lengthy effort is an outstanding value meant for drinking over the next 5-6 years. **90 Points Robert Parker**

Vina San Pedro is Chile's second largest winery after Concha y Toro. To their credit, San Pedro has been increasingly focused on the quality end of their portfolio.

2012 Inama Carmenere Italy \$20

An herbed red, with firm, polished tannins encasing a subtle mix of lingonberry, tobacco, mineral and ground peppercorn flavors. Short-term cellaring should help this open up. **88 Points Wine Spectator**

2013 Trout Trilogy Snake River Valley Carmenere Idaho \$20

Aromas of pink peppercorn, dried herbs, chocolate and jalapeño are light and subtle on this 100% varietal wine. It's soft and pure in feel, tapering toward the finish.

2012 Errazuriz Max Reserve Carmenere \$17

The 2012 Max Reserva Carmenere seems to be a little riper than the 2011, and somehow misses some punch, as the palate feels flatter. Yes, the herbal, spicy tones are there, but the wine is less vibrant. Drink now. **88 Points Robert Parker**

The winery is located in the heart of the Aconcagua Valley, which is warmer and produces wines with lower acidity than Aconcagua Costa, the coastal part of the appellation, 10 to 12 kilometers from the ocean on schist soils where they also have vineyards. In the last few vintages, the focus has been on finesse, harvesting early, looking for a balance between ripeness and acidity and working everything - in all their wineries - by gravity

2011 Montgras Reserve Carmenere Chile \$11

The 2011 Reserva Carmenere is blended with 10% Cabernet Sauvignon (usually the last variety to be picked). It is aged mostly in French and American oak, 50% new. It is an attractive Carmenere for the price, avoiding those obvious mocha scents on the nose and allowing juicy ripe black cherries and blueberry to prosper. The palate is medium-bodied with juicy ripe tannins, crisp acidity and a rounded, slightly peppery finish that complement the fruit intensity. This is a great example of Chilean Carmenere. Drink now-2015. **89 Points Robert Parker**

Cheers!

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