

From: Debbie debbie@santiamwine.com 
Subject: Zinfandel, Petite Sirah and Blends
Date: August 3, 2017 at 6:20 PM
To: bwelsh@mind-over-media.com



Join us Friday, August 4th We are keeping nice and cool in here! Nothing like Air-Conditioning when it 100 degrees outside. Drop by and cool off we have plenty of cold ice water! And chilled Rose!

Time: 4-8 PM

Cost: Full pour \$26 Half Pour: \$15

Where: Santiam Wine & Bistro

Special: Slow roasted BBQ Pork Sammishes with Slaw or Steak Fries- Fantastic!

Cold Soup: Chilled Strawberry & Yogurt Soup or Gazpacho with a twist:-)

As always we offer our full menu at all times or at least up until 4 PM on Saturday afternoons.

The Wines:

2014 Seghesio Rockpile Zinfandel \$40

Plump fruit meets lively acidity and good structure. Floral cherry, river stone and spiced cinnamon aromas open to rich, sleekly complex raspberry and tarragon flavors. Drink now through 2026. **93 Points Wine Spectator**

2015 Hartford Court Russian River Zinfandel California \$34

Hartford's 2015 Zinfandel (Russian River Valley) is a gorgeous, entry-level wine. Succulent red cherry, tobacco, leather and spice all flesh out nicely. Drink this plump, juicy Zinfandel over the next handful of years. **90 Points Vinous**

2015 Marietta Roman Estate \$21

A blend of 84% Zinfandel, 11% Petite Sirah and 5% Barbera, aged for 12 months in neutral barrels, the 2015 Zinfandel Roman sports a deep garnet-purple color and nose of black plums, blackberries and licorice with touches of tar, charcoal, salami and Indian spices. Full-bodied with firm, slightly rustic tannins, it offers great fruit expression in the mouth with freshness and purity coming through on the long finish. 90 Points Robert Parker

2013 Clayhouse Petite Sirah Paso Robles Red Cedar Vineyard \$23

Chocolaty mocha notes highlight the firm berry and cassis flavors and shadings of toasted herb, smooth and juicy amid the dense tannins. Drink now through 2026. 87 Points Wine Spectator

Lot 66 Marietta Old Vine Red \$14

The NV Old Vine Red Lot 66 is a multi-vintage red blend from a combination of four vintages: 2013, 2014, 2015, and 2016. A blend of predominately Zinfandel with some Syrah, Petite Sirah and Carignane plus a small amount of Italian varieties. 60% was barrel aged and 40% was aged in tank. Deep garnet-purple colored, it has quite a meaty / gamey nose over a core of warm blackberries, roses, tar and bacon fat plus suggestions of black pepper and anise. Medium-bodied with a good concentration of fruit supported by rounded tannins and lively backbone, it finishes long and earthy. Great value!

90 Points Robert Parker

2014 Z. Alexander Brown Proprietary Red Blend \$16.50

"Our 2014 Proprietary Red Blend is dark garnet in the glass, with commanding aromas of blueberry, cassis and cedar that preview a bold, mouth-filling palate stacked with concentrated layers of ripe blueberry, black cherry and baking spice. Robust and full-bodied with excellent weight in the mid-palate, this complex wine leaves a lasting impression with a smooth, round and full finish." The Winery

"Throughout the growing season, I visited each vineyard block regularly. The fruit for Z. Alexander Brown was

harvested during the cool early morning hours to ensure that the concentrated fruit flavors were captured at the peak of ripeness. Upon arrival at the winery, the grapes were de-stemmed, moved into stainless steel tanks and slowly warmed to fermentation temperatures. Following the completion of primary and malolactic fermentation, the wine was drained and gently pressed onto a selection of French and American oak. The final blend for this boldly flavored wine was thoughtfully crafted by Zac and me as a result of multiple hands-on tastings and blending sessions featuring a selection of the best lots of the vintage". The Winery

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