

Join us at Santiam Wine Co. & Bar for a little Tempranillo from Spain!

Friday August 5, 2011

4-7 PM

Full Pour

\$20 for the first four

Super Pour \$8

Half Pour

\$12 for the first four

2005 Marques de Riscal Rioja \$20

Bright ruby-red. Complex, aromatic bouquet of red berries, dried cherry, saffras, tobacco and cedary oak. On the palate, dark fruits are joined by mounting vanilla and oak spice character. Packs a solid punch and finishes with very good spicy persistence. **90 Points Stephen Tanzer**

2006 Nuestro Ribera del Duero \$28.

Opaque ruby. Exotic aromas of raspberry preserves and Asian spices, with a strong floral overlay. Oak spices emerge with air and carry onto the palate, adding sweetness to, but not overwhelming, the deep red fruit flavors. The spiciness repeats on the finish, which is impressively persistent and energetic. Pretty sexy stuff and delicious right now. **90 points**

2008 Numanthia Termes \$29.

Opaque ruby. Sexy, oak-spiced dark berries and fresh flowers on the nose, along with notes of cola and star anise. Lush, palate-coating blackberry and candied cherry flavors are lifted by tangy acidity and gain sweetness with air. Fine-grained tannins add shape to the lush fruit flavors and carry through a long, spicy finish. Give this a bit of air if you plan to open it any time soon. **91 Stephen Tanzer**

1997 La Rioja Alta 904 \$58.

Bright red. Seductively perfumed nose offers a complex bouquet of dried cherry, vanilla, cola, potpourri, smoky minerals and cedar. Silky red berry and cherry flavors are sweetened by vanilla bean and take on tannic structure with air. Becomes deeper and riper on the impressively long, sweet, lightly chewy finish, which strongly echoes the cherry and vanilla qualities. I'd serve this with strongly seasoned grilled steak or lamb. **92 Points Stephen Tanzer**

SUPER POUR IS BACK! AND YOUR OPTION \$8.00

2004 Bodegas Alion Tinto, Ribera del Duero \$90

- 96 points from Robert Parker's Wine Advocate: "Bodegas Alion was started by the renowned estate of Vega Sicilia in 1991. Grapes are sourced from vineyards next to the winery and from Vega Sicilia's own vineyards at Valbuena. Eighteen hectares of Tinto Fino (Tempranillo) form the actual Alion estate. The 2004 Alion is inky purple-colored with an alluring perfume of toasty oak, lavender, violets, mineral, blackberry, and blueberry compote. This is followed by a full-bodied, rich, opulent, wine with incipient complexity, and notes of licorice, mocha, and espresso emerging on the palate. The lengthy finish is pure and persistent. Give it 3-5 years in the cellar and drink it through 2025." (Feb 2008)

Thank you,

Debbie Rios / Owner

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