

Greetings! The cooler weather sure feels good! This wine tasting will make you feel even better! Please join us on Friday, August 7th from 4-7 pm. This new start time is very popular!

Only \$22 to taste all six wines. Here are the wines:

2006 Andrew Rich Tabula Rasa Columbia Valley \$17.50

A country French style Rhone blend red, Syrah, Counoise, Grenache, and Mourvedre at a great price. Highly recommended. A Syrah-based Languedoc-style red, this red shows a rich, smoky raspberry and cassis nose, deep, chewy roasted fruits on the palate and a long, long mocha licorice and chocolate-laced ripe tannin finish.

2005 Sletzner Vineyards Claret Stag's Leap District Napa Valley \$19.50

65% Cabernet Sauvignon, 20% Cabernet Franc, 15% Merlot from Stag's Leap District vineyards in the heart of Napa Valley. Core dark fruit aromas of plum and black cherries mingle with lively cola, baking spice and cedar notes. The fruit from the aromas are present in the mouth as well with rich plum and cherry cola flavors being framed by vanilla and light oak. These are nice dry tannins throughout that are well integrated and provide a long satisfying finish. This well balanced and supple wine that is meant to be enjoyed upon release but can benefit from some short term cellar aging.

2006 Fall Line Artz Vineyard Red Blend Red Mountain AVA \$30

34% cabernet franc, 34% merlot, 32% cabernet sauvignon

"Purple colored with aromas of *paine grill*, pencil lead, spice box, and black fruits, it is a bit tighter than the 2005. It offers plenty of spicy black fruit flavors, good depth and balance, and a lengthy finish. 90 Points Stephen Tanzer

2006 RoxyAnn Estate Claret, Rogue Valley \$24.75

"...dark, plush and deeply concentrated, the estate blend of 40% Merlot, 35% Cabernet Sauvignon, and 25% Cabernet Franc showcases layers of ripe currant black cherry, and blackberry fruit flavors. The 2006 Claret is an elegant wine that holds its focus and grains complexity with juicy, anise, and mocha flavors giving way to sweet barrel spice and fine grained tannins in the long, rich finish."

2006 Pomum Cellars Shya Washington \$36.00

"In 2006 we selected our best lots to produce our signature red blend from the classic varietals traditionally grown in the Bordeaux region in France. The composition is similar to past vintages with 45% Cabernet Sauvignon, 30% Merlot, 22% Cabernet Franc, 2% Malbec, and 1% Petite Verdot. Vineyard sourcing include notable names such as DuBrul, Elerding, Dineen and Upland. The Yakima Valley character shines through with bright and racy cherry, raspberry and cola aromas wrapped in an intensively perfumed nose of exotic spices and aromatic herbs. The full body mouth feel shows great acidity, tremendous structure and an endless source of fruit; all traits that will ensure enjoyment for years to come." (Pomum Website) This wine is outstanding! DR

2007 The Prisoner Saint Helena CA. 37.50

Offers both style and structure, with lively aromas of black raspberry, cracked pepper and mocha that lead to plush, layered flavors of wild berry, fresh sage and licorice. Ripe tannins sneak in on the finish. Zinfandel, Cabernet Sauvignon, Syrah, Petite Sirah, Charbono and Grenache. Drink now through 2014.

92 Points Wine Spectator

Thank you,

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