

**From:** debbie rios debbie@santiamwine.com  
**Subject:** Taste of Tuscany at Santiam Wine And Bistro  
**Date:** August 6, 2015 at 11:39 PM  
**To:** tasting santiam tasting@santiamwine.com

DR

**Good Evening, This email is going out late, my apologies. But, at least I am sending one. We have a top-notch tasting lined-up you tomorrow night. Make your plans to join us. We have plenty of wine!**

**Where: Santiam Wine & Bistro**  
**What: In a Tuscan State of Mind**

“In my view, 2010 will go down as one of the great all-time vintages in Tuscany.” Antonio Galloni

Antonio Galloni since 2006 has been Robert Parker’s critic for Italy; as a result the market now accepts his scores and appraisal as the benchmark. His split from the Wine Advocate has resulted in his new company Vinous media. This has delayed his scores somewhat; however, he has just released his highly anticipated scores for the 2010 vintage. His judgment is indubitable; ‘In my view, 2010 will go down as one of the great all-time vintages in Tuscany. The wines show beautifully delineated aromatics, punchy fruit and vibrant, mouth-watering acidity, a combination I personally find very appealing, especially at the dinner table.’ Antonio Galloni

**When: Friday, August 7th**

**Time: 4-8 PM**

**Cost: Full pour: \$28=2oz of each. Half Pour: \$16= 1oz of each wine**

**Special Menu item: Slow roasted marinated Pork Loin, garlic mashed potatoes, white bean gravy & summer Greens**

**The Wines:**

**2010 Altesino Brunello di Montalcino \$65**

"Wonderful decadent aromas of musk, orange peel and plum follow through to a full body, with soft tannins and a long and rich finish. Salty and savory. Layers of gorgeous fruit. Drink or hold." **95 Points James Suckling**

"Altesino's 2010 Brunello di Montalcino stands proud among its peers. No other wine I tasted among the new releases in Montalcino achieves this unique level of aromatic finesse and distinction. The bouquet is almost purely floral in character with a strong emphasis on pressed rose petal, dried violets and potpourri. The fruit tones are less emphatic and include bright cherry and red currant. In the mouth, the wine's compressed texture is accented by fennel seed and licorice. the 2009 vintage had more power and heat, but this version shows elegant restraint." **93+ Robert Parker**

Altesino's 2010 Brunello di Montalcino is fresh, lively and very nicely balanced throughout. Sweet red berries, mint, sage and cinnamon lift from the glass. The 2010 is effortless and totally delicious today, although the flavors are quite fruit-driven. Readers who are looking for more complexity will want to age the 2010 for at least a few years, but it is already quite appealing,

even at this early stage. **92 Points Galloni-Vinous**

### **2004 La Fortuna Brunello di Montalcino \$52.50**

"La Fortuna's 2004 Brunello di Montalcino is especially beautiful in this vintage. The wine is remarkable for its density, richness and concentration, all of which have been achieved while maintaining clarity and freshness. The French oak is beautifully integrated in this sumptuous, generous Brunello. Suggestions of flowers and spices add notes of brightness on the finish. The Brunello spent a whopping 40 months in 25-hectoliter medium-sized casks prior to being bottled. Anticipated maturity: 2009-2019." **92 Points Points Robert Parker**

### **2010 Arcanum IL Fauno \$36**

The "Il **Fauno** di Arcanum" red from the excellent Tenuta di Arceno estate is a stunning estate-bottled Super-Tuscan from the excellent area of Castelnuovo Berardenga in the south eastern part of the Chianti Classico zone. It's gorgeous (as is it's big brother "Arcanum di Arcanum"). The "Fauno" has the depth, body and concentration of a Bordeaux at two to three times the price (really!)– but with a sunny personality and savory spice note that proudly declare it is 100% Tuscan. I fell for it after one taste then found I only loved it more and still more as time went on and it had a chance to air.

A Bordeaux style blend, Il Fauno di Arcanum embodies the diversity of the estate, and is sourced primarily from the Di Sotto, La Curva, Colombaio and San Giovanni blocks. Located in the lower southwest section of the estate, in a warmer, exposed subsection that ripens early, the soils possess a significant amount of clay, with good water retention, and produce wines that tend to be more voluptuous and lush. 56% Merlot, 23% Cabernet Franc, 20% Cabernet Sauvignon, 1% Petit Verdot.

### **2012 Felsina Chianti Classico \$25**

The 2012 Chianti Classico is a great introduction to the wines of Felsina. Deeply varietal and expressive to the core, the 2012 graces the palate with the essence of Sangiovese from the southern part of the Chianti Classico zone. Sweet tobacco, underbrush, menthol, licorice and black cherries flow through to the finish, but it is the wine's sheer balance that impresses most of all. This is a gorgeous mid-weight Chianti Classico to drink over the next decade plus. **90 Points Vinous**

### **2010 Siro Pacenti Rosso di Montalcino \$35**

The 2010 Rosso di Montalcino is sleek, perfumed and elegant. Freshly cut flowers, licorice, spices and red berries are woven together nicely in this articulate, finessed Rosso. Floral notes reappear to frame the suave finish. **90 Points Vinous**

### **2011 Camalicchio Franco Pacenti Rosso di Montalcino \$21**

Bright red. Captivating aromas of red cherry and flowers are lifted by spicy cinnamon and nutmeg. Then more minerally and austere in the mouth than the spicy, fruity nose suggested, showing pure but rather clenched red cherry flavors that could use a bit more flesh. Vibrant but harmonious acidity extend the flavors at the back. This very pure, very well made Rosso will likely gain in flesh in time but it's hard going right now. Put this baby Brunello away for a couple of years and see how it develops. My guess is it will evolve positively. **90 Vinous**

Cheers,

Debbie Rios

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