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To: tasting santiam <tasting@santiamwine.com>
Wines from Chile Friday night

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Good Evening,

Join us, as we explore Chile one wine at a time. Carmenere can be an amazing grape with flavors only found in tasting this unique grape.

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.

When: Friday, August 9th 2013

Time: 4-8 pm

Where: Santiam Wine & Bistro

Pricing: \$22 Full pour (2 oz of each) \$13. Half Pour (1 oz of each)

Special Menu Item Friday night: Indian Curried Chicken Breast on Basmati Rice w/small salad \$12

Bring all your friends!

The Wines:

2010 Echeverria Carmenere Reserva \$10

Deep ruby black color. Lightly perfumed spiced plum, cedar and chocolate aromas with a supple, fruity-yet-dry medium-to-full body and a rich, deeply concentrated dried berry, apple and peppercorn accented finish. Delicious.

2011 Vina Tabali Reserva Carmenere \$14

A suave, flashy red, sporting herb-tinged raspberry and blackberry fruit fortified with silky tannins that turn a touch woody on the compact finish. Drink now.

2010 Vina Koyle Carmenere \$15

Jammy, fresh cassis and wild berry notes are backed by light hints of wild underbrush, espresso and spice box in this polished red. Carmenere, Syrah, and Tempranillo.

2008 Maquis Lien Carmenere \$28

The distinctive 2008 Maquis Lien is made from a finely tuned blend of 25% Syrah, 25% Carmenere, 20% Cabernet Franc, 15% Petit Verdot, and 15% Malbec. It is a generous red wine that reflects the character of the Hurtado family's special plot of land.

In Chile's native Mapuche language, lien means "silver metal"—a reference to colonial Spanish coins that were once melted to make fine jewelry, like the lizard on the Maquis label.

2010 Vina Montes Purple Angel \$60

A dark, ambitious red, with ample toast and mocha to the macerated plum skin, dark cherry and grilled fig fruit that pumps out layers of humus, iron and olive paste before the fruit returns for an encore on the finish. Carmenere and Petit Verdot. Drink now through 2020. 500 cases imported **93 Points Wine Spectator**

2009 Vina Casa Lapostolle Clo Apalta Clochagua \$70

This gorgeous wine deftly balances polished cassis, dark cherry reduction and blueberry notes on a compact frame. Structured, with silky tannins lining the long finish that lingers on with hints of apple wood, spice box and underbrush. Carmenere, Cabernet Sauvignon and Petit Verdot. Best from 2014 through 2020.

96 Points Wine Spectator

See you here!

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