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Merlot Tasting Friday night at Santiam Wine and Bistro

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Yes, Merlot and we have some delicious Merlot from Washington, Oregon, California, France and Italy!

Where: Santiam Wine and Bistro  
When: Friday, September 13  
Time: 4-8  
Pricing: Full Pour \$24 Half Pour: \$14

The Wines:

**2008 IL Fauno Toscana, Italy \$22**

Super Tuscan! Merlot 62%, Cabernet Sauvignon 23%, Cab Franc 8%, Petite Verdot 1%  
Delicious! We love this smooth, silky, sexy blend.

**2010 Frog's Leap Merlot Napa Valley Merlot \$32**

Deep ruby with nose of cherry, blackberry, spice, tobacco and a hint of oak. Medium body, nice acidity, moderate balanced tannins, and moderately complex with palate of plum, cherry and blackberry. Long finish. A nice fruit forward wine.

**2009 Chateau Pipeau Saint Emilion France \$33**

This is one of the most popular wines in the French home marketplace, and no wonder. A sleeper of the vintage, this full-bodied, decadently fruity wine has power, fat, richness and a hedonistic quality that is hard to ignore. However, once past all the glossy, flamboyant fruit, there is still a lot going on here. Its earthy, deep, mineral-laced flavors are sexy and full-bodied, offering up considerable opulence. Drink it over the next decade. 91 Parker

**2009 Rombauer Merlot Napa Valley \$32**

Drinking well now, the sophisticated '09 Rombauer Merlot packs a bundled of dried leaves, with sweet, dusty earth; black flavors in the finish. .

**2008 David Hill Reserve Merlot Oregon \$ \$32**

This offering by David Hill his is a nice dark inky merlot with a nose of plum, cedar, and dark fruit. A wonderfully balanced soft drinkable merlot with a big dark fruit beginning, a chorus of interweaved woody fruity flavor that finishes with lingering soft tannins.

**2011 Owen Roe DuBrul Merlot Washington \$40**

Owen Roe O'Neill was a seventeenth century Irish Patriot, who dedicated his life to upholding the highest principles of political equality and freedom. His commitment to great things makes him an ideal model for us at Owen Roe, for we share his dedication to principle in our work to produce the wines of Owen Roe. At Owen Roe we do not compromise: only the best is good enough.

Jerry Owen, on the the vineyard side, and David O'Reilly, who makes the wine, have formed Owen

Roe with a simple purpose: to produce excellent wines from grapes grown and cultivated in the best vineyards in the Pacific Northwest. We have selected top quality grapes from vineyards chosen because they are in areas that ripen fruit fully, and the fruit has excellent acidity and ph balance. These vineyards are in the Willamette, Mid-Columbia, Yakima, and Walla Walla valleys. Each vineyard is contracted by the acre, with strict controls on yields and vine development. The same high principles are found in the winery. We allow only minimal handling, racking by gravity, and excellent cooperage. From the fruit to the bottle, cork, and label, Owen Roe aims for the very best.

Each of the sites we work with are tendered by true craftsmen of the viticultural trade. The principle of good earth stewardship is very important to everyone we work with, so no herbicides or pesticides are used in our vineyards.

Saturday: Cheap & Cheerful for September! Join us

See you here!

Debbie Rios

Owner

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