

**From:** Debbie debbie@santiamwine.com  
**Subject:** Tasting Reds from Piedmonte on Friday, September 15th 4-8 PM  
**Date:** September 14, 2017 at 8:05 PM  
**To:** bwelsh@mind-over-media.com



**Good Evening, The beautiful days and cool evenings make red wine and hardy meals more appealing. We can hardly wait for this tasting and the flavors of Osso Bucco and the aroma and colors of these amazing wines from Piedmonte.**

**Special Entrée; Osso Bucco aka Veal Shank with Gnocchi, fresh green beans and bread.**

**When Friday, September 15<sup>th</sup>**

**Time: 4-8 PM**

**You can reserve a spot. call us 503-589-0775 (Not Required)**

**Cost: Full pour \$30 Half Pour \$17**

**The Wines:**

**2012 Damilano Lecinquevigne Barolo \$43**

This is a wine I highly recommend especially for those who can't resist the beautiful taste of Nebbiolo in a more informal dining scenario (like around the kitchen table with family and friends). The 2012 Barolo Lecinquevigne sees fruit sourced from five vineyard sites, and all that mixing and matching gives the winemakers more flexibility for achieving quality. For this reason, Lecinquevigne has shown impressive quality over the years. The wine is redolent of wild berry, cola, licorice and soft spice. **92 Wine Advocate**

**2010 G. D. Vaira Albe Barolo \$57.50**

The 2010 Barolo Albe is a brawny and masculine wine with a thick bouquet that is enriched with dried fruit, fig, Indian spice, leather and chewing tobacco. Tertiary aromas have set in to add licorice, tar and crushed white pepper. Spice and clove appear on the close. This is a richly textured Nebbiolo that can be enjoyed within the next few years. Or, you could hold it longer. **92 Points Wine Advocate**

**2012 Marchesi de Gresy Barbaresco \$50**

Tasted from barrel, the beautiful 2012 Barbaresco Martinenga is shaping up to be an exemplary edition of this celebrated wine. Already at this young stage, it shows an impressive level of harmony and intensity with an impeccable sense of vertical lift. This is a wine of energy and loud varietal voice. It speaks volumes of the Nebbiolo grape with etched tones of wild berry, balsam herb, cola and licorice. **93 Points Robert Parker**

**2014 Bruno Giacosa Dolcetto D'Alba \$25**

A fragrant red, boasting violet and blackberry aromas and flavors, showing hints of black pepper and spice. Supple and sweet on the palate, with a long, dry, chalky finish. Drink now through 2018. 800 cases imported **90 Points Wine Spectator**

**2015 Elio Grasso Nebbiolo Langhe \$23**

Vinified in stainless steel, the 2015 Langhe Nebbiolo Gavarini offers a pure and unmasked expression of the grape. This is an easy-drinking wine that exhibits a pretty floral bouquet, vibrant berry flavors and a streamlined approach in the mouth. The crisp acidity makes it ideal for cheesy pasta dishes or lasagna. Gianluca Grasso tells me this wine is his hottest selling product among local consumers and restaurants. This is the first year that fruit from his new vineyard site is used. **89 Points Robert Parker**

**2015 Vietti Barbera D'Asti Tre Vigne \$17.50**

Ruby purple color with ripe red cherry aromas with hints sweet spices. A dry, medium bodied red wine with refreshing acidity, the Barbera d'Asti Tre Vigne is well balanced with good integration of oak, good complexity and a long finish of red cherries

and a long list of red enemies.

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