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Subject: Southern Rhone Tasting Friday Night
Date: September 25, 2014 at 9:40 PM
To: tasting@santiamwine.com

Good Evening to you all!

Our tasting tomorrow night will be outstanding and we are looking forward to seeing you!

The Wines: Southern Rhone
Where: Santiam Wine & Bistro 1555 12th Street SE
Date: September 26th
Time: 4-8 P.M.
Cost: \$26 Full Pour (2 oz of each) \$15 Half Pour (1 oz Pour)

The Wines:

2012 Clos des Brusquieres Chateauneuf du Pape \$65.

Tasted in three components. #1: Intensely perfumed in a distinctly pinot way, offering intense red berry and floral scents and a strong mineral component. Weightless and pure, with superb focus and depth. #2: Deeper cherry and dark berry character, with notes of licorice and black tea. Shows serious depth and power, with strong finishing grip. #3: Even richer than #2, offering bitter cherry and dark chocolate aromas and flavors and a hint of candied violet. The ultimate wine should be richer than usual for this estate, whose wines are always among the purest and most delineated of the Chateauneufs that I taste every year. **92-94 points**

2010 Chateau Gardine Traditions Chateauneuf Du Pape \$43

"The 2010 Chateauneuf du Pape Tradition is composed of 60% Grenache, 20% Mourvedre, 15% Syrah and a rarely seen grape, 5% Muscardin, all aged in tanks and small oak casks. The aromatics include lots of espresso notes intermixed with notions of black currants, kirsch, garrigue and earth. This full-bodied, dense, heady wine should be drinkable in 2-3 years and last for 15 or more. It is a big, broad, masculine style of Chateauneuf du Pape with considerable grip and intensity". 91 Points Robert Parker

"One of the largest estates in Chateauneuf du Pape, Chateau de la Gardine (which has a history dating back to the late 1600s) owns over 120 acres in Chateauneuf du Pape, where they enjoy a long track record of exceptional success. Remarkably, the Brunel family that owns this estate has been vineyard owners since 1670, acquiring La Gardine in 1945. Little has changed in the thirty years I have been covering Chateauneuf du Pape other than the fact that they have introduced a totally

unsulphured cuvee, *Leur Bleu*, and their blockbuster *l'Immortelle*. The intention is to use small oak casks and make a more modern-styled wine with aging potential of three decades or more. Despite the use of their own bottle form (that varies considerably from the type of bottle used by most Chateauneuf du Pape producers), they age the *l'Immortelle* in a truncated oak vat and the unsulphured cuvee in 600-liter demi-muids. The 2010s are of high quality across the board. Except for the Traditional cuvees, they are long-term propositions for serious connoisseurs who have the necessary wine storage facilities to give these wines some time to come into full maturity".

2012 Chateau e Saint Cosme Gigondas \$47.50

Moving to the releases in barrel, the 2012 *Gigondas* (60% Grenache and the balance mostly Mourvedre, with some Syrah) has plenty of potential, with juicy black raspberry, sweet spice, licorice and toasty notes as well as medium to full-bodied richness and depth on the palate. Nicely balanced, it shows the purity of the vintage, as well as a relatively approachable style that should allow it to drink nicely on release **90-92 Points Robert Parker**

More information on the following wines to come tomorrow-they are outstanding!

2012 Chateau de Saint Cosme Les Deux Albion \$24

2010 Domiane Courtois Vinsobres "La Grange" Cotes-Du -Rhone \$15

2013 Saint Cosme Cotes-Du-Rhone \$15

Cheers!

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