



April 2019 Newsletter
Volume 195 or CXCX Year 16

Calling all snowbirds...It's time to come home! The valley is brimming with beauty!

We have added new, tasty wines to our glass pour list:

Spanish Albariño, Les Tourelles de la Crée White Burgundy, Trefethen Dragon's Tooth Red, Black Slate Priorat, Shea Pinot Noir. Come in for lunch or dinner and enjoy a fine glass of wine.

Add our wine tasting schedule to your calendar, you don't want to miss a thing!

WINE...It isn't good to keep things bottled up!

From the Grand Cru at Santiam Wine & Bistro

HAPPY SPRING!

Thank you!

April Wine Tasting Calendar:

White Wednesday, April 3rd Rose Tasting... The first of the season! Dinner Special: Smoked Salmon Caesar

Red Friday, April 5th 4-8 PM Living large!

Washington Cabernet Sauvignon Price TBD

Super Pour: 2015 Quilceda Creek Columbia Valley \$250

The flagship is the 2015 Cabernet Sauvignon, 100% Cabernet Sauvignon mostly from Champoux with the balance from Palengat and Wallula vineyards. Crème de cassis, graphite, black licorice, unsmoked tobacco, and hints of chocolate and emerge from this beauty and it continues to gain depth and nuance with time in the glass. Full-bodied, deep, and layered with an incredible purity and elegance on the palate, it's already accessible but has more than enough tannin, depth, and balance to evolve for two decades or more.

Score: 99 Jeb Dunnock

Dinner special: Bacon Wrapped Filet Mignon twice baked potatoes

SATURDAY, APRIL 6TH WINE TASTING NOON-4 STORE HOURS 10-6PM APRIL CHEAP & CHEERFUL LUNCH SPECIAL DELUXE CHEESE BURGERS

April Cheap & Cheerful Six

WHITE WEDNESDAY, APRIL 10TH 4-8 PM PRICE TBD BUTTERY CHARDONNAY GRILLED HALIBUT WITH MANGO CHUTNEY

RED FRIDAY, APRIL 12TH 4-8 PM PRICE TBD

MALBEC FROM ARGENTINA

DINNER SPECIAL: FLAP STEAK FAJITAS

CALENDAR CONTINUED...

SATURDAY, APRIL 13TH NOON-4 TASTING APRIL CHEAP & CHEERFUL

SATURDAY LUNCH SPECIAL: DELUXE CHEESE BURGERS & HOME-MADE TRUFFLE FRENCH FRIES

WHITE WEDNESDAY, APRIL 17TH 4-8 PM PRICE: TBD YUMMY, CHEAP, EASTER BUBBLIES ! DINNER TBD

FRIDAY, APRIL 19TH FROM 4-8 P.M. PRICE TBD OREGON PINOT NOIR FROM EOLIA-AMITY AVA AND DUNDEE HILLS DINNER: SEAFOOD STUFFED SALMON

SATURDAY, APRIL 20TH OPEN 10-6 P.M. TASTING LEFTOVERS- LUNCH 11-4 SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRIES

WHITE WEDNESDAY, APRIL 25TH 4-8 P.M. PRICE:TBD SAUVIGNON BLANC FROM AROUND THE GLOBE DINNER SPECIAL: TBD

RED FRIDAY, APRIL 27TH 4-8 P.M. PRICE: TBD TASTING SANGIOVESE

DINNER SPECIAL: HOUSE MADE SPAGHETTI & MEATBALLS

SATURDAY, APRIL 28TH 10-6 P.M. TASTING LEFTOVERS. ENJOY OUR LUNCH SPECIAL FROM 11-4 PM: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRENCH FRIES.