

Santiam Wine & Bistro 2022

Ho, Ho, Ho, Merry Red Christmas Six pick

Your cost after saving 10% \$78.30

2016 Radicle Cab Franc, St. Paul, Oregon \$15 Lady Hill winery. In botany, a “radicle” is the earliest emerging root to develop from a seed, sending itself into the ground to create strength and take nourishment from the soil so that the plant will grow strong and spread its leaves. This wine is easy to enjoy, accessibly fruit forward, and suitable for both quaffing, and as a simple adjunct to a meal.

2020 Masseria Li Veli Passamante Salice Salentino \$16 This 100% Negroamaro has red fruits aromas, with light spicy note. Medium-bodied, smooth with soft tannins; well balanced with good acidity and a finish. Pairs well with tomato-based pizza and pasta as well as spicy foods and burgers.

2020 Seven Falls Cabernet Sauvignon Wahluke Slope, Paterson WA. \$15 With fruit-forward flavors of black cherry, blackberry, boysenberry, as well as chocolate, leather, graphite, mint, and dried herbs. This seven Falls cabernet sauvignon is supple and velvety in texture, and pair beautifully with braised short ribs, veal chops, lamb shanks, roasted winter vegetables and, of course, burgers

2019 Santa Cristo Garnacha, Campo de Boria, Spain \$10 Round and polished, this red is generous yet supple. Black cherry and red plum flavors are ripe and fresh, backed by light herbal and licorice notes. Lively acidity and tannins keep this balanced.

2020 Peachy Canyon Incredible Red, Paso Robles \$15 Dark ruby in color this Zinfandel blend has alluring aromas of plum, rhubarb and pie crust. The palate bursts with bright, juicy flavors of dark fruits and berry cobbler, has excellent balance and finishes with lush supple tannins. 75% Zinfandel, 20% Syrah, 5% Mourvèdre.

2019 Fortunello La Fortuna Montalcino-Italy \$16 Aromas of iris, exotic spice, and plum lead the nose along with a whiff of tilled soil. The round, accessible palate offers juicy Marasca cherry, crushed strawberry, star anise and espresso alongside relaxed, slightly dusty tannins. Firm acidity keeps it light on its feet. Excellent value

Santiam Wine & Bistro Snow White Cheerful 2022

We stepped up budget a tad bit for this beautiful Christmas season. Enjoy!

Your price after 10% off \$85.50

2021 Clos Henri Sauvignon Blanc Marlboro, New Zealand \$16 Despite being a lower priced bottle from younger vines than Henri's flagship Sauvignon, this is a delicious and complete drop. Pale gold in hue, it offers layers of aroma and flavor, from lime leaf, pineapple rind, grapefruit, oyster shell, white spice, and crushed stones. The play between crunchy acidity and chalky texture, combined with pithy fruit, is hard to resist. A tasty tippie now, it could gain honeyed complexity with another few years in the bottle. A great pairing for any seafood. **93 Points Wine Enthusiast**

N.V. Delmas Blanquette de Limoux Languedoc-Roussillon \$16 Fresh, racy with a typical note of crisp green apple and honey. The Mauzac grape varietal gives this wine its classic Blanquette de Limoux characteristics of crisp green apple. The texture is creamy, with exceptionally fine bubbles. Well-structured with fresh elegance and good length.

2021 Triennes Rosé (Méditerranée) \$16 A crush of salty, stony minerality and crisp watermelon introduces this svelte, thirst-quenching rosé. Dusty pink in hue, briskly concentrated sip marked by splashes of raspberry and wild strawberry flavors. Best enjoyed young. **89 Points Wine Enthusiast.**

2021 McBride Sisters Sauvignon Blanc Marlborough New Zealand \$15 Fresh and vibrant, with pomelo, pickled ginger, and lime sherbet flavors at the core, expanding into lemon curd, tangerine, and dried pineapple on the finish. Drink now. **91 points #27 in the Top 100 wines from the Wine Spectator 2022**

2021 Chehalem Inox, unoaked Chardonnay Willamette Valley \$16 Bright aromas of pear, star fruit and the underside of a pineapple lead to medium-weight, plentiful, clear stone, and tropical-fruit flavors. Vivid, refreshing, and juicy with a long finish—Damn good unoaked Chardonnay. **92 Points Wine Enthusiast** Pair with Halibut, green salads, chicken

2020 Joseph Drouhin Macon-Villages France \$16 The 2020 wines display an intense gold color with a nice shiny aspect. The nose is aromatic, mixing both white flowers and fruit such as peach. This seduction on the palate with ample wines on a nice structure and it makes them very pleasant in their youth. Serve **chardonnay** with appetizers think fish pâtés, fish, chicken, or vegetable terrines. They also go well with pasta or risotto with spring vegetables and creamy vegetable soup.