

Happy February! Keep warm with a nice bottle of port by the fire! SAVE OUR EARTH! Let's all go green in 2008!

Bring in your cloth six-pack holder! You'll save 10% off any six wines, plus another 50¢ for going green!

Don't miss the wine tastings this month, including the extra tasting on the 8th with wines from the Veneto region of Italy

THE WEDNESDAY MINI-THREE WINE TASTINGS RETURN! The 2nd and 4th Wednesdays of the month. Mark your calendar, or sign-up for email and get your reminder the day prior. These tastings are from 5:00-7:00PM, and the price is only \$10.00!

February, 2008 Volume LVII

STORE HOURS

MONDAY - FRIDAY:

11AM - 6PM

SATURDAY:

10ам - 6рм

TASTING HOURS

1ST & 3RD FRIDAYS: 'TIL 7PM

WEDNESDAY TASTINGS HAVE RETURNED!

2ND & 4TH WEDNESDAYS: 'TIL 7PM

COMPLIMENTARY WINE

TASTINGS EVERY
SATURDAY!

PLEASE JOIN US!

Debbie's Recommended Wines

2006 Saint Innocent "Villages Cuvee"

Pinot Noir \$24.00 A spectacular blend from three small lots of Pinot Noir, 20% from young vines at Freedom & Temperance Hill Vineyards. The rest comes from Vitae Springs Vineyard in South Salem. Don't miss this! We loved it! The new winery opens this month! Great Job Mark!

2004 Artesa Cabernet Sauvignon California \$21.50

Smooth and **sexy!** Bright wild blackberry and cherry are complimented with abundant spice. Black pepper, clove, allspice, vanilla, nutmeg and a hint of cedar smoke. Finely knit together with a silky mid-palate, this wine has sufficient tannin backbone for aging. This wine

will be delicious for the next five to ten years.

2006 Owen Swift "The Prisoner" CA. \$34.50

A plush blend of Zinfandel with a dash of Cabernet Sauvignon and Petite Syrah blended in, it's up there with the best California Zins that cost twice as much. Zin blends are some of the most exciting wines coming out of California today and this is perhaps the finest example. Don't miss this delicious fruit bomb bursting with deep, rich flavors! EPIC!

WINE TASTING SCHEDULE

(Mark your calendar!)

FRIDAY, FEB. 1st

-7 TRI

Check-out the other great red wines Oregon Winemakers are producing!

SATURDAY, FEB. 2ND

12-4 FREE!

Taste 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack!

*EXTRA FRIDAY, FEB. 8[™] 5-7 TBD Valpolicella including a few Amarone's!

SATURDAY, FEB. 9TH 12-4 FREE! Taste the other 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack!

WEDNESDAY, FEB. 13TH 5-7 \$10.00 Mini-Three Wine Tasting returns! Featuring Port and Chocolate—bring your Valentine!

FRIDAY, FEB. 15[™] 5-7 TBD

Decadent Zinfandel and Zin blends, including the Prisoner!

SATURDAY, FEB. 16[™] 12-4 FREE! Garnacha

SATURDAY, FEB. 23RD 12-4 FREE!
Witness Tree Vineyards and Elemental
Cellars

WEDNESDAY, FEB. 27^{τH} 5-7 \$10.00 Tempranillo

Please recycle your six-pack holder and receive 50¢ off your next 6-pack of Cheap & Cheerful!

As always, get a 10% discount on six (or more!) wines.

Purchase your Riedel crystal glasses and decanters from us and get 10% off the suggested retail price.

SHOP SANTIAM WINE COMPANY FOR THE EXCELLENT SELECTION WINES, QUALITY PERSONAL SERVICE AND THE FOLLOWING ITEMS:

- * Newly arrived: Flexible glass & decanter scrubbers
- * ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)
- * MALETTI BALSAMIC VINEGAR (TO DIE FOR!)
- *VARIETY OF SELECTIONS FROM WILLAMETTE VALLEY CHEESE CO.
- * DRIPLESS POUR SPOUTS *GIFT BASKETS *GIFT BAGS AND BOXES
- * WINE SPECTATOR & WINE ENTHUSIAST MAGAZINES.
- * DECORATIVE PEWTER BOTTLE STOPPERS
- * CASINA ROSSO BLACK TRUFFLE SEASALT
- * THE VACUVIN WINE SAVER (PUMP & 1 CORK)
- * WE SHIP WINE TO WHEREVER WE CAN! * GIFT CERTIFICATES

Santiam Wine Company's RED CHEAP & CHEERFUL 6-PACK: \$54.25

This month, you'll receive six "New and Exciting" wines from Spain, Washington, France, Italy and Argentina in your "Cheap & Cheerful" box of six. As usual, to reward your bravery in trusting me, you get 10% off if you buy one each of the following six wines. (Or any other six!) The total is \$54.25 for this excellent Red Cheap & Cheerful!

2006 Altos Las Hormigas Malbec Mendoza Argentina \$9.75

Pright, deep ruby-red. Dark raspberry, mocha and dark chocolate on the nose, plus a heavy layer of oaky vanilla, spice and coconut. Sweet, lush and finegrained but fresh and not at all confectionery. In fact, this boasts enticing fresh fruit and good texture, density and lift. Finishes firm and persistent. (88 Points Tanzer)

2006 Fruit Bomb, Walla Walla Valley, WA. \$11.00

he 2006 Fruit Bomb is composed of 52% Merlot and 48% Sangiovese. The winemaker, Stephan Jorgensen sourced the fruit from the Columbia Valley and a small portion of fruit from Walla Walla. Fruit Bomb is intended to be a laid back, easy drinking, unpretentious wine from the team at Bergevin Lane in Walla Walla.

2006 Podere Ruggeri Corsini Rosso Matot Langhe **Italy \$11.00**

wonderful rich blend of flavors from the Langhe region of Italy. This wine will complement a variety of grilled meats, or fresh pasta with sun dried tomatoes & Pesto & Parmesan Cheese.

2005 Colle Morino Montepulciano d'Abruzzo \$11.00

his Italian Montepulciano offers full cherry and plum fruit on the nose and palate with notes of almond on the finish. The wine is full-bodied and elegant throughout.

2006 Campos Reales Tempranillo, Spain \$8.50

ark ruby-colored with a fruity nose of crushed violets & blackberry, this medium body wine has gobs of juicy crunchy fruit.

Les Jamelles Syrah, Vin de Pays d'Oc France \$9.00

ark Color, with ruby tints. Scents of red and black berries mixed with floral notes, together with hints of delicate wood and vanilla. This wine is complex, rich, long and fat. It displays aromas of crushed black fruits (blackberries, blackcurrants, cherries) and jam. The tannins are plump and well-integrated.

▼THE Valentine white CHEAP & CHEERFUL 6-PACK▼ \$56.25

- **♥2006** Beauvignac Chardonnay, France \$8.75
- **♥2007 Casal Garcia Vinho Verde, Spain \$7.75**
- **▼2006 Ken Forrester Chenin Blanc, South Africa \$10.00 ▼2005 Les Deux Tour Sauvignon Blanc, France \$13.00**
- **▼2006 Vina Robles Edna Valley Chardonnay, California \$11.00**
- **♥2006** Lourenz and Sophie Gruner Veltliner, Austria \$12.00



1930 Commercial Street SE Salem, OR 97302 503-589-0775

RETURN SERVICE REQUESTED

MONDAY - FRIDAY: 11AM - 6PM SATURDAY'S 10AM-6PM 1ST & 3RD FRIDAY: 'TIL 7PM 2ND & 4TH WEDNESDAYS: 'TIL 7PM (THE MINI-THREE TASTING RETURNS!)