



February 2018 Volume 1761 close to 15 years!

February, the sweetest month of all!

Join us on Wednesday, February 14th Valentine's Day for our Bubbly Rose tasting.

Dinner Specials : Beef Wellington, Dungeness Crab stuffed Salmon and/or Lobster Bisque 4-8 PM

Special Pour: Caravan Cabernet from Napa Valley

February Special Salad: Roasted Beet, Arugula, Feta, Toasted Pine nuts, Orange, Red Onion, House Dressing. Don't forget to add Shrimp! \$12.50

We have a new Chocolate producer: ZOË Chocolate Company. Fabulous!

Try our Flourless Chocolate Torte with Strawberry Puree

Just in time for Valentine's Day

From the "Grand Cru" at Santiam Wine & Bistro!

Valentine bubbly

For Her: 2014 La Maison Antech Cremant de Limoux Emotion Rose France \$17 Fantastic sparkler! From La Maison Antech located in the southern French region of the Languedoc comes this beautiful rosé sparkler from the AOC of Cremant de Limoux. Composed of Chardonnay, Chenin Blanc, Mauzac and Pinot Noir, the Emotion exhibits a pale pink color with lively tints and a fine bead. Delicate nuances of cherry and strawberry along with white floral notes make for a crisp and elegant sparkler that is destined to become a favorite of many. Made in the traditional Methode Champenoise, the Emotion spends 15 months in bottle before disgorgement. Brilliant served as an aperitif, or with sashimi, Chinese or Thai cuisine.

February 2018 Wine Tasting Calendar:

FRIDAY, FEBRUARY 2ND 4-8 PM COST TBD
OREGON PINOT NOIR, LAMB CHOPS WITH MUSHROOM RISOTTO

SATURDAY, FEBRUARY 3RD 12-4 P.M. FREE
SIX WINES FROM OUR FEBRUARY CHEAP & CHEERFUL
12-4 P.M. ENJOY LUNCH, SHOP AND RELAX.

WEDNESDAY, FEBRUARY 7TH 4-8 P.M. PRICE: TBD
FRENCH CHABLIS

FRIDAY, FEBRUARY 9TH 4-8 P.M. PRICE TBD
WASHINGTON REDS

SATURDAY, FEBRUARY 10TH 12-4
TASTING SIX WINES FROM OUR FEBRUARY CHEAP & CHEERFUL
CHARDONNAY

CALENDAR CONTINUED...

WEDNESDAY, FEBRUARY 14TH VALENTINE'S DAY

TASTING: PINK BUBBLY! 4-8 PM

SPECIAL MENU TONIGHT AND TASTING PINK BUBBLY 4-8:30PM

YOUR CHOICE ON SPECIALS: BEEF WELLINGTON, CRAB STUFFED SALMON, LOBSTER BISQUE. RESERVATIONS? A GOOD IDEA!

SPECIAL GLASS POURS: 2014 CRISTOM LOUISE, 2014 CARAVAN CABERNET SAUVIGNON NAPA VALLEY. GARY FARRELL RUSSIAN RIVER CHARDONNAY

FRIDAY, FEBRUARY 16TH WINE TASTING 4-8 PM

ITALIAN REDS BAROLO & NEBIOLO.

SATURDAY, FEBRUARY 17TH 12-4 P.M. FREE LEFTOVERS

WHITE WEDNESDAY, FEBRUARY 21ST 4-8 PM

BUTTTTTTTTTTTTTTTTTT CHARDONNAY

FRIDAY, FEBRUARY 23RD FROM 4- 8PM PRICE: TBD SPANISH REDS

SATURDAY, FEBRUARY 24TH FROM 12-4 PM FREE LEFTOVERS

WEDNESDAY, FEBRUARY 28TH 4- 8 PM

ALL SANCERRE YES, SIX!

SHORT MONTH~

February 2018 Cheap & Cheerful Red six-pack AKA C&C 6-pack: \$55.80

In this month's hand-picked Cheap & Cheerful Six-Packs. You will find incredible wine values from around the globe. The price reflects **10%** off if you buy the following six wines Red or White — your reward for trusting me. These wines are ready and waiting for you to pick-up! Mix the white and red up if you wish! **(These wines can be purchased individually or by the case!) The Wine Club without rules! But, it does RULE! Something for everyone!**

2015 Chateau De Gaudou Cahors, France \$9

Malbec & Merlot Blend This red is fresh and fruity, filled with blackberry and blueberry notes that are accented nicely with licorice drop and floral aromas. Light tannins. Drink now.

2016 Villadoria Tardoc Barbera D' Alba Italy \$12

It is ruby red in color with purple highlights. On the nose it has pronounced red fruit, mixed berry and jam aromas. It is fresh and pleasant in the mouth, thanks also to the variety's characteristic acidity. It is an everyday wine, which goes well with all courses, from starters to full flavored pasta and rice dishes and fairly mild flavored meat dishes.

2016 OZV Old Vine Zinfandel Lodi \$12 A robust Zinfandel from the region's signature 50-100 year-old vines. Jammy with raspberry, milk chocolate and mocha flavors, soft tannins and a supple mouth feel. Food Pairing: Memphis-style BBQ Ribs; Angus-patty Hamburgers with Gruyere; Pepperoni Pizza; Hanger Steak with Balsamic Reduction

2016 La Ferme De Gicon Cotes du Rhone \$9

The dress is a beautiful garnet deep, brilliant and engaging. The nose is marked by a clear and expressive fruit, where the aroma of cherries and strawberries are very rich. Tasty and round tannins structure a soft mouthfeel.

2016 Il Bastardo Sangiovese Rosso di Toscana, Italy \$9 A lush and fruity red, offering a mouthful of blackberry and pomegranate flavors. Firms up a bit on the finish, but enjoy this for the up-front fruit profile. Drink now through 2021 88 Points Wine Spectator

2016 Evodia Garnacha Spain \$11 This is a juicy, fresh Garnacha within the powerful style of the zone, in a cooler year. It's very tasty, with the spicy touch of real barrels with ripe fruit at the foreground. The fact that the bottle that was opened for one day showed much better the ability of the wine to keep it - and improve!

February 2018 Winter White Cheap & Cheerful \$58.50

2016 Imagery Chardonnay \$13

2016 Campos de Suenos Verdejo Spain \$10

2016 Rainstorm Pinot Gris Oregon \$12

2016 Domaine Astruc Viognier France \$9

2015 Domaine Pajot France \$9

2014 Merf Chardonnay Columbia Valley \$12



Contact us

1555, 12th Street SE Ste. 130

Salem, OR 97302

503-589-0775

www.santiamwine.com

Follow us on Face book

February 2018

STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM -CLOSE

WINE TASTING EVERY WHITE WEDNESDAY &

RED ON FRIDAY

EVERY SATURDAY
COMPLIMENTARY
WINE TASTINGS
12-4PM!

OUR MENU IS OPEN
PLEASE JOIN US!

- * SPECIALTY CHEESES FROM AROUND THE GLOBE * CORONA BEANS
- CASINA ROSSO BLACK TRUFFLE SEASALT, VIGNALTA ROSEMARY SEASALT, LUSTAU SOLERA VINAGRE COOKING SHERRY
- *LEMON INFUSED OLIVE OIL *VIGNALTA ROSEMARY SEASALT
- * ITALIAN, SPANISH OLIVE OIL- MALETTI BALSAMIC VINEGAR SHERRY WINE VINEGAR * MARSALA* GIFT BASKETS * SHIPPING BOXES * SHIPPING AVAILABLE * GIFT CERTIFICATES! * YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, OR FRESHLY SLICED GOURMET CHEESES, DEMI FRENCH BAGUETTES— PRICES POSTED AT THE STORE.
- TO GO ORDERS AVAILABLE!