



July 2018 Volume 182
15 years

July, Yippy~ we had a 4 day weekend. Now, back to business!
I apologize if you came to our door and we weren't here!

Special summer soup:

Cold Gazpacho all fresh veggie, no water added, pure goodness!

We are excited our favorite summer Rosé showed Cà Maiol Chiaretto Rosé from Lake Garda. You will find it in our July Cheap & Cheerful!

**From the "Grand Cru" at Santiam Wine & Bistro!
Happy Summer!**

July 2018 Wine Tasting Calendar:

Friday, July 6 Carmenere & Cab Franc 4-8 Price TBD

Dinner Special Beef & Mushroom Stroganoff \$15

**SATURDAY, JULY 7TH CHEAP & CHEERFUL FREE TASTING
CHEAP & CHEERFUL SIX TASTING**

SPECIAL LUNCH DELUXE CHEESE BURGERS & FRENCH FRIES

**WHITE WEDNESDAY, JULY 11TH TASTING 4-8PM PRICE TBD
NEW ZEALAND SAUVIGNON BLANC**

**FRIDAY, JULY 13TH 4-8 PM PRICE: TBD
ZINFANDEL**

**SATURDAY, JULY 14TH 12-4 P.M. FREE TASTING SIX WINES
FROM OUR JULY CHEAP & CHEERFUL
SPECIAL GAZPACHO**

**WEDNESDAY, JULY 18TH 4-8 P.M. PRICE: TBD
ROSE TONIGHT**

CALENDAR CONTINUED...

**FRIDAY, JULY 20TH 4-8 P.M. PRICE TBD
SYRAH**

**SATURDAY, JULY 21TH 11-4 PM FREE TASTING
TASTING LEFTOVERS!
SPECIAL LUNCH DELUXE HAMBERGERS & FRENCH FRIES**

**WEDNESDAY, JULY 25TH 11-4 PM
CHENIN BLANC, SEMILLION, SAUVIGNON BLANC**

**FRIDAY, JULY 27ND 4-8 PM
WASHINGTON RED BLENDS**

**COMING FRIDAY, AUGUST 24 TH PREPARE YOURSELF!
JAMES BOND NIGHT
HOT SUMMER NIGHTS WITH CHAMPAGNE & CAVIAR!
DRIVE YOUR HOT CAR AND OR DRESS UP LIKE YOUR FAVOR-
ITE JAMES BOND ACTOR OR ACTRESS. WE WILL SHAKE
THINGS UP BY HAVING A LITTLE JAMES BOND TRIVIA.**

SPECIATY ITEMS:

**TRY OUR NEW CHOCOLATE TRUFFLES BY SHAUNA HODGES!
YOU CAN PICK FROM AN ASSORTMENT OF FLAVORS.**

HOUSE MADE: CHOCOLATE CHIP COOKIES

July 2018 Cheap & Cheerful Red six-pack AKA C&C 6-pack: \$68.40

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!**

2016 Chateau Malbat Bordeaux, France \$13

As with most junior clarets, Merlot predominates (95%) in this Château Malbat. For this, there are good reasons. Compared to Cabernet, Merlot tends to produce wines with more obvious fruit, and less aggressive tannins- both features which lend themselves to an earlier-drinking style of red wine. Malbat has been in the same family since 1870, and the current incumbent, of the sixth generation, is Daniel Rochet. Simple winemaking ensures great purity of fruit flavor. No rogue oak chips or barrels are involved. With spice, ripe tannins and black currants, this is a dense wine with a good future. There is a firm background to this wine to set against the fruitiness. Drink from 2018-2025

2015 MontGras Merlot, Chile \$12

Dark ruby. Ripe cherry, dark berries and a hint of succulent herbs on the spice-accented nose. Plush and open-knit, offering gently sweet cassis and cherry flavors and a touch of bitter chocolate that gains strength as the wine opens up. Shows good energy and spicy cut on the finish, which is given shape by dusty, sneaky tannins. 88 Points Vinous

2016 Domaine Dupeuble Beaujolais, France \$15

Light bright red. Lively and focused on the nose and palate, displaying vibrant red berry and mineral qualities, Taut, light-bodied and racy in style; a touch of orange zest adds a refreshingly bitter edge to the finish. This insanely easy-to-drink and weightless Beaujolais ought to be bottled exclusively in magnums for proper single-portion servings. 89 Points Vinous

2016 Castaño Monastrell, Spain \$9

I hadn't encountered their entry-level, young and unoaked Monastrell for a while, but I tasted the 2016 Monastrell, which fermented in stainless steel and was kept in concrete vats for four to six months. They used some 25% to 30% full clusters in the vinification, and I've never smelled anything like this from Castaño. This is floral and fresh, elegant and balanced, with moderate extraction, ripe tannins and a very pleasant mouthfeel with clean, focused flavors. This is almost too serious for the price. Wow! and the wine was amazing. **90 Points Robert Parker**

2016 Zach Brown Cabernet Sauvignon, CA. \$15

When Zac said he wanted to craft big, bold wine, I immediately knew we were going to go to Northern California Coastal vineyards. The riches of these vineyards are what give Z. Alexander Brown Cabernet Sauvignon its depth and character. Selecting the best fruit from top vineyard sites in the region enables us to craft a powerful, full-bodied wine with supple tannins and a long, silky finish."—*John Killebrew, Winemaker*

2016 OZ Zinfandel old vine, Lodi, CA. \$12

Like an old pair of familiar jeans, this one is one of my favorite, daily reliable go-to wines. Dark fruit on a full bodied structure that keeps a smoother texture from start to finish. Notes of baking spices and rich coffee on a dark chocolate layer enclose subtle oak and silky tannins. It's simple and direct... sometimes that's exactly what the moment calls for

July White Cheap & Cheerful 2018 \$70.20

2016 Berganorio Orvieto Classico, Italy \$13

2017 Ponga Sauvignon Blanc New Zealand \$12 Here Tuesday, offering rain checks!

2016 Domaine des Cassagnoles Reserve Cuvee Gros Manseng Cotes de Gascogne \$13

2017 Cà Maiol Chiaretto Rosé, Lake Garda Italy \$14

2016 Martin Ray Chardonnay Sonoma County \$15

2017 Bieler Family Daisy Pinot Grigio. WA. State \$11



Contact us

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Follow us on Face book

July 2018

Store Hours: Tuesday 11-7 PM

Wednesday 11-8 PM

Thursday 11-8 PM

Friday 11-8 PM

Saturday Retail 10 AM -6 PM

Saturday Lunch 12-4 PM

Dinner Specials: Wednesday & Friday

Wine tasting:

Wednesday-White Wines 4-8 PM

Friday - Reds Wines 4-8 PM

Saturday-Noon-4 PM

SPECIALTY ITEMS AVAILABLE AT SANTIAM WINE & BISTRO
CHOCOLATE TRUFFLES BY SHAUNA HODGES, DRIED MEATS FROM
CHOPPED MEATS OF PORTLAND, * 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, RIEDLE GLASSWARE**
- MALETTI BALSAMIC VINEGAR**

SHERRY WINE VINEGAR * MARSALA* GIFT BASKETS * SHIPPING BOXES * SHIPPING AVAILABLE * GIFT CERTIFICATES! * YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, CAPER BERRIES OR FRESHLY SLICED GOURMET CHEESES, DEMI FRENCH BAGUETTES —

PRICES POSTED AT THE STORE.
TO GO ORDERS AVAILABLE!