

Is it time for Rosé? Really... Thanks to El Nino Spring has started early... I'm not sure how the daffodil festival is going to work. But, fishing should be great this year.

If you would like to get this newsletter via email please drop me a line with your information and I will switch you.

If you're looking for some new wines to get excited about, why don't you come to one of our wine tastings? We have a great time!

Best Regards, Debbie

Check us out on facebook.com: search for Santiam Wine Company!

## March, 2010 Volume LXXXII

### STORE HOURS

**M**ONDAY - **F**RIDAY: 11AM - 6PM **S**ATURDAY: 10AM - 6PM

# TASTING HOURS:

4 TIL' 7PM
FRIDAYS THIS MONTH:

MARCH 5<sup>TH</sup>, 12<sup>TH</sup>, 19<sup>TH</sup>, 26<sup>TH</sup>

## COMPLIMENTARY WINE TASTINGS EVERY SATURDAY 12-4PM

## <u>Debbie's</u> <u>Recommended Wines</u>

# 2008 Terrapin Cellars Willamette Valley Pinot Noir: \$15

The grapes for this wine come from five small vineyards near Salem. The wine was minimally handled in an effort to preserve the character of this unique blend of vineyard sites. Raspberry and wild strawberry flavors fill the glass. This pinot has a full palate and is very tasty. The wine was aged 10 months in oak barrels. 510 cases were produced. **Excellent Value!** 

## 2008 Inox Chardonnay (unoaked): \$14.50

Lovely white fruits, flowers, and spice, locked in a lushly rich chardonnay, this INOX continues the long-lived, perfectly balanced food wine we've made now for seven vintages. There are jasmine, pear, mineral oil, kiwi, lime, vanilla, pineapple, fruit candies, and stone flavors, suspended by a tension of ginger, minerality, and acid. The wine is both brightly acid-driven and richly emollient, finishing dry and bracing.

SATURDAY, MARCH 13

Featuring wines of the story of the story

## 2009 Illahe Viognier, Willamette Valley: \$15

Smooth and creamy, the polished texture supporting an explosive range of apricot and peach, lemon meringue, pear and spice flavors that ease into the long, vivid finish. Drink now through 2012.

## 2006 Two Angels Cabernet Sauvignon: \$26.50

Leather, cherry and vanilla notes are all prominent on the nose of this Cabernet Sauvignon. Throughout the palate, layer after layer of cherry and spice are present. Earth, mineral, black tea, pencil lead, tobacco and light truffle notes all emerge in the persistent finish. This wine has good structure and acidity. This cabernet would be an excellent match for pork carnitas or other flavorful meats.

- \* WINE TAGS FOR YOUR WINE CELLAR
- \* ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)
- \* MALETTI BALSAMIC VINEGAR SHERRY WINE VINEGAR
- \* DRIPLESS POUR SPOUTS \* GIFT BASKETS \* GIFT BAGS
- \*SHIPPING BOXES \* VINTURI WINE AERATOR
- \*JOEL PALMER WHITE TRUFFLE OIL \*ODOLLA BOASTED COFFEE BEANS

## WINE TASTING SCHEDULE

Please mark your calendar! We provide Cascade Baking Company Rustic French baguettes at our Friday tastings!

SATURDAY, FEB. 27<sup>TH</sup> 12-4 FREE!

Six of the March Cheap & Cheerful Wines.

FRIDAY, MARCH 5TH

Made in Oregon Wines!

Saturday, March 6™ 12-4 FREE!

Six Wines from the March Cheap & Cheerful Wines.

FRIDAY, MARCH 12™ 4-7 PRICE TBD Washington Vintage 2007 Excellent!

SATURDAY, MARCH 13<sup>ND</sup> FREE!

Featuring wines from Bethel Heights.

FRIDAY, MARCH 19<sup>TH</sup> 4-7 PRICE: TBD Chardonnay from around the globe!

Saturday, March 20<sup>™</sup> 12-4 FREE! Featuring Wines from Westry Wine Company.

FRIDAY, MARCH 26™ 4-7 PRICE: TBD Wines from Australia.

SATURDAY, MARCH 27<sup>TH</sup> 12-4 FREE!

Viognier from Oregon, Australia and Washington.

- \* DECORTIVE PEWTER BOTTLE STOPPERS
- \* WILLAMETTE VALLEY CHEESE ROGUE VALLEY CREAMERY
- \*CASINA ROSSO BLACK TRUFFLE, FENNEL AND BORCINI SEASALTS

VIGNALTA ROSEMARY SEASALT \*EASY WINE OPENERES

\*VACUVIN WINE SAVER AND EXTRA CORKS \* RITROVO SALT OR TRUF-FLE XOCOLATE SHIPPING AVAILABLE \* GIFT CERTIFICATES!

#### March 2010 Red Cheap & Cheerful 6-pack: \$58.50

In this month's hand-picked Cheap and Cheerful Six Pack are incredible wine values from France, Washington & Australia & Chile. The price reflects 10% off if you buy the following six wines — your reward for trusting me. These wines are easy, ready and waiting for you to pick-up! Mix the white and red up if you wish!

Don't forget to recycle your 6 pack boxes and get \$.50 off your next 6-pack!

#### 2006 Red Heads Studio "Yard Dog", Australia: \$11

5% petit verdot, 30% cabernet sauvignon and 15% merlot; Deep ruby color. Powerful cherry and plum aromas are brightened by minerals and dried flowers. Strong bitter cherry and dark berry flavors are nicely framed by dusty tannins and pick up a bitter fruit pit quality on the back end. Finishes with youthful tannic grip and impressive persistence. More serious and structured than just about any other wine at this price. Believe it or not, this will reward a few years of bottle aging.

## 2006 Llama Old Vine Malbec, Argentina: \$13

LAMA! As its namesake, this wine embodies the distinctive spirit of our vineyards, spanning the foothills of the Andes. Aged six months in French oak barrels, Llama is a rich ruby-purple color, and boasts elegant flavors of black berries, ripe plum and robust spices with good balance and structure.

#### 2007 Ca' Del Sarto Barbera D'Alba, Italy: \$10

This is a prize Barbera, crafted by one of the elite Barolo winemakers exclusively for Ca' del Sarto. The 2007 vintage shows thru in this perfect example of a rich, hand-crafted Barbera d'Alba from the Barolo region.

#### 2007 Roots Carmenere, Chile: \$11

eep red in color with gentle tannins and rich flavors of plum, blackberry and spice. Pairs well with pasta, vegetable soup, spicy entrees and grilled meats. Its unique character pairs perfectly with ingredients that are difficult to match such as garlic, bell peppers, fresh herbs and eggplant.

#### 2007 Mas de Guiot Vin de Pays: \$10

ade from 60% Syrah and 40% grenache, this is a winner. There are just under 3,500 cases of this wine. It displays a dense ruby/purple color and beautiful, sweet creme de cassis fruit intermixed with touches of forest floor, acacia flowers, and earth. Aged in tank and old barrels, the wine is dense and richly fruity, with silky tannins. It should be drunk over the next 1-2 years, as the real value of these wines is their exuberance and rich fruit. This large 240-acre estate is in the Costieres de Nimes. Importer: Robert Kacher (89 - Points Robert Parker)

#### 2008 Cotes du Bruno Cotes du Rhone, OR: \$10

enetrating and juicy, this Rhône-Style blend of syrah, grenache, mourvedre and counoise blasts open with plum, dark cherry, blackberry, smoke, Oriental tea, wet stone and black pepper.

### March 2010 White Cheap & Cheerful 6-pack: \$60.50

2007 Plow Buster Chardonnay OR: \$13.50 Tasty!
 2008 Labbe Abymes Savoie Jacquere France \$13 Minerally!
 2008 Dashwood Sauvignon Blanc New Zealand: \$9 Really good...

2009 Trumpeter Chardonnay Mendoza Argentina: \$10
 Smooth with a nice touch of oak

• 2008 Beau Vignac Viognier France: \$9.50 Peachy

• 2008 Chateau de la Ragotieve Muscadet Sēvre et Maine Loire Valley, FR: \$12 Quenching!



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