



October 2007
Volume LIII

Greetings!

October is here...how did it come so fast? The leaves on the trees are beginning to turn their gorgeous colors of red and orange like the sunsets and it is the most exciting time in the vineyards. With the busy time of crush, a truly beautiful season is here!

This month I have planned a few excellent and exciting wine tastings starting Friday, October 5th Oregon Pinot, Saturday, October 13th Grateful Palate Wines from Australia and on Saturday, October 20th Saké. Mark your calendar!

Congratulations to Anna Russo and Ellen Egan for their accomplishment of sniffing out the right wines at BOOT CAMP last month! Go Girls!

Remember to try the October C&C... stock-up! The Holidays are coming! If you decide to purchase a case of any of these wines, I will give you 20% off on a case purchase!

The weather has cooled down. If you want to start shipping now is the time!

In Vino Veritas,
Debbie

New Releases: Highly recommended!

2006 Owen Roe Sinister Hand Oregon \$23.00

A Grenache, Syrah, Mourvedre (GSM) blend among the best made in America. These three traditional Rhone Valley grapes are ideal when blended. This wine has its own cult following for both the excellent quality of the juice, and because of the story. You can taste this at the October 19th wine tasting!

The label has a story... a famous Irishman was in a race to homestead some land. Many folks were rowing towards land, and the first to arrive would gain title. The Irishman in question knew he would not reach shore first, so he cut off his hand and threw it onto the beach, thus being first to touch the ground. The severed hand that graces the label is sure to be a conversation-starter.

Did you know? Many names in wine are really the same grape? Chardonnay is also called Pouilly-Fuissé, Chablis & White Burgundy. Pinot Noir is called Red Burgundy. Syrah is the same grape as Shiraz, Grenache is also Garnacha, Sauvignon Blanc is also Fumé Blanc and Pouilly-Fumé. Usually the name is a geographical indicator of where the wine was produced.

WINE TASTING SCHEDULE:

Friday, October 5th 5:00-7pm The best of Oregon Pinot!
Exciting new releases from Evesham Wood, Sharecroppers, Owen Roe, Black Cap, Ayres Vineyard & Panther Creek!

Saturday, October 6th 12:00-4:00PM
FREE! Taste 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack!

**Wednesday, October 10th 5:00-7:00PM Price:
\$10.00 Cabernet Franc!**

Saturday, October 13th 12:00-4:00PM
Taste 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack! Don Weston will be here to pour and talk about the Aussie wine from the **Grateful Palate**.

This will include wines from Marquis Philips.

Friday, October 19th 5:00-7:00 PM Price: TBD
Deadly Wines including the Sinister Hand...
Costumes Welcome! I Dare You to!

Saturday, October 20th 12:00-4:00PM FREE!
Saké Tasting- Fine Polished Rice Wine- Amazing!

Wednesday, October 24th 5:00-7:00pm Mini Three
\$10.00 Tonight Malbec!

Friday, October 26th 5:00-7:00 PM Price TBD
South African Wines

Saturday, October 27th 12:00-4:00pm Free
Grenache and Garnacha

THE RED CHEAP & CHEERFUL 6-PACK:

This month, you will receive six “New and Exciting” wines from Oregon, Argentina, California, Washington and France and Spain in your box of six. As usual, to reward your bravery in trusting me, you get 10% off the following six wines! Adjustments always okay! **The total is \$60.50 for this amazing Red Cheap & Cheerful. Mix them up if you like or better yet, purchase a red, and white C&C!**

The Third Bottle Zinfandel Cabernet, Merlot Blend

\$11.50 The 3rd Bottle was designed to be that third bottle of wine you **should** have opened after already having a couple of bottles of wine. For this release, Gustavo blended Zinfandel for the spiciness, Merlot for the softness and Cabernet Sauvignon for the firm backbone. A lush, full, spicy wine that will easily become one of your go-to wines for your first and second bottles as well. The fruit is all from the Napa Valley and the wine was aged in American oak for two and a half years.

2005 Domaine La Garrigue Cote du Rhone Cuvee

\$13.75 “The 2005 Cotes du Rhone Cuvee Romaine, a blend of 65% Grenache, 25% Mourvedre, and 10% Syrah, is a fabulous example of how high quality Cotes du Rhone’s can be. Made under the auspices of the brilliant oenologist Philippe Cambie, this wine comes from the estate’s oldest head-pruned vines of 60 to 90 years old. Dense ruby/purple with terrific black cherry and black currant fruit, full-bodied essence of Provencal fruit, herbs, incense, and spice, this essentially tastes more like a Vacqueyras than a Cotes du Rhone and is beautifully ripe, full-bodied, opulent, and also vibrant, which is in keeping with this top-notch vintage.” **91**

Robert Parker

2006 Tapena Garnacha Castilla, Spain \$10.00

This wine is spicy and seductive, with lovely garnet color and lingering flavors. Its brilliant violet hue and seductive nose whisper ‘try me, now’ as you bring the wine to your lips. In the mouth, there is a rush of dark fruit with an underlying bright spice, including hints of rosemary, thyme and a trace of sage. This wine is full-bodied, but still lively, with round tannins, which combine with the fruit to produce a velvet finish. I also love the label! Check this out!

Barnard Griffin Cabernet Merlot Blend \$10.00

Cabernet Sauvignon, Merlot & Cabernet Franc Blend Raspberry fruit, herbal complexity and toasted French and American oak aromas are foremost in the nose. Direct fruit dominates flavors; medium acidity and a moderate tannic finish round out the wine.

2005 Lamy Corbieres Languedoc, France \$8.75

Complex in the nose with an earthy, robust, full-bodied palate and a touch of round oak in the finish, this Corbieres is a classic Languedoc red made from a blend of Mourvedre, Syrah, Grenache and Carignane. The ideal accompaniment to a wide variety of dishes, this versatile red is perfectly priced for everyday enjoyment.

NV Elk Cove Syrah/Grenache Oregon \$13.00

A hearty, fruit forward red wine with hints of smoke and dark cherries. Ready to drink. Perfect For autumn sipping. Try it with beef stew.

White Cheap & Cheerful please come in for more information on this six-pack! \$58.25 (Excellent Wines!)

2005 Vega Sindo Spain \$7.25

2005 Windy River Chardonnay California \$10.00

2005 Insolia Carinda Sicily, Italy \$13.00

2006 Portuga Portugal \$8.00

2006 Aveleda Alvarinho Portugal \$13.00

2006 Filippo Gallino Roero Arneis Italy \$13.50



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Monday-Friday 11:00-6:00 PM

*****NEW SATURDAY HOURS 10:00AM-5:00 PM*****

1st & 3rd Friday ‘til 7:00 for our Wine tastings!

2nd & 4th Wednesday’s ‘til 7:00 for our Mini Three wine tastings!

Return Service Requested