



Calling all Santiam Wine Company fans! **I need your help! Please spread the word! We moved! Make coming to my new shop a habit.** We are easy to get to from my old shop you can turn east on Rural, continue to Berry go left to Lewis and right to 12th here we are... or Mission to 12th go right about eight blocks to Lewis and here we are...from the south turn off commercial on 13th toward Mission turn left on Lewis to 12th and here we are! We have so much to offer we are now a wine bar a place you can come to and relax with a nice glass of wine and small plates! Tell all your friends Thank You!

SALEM HAS A NEW WINE BAR!

We have wonderful salads, cheese, crackers, individual flat bread pizza and our E.C. pork sliders.
***Thursday, October 6th** Fall Fashion Trunk Show! Come see the latest Scarf trends from Europe and do a little pre-holiday shopping and wine tasting!

Friday, October 28th 4-7 OWEN ROE with owner David O'Reilly
\$25. per person

Recommended WINE & TASTING **SCHEDULE**

2009 Ben Marco Malbec, Argentina \$17.

Thanks to Jeff & Valerie for introducing this wine to me! Wow, I have a new favorite Malbec and this has inspired me to have Malbec tasting! Blended with 10% Bonarda; spice box, incense, lavender, black cherry; rich, plush palate. **91 Points Robert Parker**

FRIDAY, SEPTEMBER 30TH FULL POUR \$24.SUPER POUR \$7. 4 til 7 Half pours available!

Châteauneuf-du-Pape 15% off any six wines from this tasting!

Saturday, October 1st 12-4 FREE

Six of the October Cheap & Cheerful Six-Pack.
 We are tasting 3 whites & 3 reds.

Wednesday, October 5th 4-7 PM \$14.

Pick your flight of four wines for \$14. Choose four wines from our new October Wines by the glass list!

Thursday, October 6th 4-7 Trunk Show \$10

WINES From Chile from the Errazuiz collection
 This will be a great way to shop for the holidays
 Marsha has a beautiful collection of scarves and they are very fashionable today!

Friday, October 7th 4-7 P.M. Price TBD

Malbec from Argentina. Including the 2009 Ben Marco

Saturday, October 8th 12-4 FREE

Six of the October Cheap & Cheerful Six-Pack.
 We are tasting 3 whites & 3 reds.

Wednesday, October 12th 4-7 \$14

Friday, October 14th 4-7 Price: TBD

Washington Red Blends

Saturday, October 15th 1-4 Free

Chardonnay

Wednesday, October 19th from 4-7 \$14.

Wines that pair excellent with Shellfish! A great way to kick off the season! It's great to live here the Northwest!

Friday, October 21st 4-7 Price TBD

Beaujolais or Gamay Noir. These are lovely wines from France and here in Oregon. They are the perfect wine with many foods. **Our special today is pumpkin soup!**

Saturday, October 22nd 12-4 Free

Prosecco for the holidays Italian Bubbly~~

Wednesday, October 26th 4-7 \$14

Wine selection Domestic Rhone blends.

Syrah, Grenache & Mouvedra

Friday, October 28th 4-7 OWEN ROE

\$25. per person

Wine Tasting new releases from Owen Roe and heavy Hors d'oeuvres Included. Please welcome special guest Owner David O'Reilly! R.S.V.P. Please!

Saturday, October 29th all day long, FREE
Deadly wines stock-up for Halloween or else!

October Red Cheap & Cheerful 6-pack: \$ 62.

In this month's hand-picked Red Cheap & Cheerful Six-Pack are incredible wine values from Italy, Chile, France, California & Washington. The price reflects **10%** off if you buy the following six wines — 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! Don't forget to reuse your 6-pack boxes and save 50¢ off your next 6-pack! Restock your cellar with Cheap & Cheerful Six-Packs!

Don't miss out on the simple pleasures...like an evening glass of wine!

SANTIAM IS NOW OPEN UNTIL 7 o'clock TUESDAY—FRIDAY.

2010 Errazuriz Cabernet Sauvignon Estate Reserva, Central Valley, Chile : \$12.50

Vivid red. Displaying scents of redcurrant and cherry along with floral and smoky nuances. Round and smooth in the mouth, with gently sweet red fruit flavors and a hint of cherry pit. Finishes with good clarity and impressive persistence for a wine at this price point. This is a serious value. **89 Tanzer**

NV Little James Basket Press Cote du Rhone, FR. \$11.50

Named after Louis' son James, this vibrant and juicy red is always a crowd pleaser. He says: "Little James is at Saint Cosme the wine of freedom...This wine recalls the ancient times when the wine merchants would make wines having only one target: the pleasure. Blending several vintages is considered to be a great tradition in Champagne. I think it works exactly the same for a great Grenache. Cherry, oriental spices, lavender, strawberry." The 2011 bottling is all Grenache fermented and aged in vat, half from 2010 and half from all the vintages back to 1999. 13.5% abv.

2010 The Immortal Zin Old Vine Lodi, CA \$11

A silken, smooth, rather elegant rendering of this classically Californian grape, chiseled with fine, yet never overwrought or ungainly, tannins, brightly aromatic notes of wild raspberry and cranberry and zesty flavors that linger with sprinkles of cocoa dust and scrubby earth.

2009 Planeta La Segreta Sicily, Italy: \$13.

Aromas of pink peppercorn lead to a juicy palate of cherry and plum notes, as a stony minerality accents the vibrant finish. Nero d'Avola, Merlot, Syrah and Cabernet Franc. Drink now. Anticipated maturity: 2010-2012.

2008 Bonair Cabernet Sauvignon, Yakima Valley, WA: \$10

This is our darkest, most complex, tannic cab. It is very Bordeaux-like in character. It has deep color and complex hints of leather and tobacco. Try the following foods with this wine: Beef, Duck, Game, Green vegetables, Grilled Beef, Hard cheese, Lamb, Mushroom, Mustard sauce, Parmigiano Reggiano, Pepper sauce, Rare Tuna, Red wine sauce, Roast Beef, Roast chicken, Sharp cheese, Smoked Chicken, Squash, Steaks

2008 Four Vines Petite Sirah, Paso Robles, CA: \$11

Pop the cork and be instantly greeted by the scent of black cherry, nutmeg and vanilla before the glass even meets your lips. Enjoy the smooth, surprisingly velvety tannins that only the hills of Paso Robles can deliver, while flavors of rich, deep fruit and toasty, caramelized crème brulee envelop your palate.

Santiam Wine Co. October White Cheap & Cheerful \$61.20

2007 Chateau Thieuley Bordeaux France \$10.

2008 Ryan Patrick Reserve Chardonnay, WA. \$12.

2009 Sean Minor Chardonnay CA. \$12

2010 Argiolas Costamolino Vermentino, Sardegna \$14.

2010 Colombelle Cotes du Gascogne France \$10

2010 Chateau Virgile Costier France \$10



Contact us:

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Follow us on Face book!

**October, 2011
Volume CI(101!)**

STORE HOURS

MONDAY – 12-6 PM

TUESDAY-FRIDAY: 11AM - 7PM

SATURDAY: 10AM - 6PM

TASTING HOURS:

4 TIL' 7 PM

COME IN FOR LUNCH!

**COMPLIMENTARY
WINE**

**TASTINGS EVERY
SATURDAY 12-4PM!
PLEASE JOIN US!**

*SPECIALTY CHEESES FROM AROUND THE GLOBE *CARONA BEANS.

* CASINA ROSSO BLACK TRUFFLE, FENNEL SEASALTS

* VIGNALTA ROSEMARY SEASALT * EASY WINE OPENERES

* VACUVIN WINE SAVER AND EXTRA CORKS

* ITALIAN, SPANISH & PORTUGESE OLIVE OILS –SAMPLES AVAILABLE

MALETTI BALSAMIC VINEGAR + SHERRY WINE VINEGAR

* NEW OREGON OLIVE MILL TRIPLE STACKED OLIVE OILS \$15. GREAT GIFT IDEA!

DRAGON FIRE CHEF SAUCE \$7. LOCAL

* DRIPLESS POUR SPOUTS A VERITY OF SPECIALTY CHEESES

*GIFT BASKETS * SILKY ASIAN GIFT BAGS

*SHIPPING BOXES * SHIPPING AVAILABLE * GIFT CERTIFICATES!

*FREE TISSUE WRAP AND HAND TIED BOW! JUST ASK.