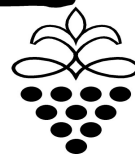


# SANTIAM



& BISTRO



September 2013 Volume CXXVI 126

Holy Smokes, I can't believe it is September 2013... my life is cruising by!

The road has been fortunately smooth. Enhance by a few memorable bottles of wine!

Can you remember the wines that have stood out in your lifetime? I remember the 1990 Allegrini Amarone Classico. It was remarkable... "The 1990 Amarone is one of the finest aged Amarones I have ever had the pleasure of tasting. Everything is simply in perfect balance. The 1990 is a wonderful, opulent Amarone blessed with tons of ripe fruit and seamless personality that flows through to the impeccable finish. There are absolutely no signs of oxidation; instead the 1990 impresses for its balance and poise. Finessed, silky tannins frame an utterly impeccable finish. Readers who might still own the 1990 Amarone should be thrilled!" 94 Points Robert Parker

I have never thought about a bucket list for wine, I think I'm going to start one!

**We are going to do a Veneto tasting. Join us on Friday September 20th 4-8**

**I'll find some exciting Amarone!**

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

## September Wine Tasting Schedule:

**Please mark your calendar**

**WEDNESDAY, SEPTEMBER 4TH TIME: 4-8 PRICE:**

Oregon White Wines

**FRIDAY, SEPTEMBER 6TH TIME : 4-8 PM PRICE: TBD**

California vs Washington Cabernet Sauvignon

**SATURDAY, SEPTEMBER 7TH TIME: 12-4 SIX WINES FROM THE SEPTEMBER CHEAP & CHEERFUL SIX-PACK FREE**

Store hours 10-6

**WEDNESDAY, SEPTEMBER 11TH STORE HOURS 11-8**

White Rhone Rangers: The Marsanne-Roussanne combination is a Southern French staple – the former for body, the latter for aroma, finesse and aging capacity. In the Rhone, Viognier is not traditionally blended with other white grapes, but small amounts are sometimes added to reds and roses to inject an elusive note into the nose. In America, however, vintners have found Viognier to enhance many white wine blends and it is not unusual today to find it included in Rhone-style blends or even Sauvignon Blanc labeled wines.

**FRIDAY, SEPTEMBER 13TH WINES: MERLOT PRICE: TBD**

In a Merlot State of Mind! Merlot from France, California and WA A range of fresh flavors such as plums, cherries, blueberries and blackberries mixed with cocoa and blackpepper tones, often dominate this type of red wine. The tannin levels are typically lower than say a Cab and the fruit flavors are typically forward - making this a prime wine candidate for consumers just "getting into" red wines. Merlot is often used to blend with other varietals, such as Cabernet Sauvignon and Cabernet Franc. By blending Merlot with these wines, a symbiotic relationship can exist. The Cabs are softened, mellowed a bit and the Merlot enjoys more structured and defined.

**CALENDAR CONTINUED...**

**SATURDAY, SEPTEMBER 14TH TIME: 12-4**

Six wines from the September Cheap & Cheerful Six-pack FREE Tasting. Store hours 10-6

**WEDNESDAY, SEPTEMBER 18TH STORE HOURS 11-8**

Sauvignon Blanc from around the globe!

**FRIDAY, SEPTEMBER 20TH 4-8 PM REDS FROM THE VENETO REGION OF ITALY PRICE: TBD**

Please refer to my opening paragraph. :-). It is easy to identify and fall in love with Venetian wines. The reason is simple: the wines of the Veneto are a mirror and a blend of all the cultures of the Mediterranean, the cradle of great civilizations and a melting pot of many people. All their customs and traditions merged over the centuries to create a unique identity. The wine of the Veneto is a taste of innovation and history

**SATURDAY, SEPTEMBER 21TH TIME: 12-4 PRICE: FREE**

Bubbly: Spanish Cava and Italian Prosecco

**WHITE WEDNESDAY, SEPTEMBER 25TH 4-8 PM**

**WHITE BORDEAUX: SEMILLON, SAUVIGNON BLANC**

When we think of Bordeaux wine most of us immediately think of its famed red wines. Maybe it is time to take a more serious look at what the Bordelais are doing with dry white wines, because dry white Bordeaux is making a strong comeback.

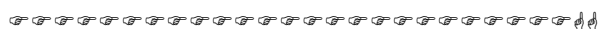
**THURSDAY, SEPTEMBER 26TH LIVE MUSIC 5-8 NO COVER**

No Corkage The Music by The "Outer Banks" Please welcome Steve & Melody Banks. This night has become a real party! Get your friends together and come on down!

**FRIDAY, SEPTEMBER 27TH OWEN ROE WINERY NEW RELEASES 4-8 PRICE: TBD**

We will be tasting several Wines from the 2012 Vintage! With Garret from Owen Roe.

**SATURDAY, SEPTEMBER 28TH 12-4 FREE LEFTOVERS**



## **September Party Pack AKA Cheap & Cheerful 6-pack: \$68.40**

In this month's hand-picked Cheap & Cheerful Six-Packs for September you will find incredible wine values from Italy, Spain, France, Washington & California . 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! **Buy the six-pack and then buy them by the case! You're going to love them!**

### **HIP Sagemoor Farms Cabernet Sauvignon WA \$13**

Sagemoor Vineyards, one of the oldest and most respected vineyards in Washington state. This cabernet is a great value, I was impressed by the first sip. Yes, maybe a little young and you could cellar for years. Today it has a wonderful balance and deep flavors that I really enjoyed. Open it early and have it with any meat dish off the BBQ. Nice value here. I believe this is produced by Hedges.

### **2010 Finca el Tesso Tempranillo Spain \$10**

From small Vineyards A lush mouthfeel, abundant tannins, and pleasant aromas of chocolate, baking spices, licorice and sweet flowers. Pairs with firm aged cheese.

### **2009 Bosao Berola Spain \$13**

The 2009 Berola is a blend of 70% Grenache, 20% Syrah and 10% Cabernet Sauvignon. Some oak enters the picture here, as this cuvee is aged in a combination of French and American oak barrels for about 14 months. There are 1,400 cases of this serious red. While priced nearly twice as high as some of its siblings, this is a hefty, rich, impressive wine that will drink well for 7-8 years. Abundant notes of black currants, black cherries, licorice, flowers, vanilla and spice box are found in the aromas and flavors of this medium to full-bodied, silky, well-endowed wine. Unbelievable! **90 Points Robert Parker**

### **2011 Vinademoya Mencia Spain \$13**

Fully saturated, impenetrable violet-ruby. Intense nose of low-toned, ripe, black cherry, crushed dark stones, and smoke. Very dry, with lots of very fine-grained tannin, this wine immediately coats the entire mouth and the finish just hangs around and hangs around. The concentration of dark cherry fruit is remarkable, yet it's in no way over-extracted or too jammy. It's almost freakish that a wine this intense could have a sense of elegance, but this does. The acids are pretty low, but, again, the wine seems in perfect harmony despite this. This could probably improve over the next 2-3 years.

### **Peterson Shameless Red Healdsburg, CA \$14**

The wine's robust aromas and unabashed flavors put more expensive wines to shame. Rich dark fruit and berry aromas surround tempting oak and baking spices in the nose. Delicious cherry and brambly berry mingle with a good dose of black pepper and a touch of mineral that linger on the palate. 56% Petite Sirah & 44% Cabernet Sauvignon

### **2010 Vieux Clocher Cairanne Cotes du Rhone FR \$13**

Its delicate and subtle nose of red and black fruits with touches of spices opens on a fruity and well built mouth which invites to imagine a superb evolution of its bouquet after several patient years. 70 % Grenache, 25 % Syrah, 5 % Mourvèdre

## **September Refreshing White Cheap & Cheerful \$64.35**

**2012 Libra Pinot Gris Oregon \$14 Birthday wine September!**

**2012 Carlton Cellars Pinot Gris \$13**

**2012 Pomerols Picpoul Pinet France \$11.50**

**2011 Condes DE Albare Albarino Spain \$10**

**2012 Joel Gott Sauvignon Blanc Napa Valley \$10**

**2012 Dashwood Sauvignon Blanc New Zealand \$13**



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### **STORE HOURS**

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

SUN & MON CLOSED

**WINE TASTING EVERY  
WEDNESDAY & FRIDAY  
JAM NIGHT THURSDAY**

**AND SATURDAY**  
COMPLIMENTARY  
WINE TASTINGS  
**EVERY SATURDAY**  
12-4PM!

PLEASE JOIN US!

\* SPECIALTY CHEESES FROM AROUND THE GLOBE \* CORONA BEANS  
• CASINA ROSSO BLACK TRUFFLE SEASALT, VIGNALTA ROSEMARY  
SEASALT, LUSTAU SOLERA VINAGRE COOKING SHERRY  
\*FINO IN FONDO ITALIAN SAUSAGE MADE BY NICK'S IN McMINVILLE  
\*BLOOD ORANGE OLIVE OIL \*ROSEMARY OLIVE OIL  
\*LEMON INFUSED OLIVE OIL \*VIGNALTA ROSEMARY SEASALT \* VACU-  
VIN WINE SAVER AND EXTRA CORKS \* ITALIAN, SPANISH OLIVE OIL  
- MALETTI BALSAMIC VINEGAR  
SHERRY WINE VINEGAR \* MARSALA\* DRIPLESS POUR SPOUTS \* GIFT  
BASKETS \* SHIPPING BOXES \* SHIPPING AVAILABLE \* GIFT CERTIFI-  
CATES! \* FREE TISSUE WRAP AND HANTIED BOW! YOU CAN ALSO PUR-  
CHASE OUR MARINATED NUTS, OLIVES, OR FRESHLY SLICED GOURMET  
CHEESES, DEMI FRENCH BAGETTES— PRICES POSTED AT THE STORE.