

## **Happy New Year!**

Ok, I had a couple days off and now I'm finding it hard to get my act together! But, I am working hard to finish the January Newsletter. We are having a great wine tasting tomorrow night! Italian Wines including several from Small Vineyards imports of fantastic wines from Italy. We are also tasting a new Extra Virgin Olive Oil that just arrived called Perazzeta \$22. and it is delicious!

- What: Italian Wines all red
- Cost: \$16 Full pour includes Olive Oil Tasting 1/2 Pour \$10
- Time: 4-8
- Where: Santiam Wine & Bistro
- Come on down and bring your friends~ Time for more fun

### **The Wines:**

#### **2009 Le Rote Chianti Colli Senesi \$15**

D.O.C.G. (kee-AHN-tee KOH-lee say-NAY-zee) In the shadow of the famous Towers of San Gimignano, the Toscana estate, Le Rote, makes a wonderfully charismatic Chianti Colli Senesi. It has rich, chewy dark fruit and "wet" tannins, yet finishes dry and clean. Remarkably, this wine was aged a full year and a half before release; a very rare decision for a non-Riserva Chianti—and the results show. Smooth, black cherry, and sweet tobacco linger on a faint, pleasant finish that is touched off by just the right hint of oak. Toscana, Italia.(Town of San Gimignano)25 hectares. 180-260 meters.Mixed clay, marl, and shells.Spurred Cordon. Guyot. 3,000-5,000 vines per hectare.

Fermentation in temperature controlled stainless steel tanks. 90% Sangiovese, 5% Malvasia Nera, 5% Canaiolo.585 cases. pairings: Pasta Bolognese, Caprese salad, and Spaghetti Carbonara. 13.5% by volume.

#### **2010 Corte Alla Flora Rosso Di Montepulciano \$13**

A lovely, full-bodied bouquet with spicy berry notes, The wine is aged in large barrels for over a year. Full and persistent on the palate with noticeable tannic presence and an acidity that supports the general structure of the wine. This is a wine with aromatic impact and wealth of flavor which ages extremely well.

#### **2009 Ala Vecchia Lagone \$15**

The 2009 Lagone is absolutely delicious. Mocha, espresso, black cherries, licorice, smoke and leather meld together in this ripe, generous offering. Readers looking for a delicious entry-level red from Bolgheri will find much to admire in this warm, resonant wine. This is a flat-out gorgeous wine for the money. Anticipated maturity: 2012-2014. 89 Points Parker

#### **2011 La Quercia Aglianico IGT \$14**

From the master of Montepulciano, Antonio Lamona delivers his signature combination of power and finesse with one of the most difficult varietals of all: Aglianico. La Quercia is an uncertified organic estate, and this wine, harvested from a single cru owned by the family in Puglia, really delivers. With the classic ripe plum and white pepper notes that this Noble varietal is known for, it is a rare opportunity to taste Aglianico in a fresh, immediate style, that deftly manages the soft tannins. Abruzzo, Italia.

#### **2010 Tre Donne Barbari Nebbiolo \$19 (BAHR-bahr-ee neh-BEE-oh-loh)**

From the incomparable ladies of Tre Donne comes Barbari, meaning "Barbarian," a delicious ode to the history of Piedmont. The words "Barbera" and "Barbaresco" derive their names from barbarians, which played a big part in local history and linguistics. Made from 100% Nebbiolo, it is a piercingly pure, lovely wine of power and elegance—a combination seemingly so consistently achieved by Tre Donne. This is an exceptional value and a wine not to be missed.Piemonte, Italia.

**2008 Giuseppe Lonardi Privilegia \$43**

Privilegia I.G.T. (pree-vee-LAY-jah) From the incomparable Giuseppe Lonardi, comes this revolutionary blend of Corvina, the primary grape in Amarone, and Cabernet Franc. It is elegant, with a delightful combination of bold Mediterranean fruits and a dusty potpourri finish. Matured for 22 months in French barriques, it is a neo-classic Italian wine that will age for 15 years, and a very limited production. Recently recognized by the Italian Sommelier Association as a top wine in Italia.Veneto, Italia.(Town of Marano) Giuseppe Lonardi. (ju-ZEP-ay lo-NAHR-dee) Maceration for 7 days (Cabernet Franc). Maceration for 15 days (Corvina). Fermented separately in stainless steel. 50% Corvina, 50% Cabernet Franc. 1st passage French barrique. 22 months in the barrel.

**Perazzeta Extra virgin Olive Oil \$22**

Alessandro Bocci takes his olive oil more seriously than anyone we have met. He hand picks all of the olives off the 700 trees on his property, when fruit is half green, half black. With a combination of three types of olives, he masterfully blends an intense, fruity olive oil with incredible viscosity. The oil is cold pressed to 81°F, so as not to overheat the oil and burn off the flavors; he then filters the oil through a large-grained paper filter. The acidity is a remarkably low at .13% (a great oil standard is .5%-1.0%)! Toscana, Italia.(Town of Montenero d'Orcia)

Saturday, January 5th we are tasting six of January Cheap & Cheerful Selections 12-4

Thank you!

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