

Here we go... drinking Spanish wines again! Tempranillo is the grape! Join us for this fine wine tasting on Friday, April 22nd from 4-7 pm.

- **Where: Santiam Wine Company**
- **Bring: All your friends!**
- **Cost: Only \$21 Full pour 1/2 pour \$12.**
- **Included: Fresh rustic french bread from Cascade Baking Company, Olive Oil for dipping and cheese.**

THE WINES:

2006 Vinas del Cenit Venta Mazzaron \$15.

Tempranillo aged in oak for nine months. Deep crimson-colored, it offers up a smoky perfume of mineral, licorice, espresso, and blackberry. This leads to a firm, structured wine with plenty of succulent fruit, spice notes, excellent balance, and a pure finish. Although it will improve in the bottle for 1-2 years, it can be enjoyed now. **90 Points Robert Parker**

2004 Bodegas y Vinedos Fernandez Rivera Dehesa La Granja Tempranillo \$18.

The 2004 Dehesa la Granja offers similar but more expressive aromatics, is rounder and more supple on the palate, and has outstanding depth, concentration, and length. It is more forward than the 2003 but should offer a similar drinking window. It will be at its best from 2010-2020. **92 Points Robert Parker.** The Dehesa la Granja wines are part of the Grupo Pesquera and are sourced entirely from estate Tempranillo vineyards planted in 1998.

2007 Artadi Rioja Vinas de Gain Tinto \$24.

Artadi's 2007 Vinas de Gain is 100% Tempranillo sourced from 40- to 60-year-old vines and aged in 40% new French oak for 12-14 months. A saturated purple color, it delivers an expressive bouquet of wood smoke, pencil lead, mineral, blueberry, and blackberry. Layered and full-flavored on the palate, it is nicely balanced with the structure to evolve for 4-6 years. Drink it from 2014 to 2027. It is one of the better values in quality Rioja. **92 Points Robert Parker**

2006 RA Tempranillo Ribera de Duero \$26.

Dark ruby-colored, it gives up a fragrant nose of mineral, cedar, incense, and blackberry. Layered bordering on plush on the palate, it has excellent depth, savory flavors, and a lengthy, fruit-filled finish. Give it two years to fully blossom and drink it through 2018.

2004 Matarromera Ribera del Duero \$30.

The dark ruby-colored 2004 Crianza offers an attractive nose of cedar, spice box, tobacco, black currant, and blackberry which jumps from the glass. Medium to full-bodied, the wine is elegantly styled with plenty of sweet fruit, firm tannins, and good delineation. This fine effort should continue to evolve with 2-3 years of additional bottle age and drink well through 2020. 90+

2007 Almirez Tempranillo Toro \$32.50

The grapes for the 2007 Almirez came from 30-year-old ungrafted head pruned vines. The wine was aged for 12 months in one-year-old French oak. Deep crimson-colored, it displays an expressive nose of spice box, espresso, plum, and blackberry compote. Full-bodied on the palate with layers of savory black fruits, lots of spice, and enough fine-grained tannin to evolve for 1-2 years, it will drink beautifully from 2011 to 2019. It is an excellent value that over-delivers in a big way. **91 Points Robert Parker**

Bodegas Teso La Monja is the Eguren family's new project in Toro featuring a state of the art winery and old vines of Tinta de Toro (Tempranillo). The sandy soils here meant that phylloxera never took hold so that most of the vines are ungrafted.

Hope to see you all soon!

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