

Good Day! We sure hope you can join us at this spectacular Spanish wine tasting!

- **Date: Friday, April 24th**
- **Where: Santiam Wine Company www.santiamwine.com**
- **Time: 5-7PM**
- **Cost: \$24 Total**
- **The wines are listed below:**

2003 Uribes Madero Vino de Castilla "Calzadilla" \$18.

"The 2003 Syrah is deeply colored. It has an enticing array of mineral, wood smoke, spicy blue fruit, and violet aromas. Sweetly fruited but slightly compact in the finish, probably from the severe heat of the vintage, it will continue to evolve for 4-6 years and gain additional complexity. Drink this powerful effort through 2025." 90+ Robert Parker

2007 Ateca Ateca Old Vine Calatayud Garnacha \$17.50

"100% Garnacha, from vines reportedly 80 to 120 years of age) Inky purple. Ripe boysenberry and blueberry on the nose, with licorice and graphite adding complexity. Juicy dark berry preserve flavors show palate-saturating depth and impressive clarity, picking up smoky minerals with air. Energetic finishing notes of blackberry skin and candied licorice linger with impressive tenacity. According to the importer, the yield for this wine, made from vines reportedly 80 to 120 years of age, was less than one ton per hectare." **91 Points Stephen Tanzer**

2006 Numanthia Termes- Termes Toro \$27.50

Muscular yet expressive, this red offers roasted plum, bitter chocolate, tobacco and hot stone notes. Thick, with rich, ripe tannins and just enough acidity to keep it lively. Best from 2010 through 2020." 93 Points Wine Spectator Insider April 09

2006 Artadi Vinas DE Gain Rioja \$34.

"100% Tempranillo, like all of these Artadi wines) Inky ruby. Intensely perfumed, sexy bouquet of dark berries, fresh flowers and smoky minerals. Tactile and deep, offering powerful blackberry and mulberry flavors, chewy tannins and very good back-end minerality. Picks up sweet mocha, bitter cherry skin and candied licorice on the long, sappy finish. This wine is showing a more serious personality than I've ever seen at this stage." **91+ Stephen Tanzer**

2002 Mas d'en Gil Priorat "Coma Vella" \$37.50

"The 2003 Coma Vella is a blend of 30% Carinena, 20% Garnacha Peluda, 20% Garnacha Pais, 20% Cabernet Sauvignon, and 10% Syrah aged for 12 months in French oak. Deep garnet in color, it has an enticing perfume of cedar, cassis, mineral, plum, blueberry, and black cherry. This leads to a full-bodied wine with silky tannins, layered, spicy red and black fruits, and excellent balance. There is enough structure for 1-3 years of development in the bottle and it should drink well through 2020". **92 Points Robert Parker**
2006 Mas De Can Blau Can Blau \$44.50

"Inky ruby. Primary cherry skin and blackberry aromas start off reduced but slowly open to reveal baking spices and dusty minerals. Spicy dark berry flavors stain the palate and are firmed by chewy tannins, which gain power with air. Tannins grip the finish, which leaves dark fruit and licorice flavors behind. In a more brooding style than the '05, and I don't think that this is just a function of its youth." **91 Stephen Tanzer**

Cheers!

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