

Please join us for our grand Malbec Tasting! Friday, evening from 4-7 P.M. Don't forget to invite your friends!

**Price: \$18 WOW! nice price!
1/2 pour \$10**

The Wines:

2009 Alma Negra Sparkling Malbec Rose Mendoza, Mendoza \$20.

"Very pale salmon skin-orange color. Faintly yeasty aromas of candied strawberry, citrus peel and biscuit. Quite dry, fresh and light on its feet; this is really shockingly subtle for a sparkling wine from Argentina, let alone one from Malbec. Finishes with sneaky length, a firm edge and lingering perfume. Long-time subscribers know that I'm from Missouri when it comes to sparkling wines from outside Champagne, which rarely display much in the way of subtlety, but this is brisk and captivating. And in this case less is certainly more". 89 Points Stephen Tanzer

2009 Achaval Ferrer Malbec Mendoza, Argentina \$21

"The purple-colored 2009 Malbec is sensational for an entry-level wine. It gives up an alluring nose of wood smoke, Asian spices, floral notes, black cherry, and black raspberry. Layered, smooth-textured, and plush, this is a mouth-coating effort that is ready to drink but that will continue to deliver satisfaction for another 6-8 years. Achaval Ferrer is now firmly established as one of Argentina's benchmark producers". **92 points Robert Parker**

2008 Luca Malbec Uco Valley, Argentina \$30.

"Good bright, deep ruby. Expressive nose offers blueberry, cassis, violet, pepper, licorice and menthol. Sweet, creamy and deep, with a chewy texture to the blueberry and dark chocolate flavors. A weighty style but kept fresh by strong underlying acidity. Finishes with plush, ripe tannins and a lingering chocolaty sweetness. **90 points Stephen Tanzer**

"The 2008 Malbec spent 12 months in 60% new French oak. It is a glass-staining opaque purple color with an enthralling perfume of sandalwood, Asian spices, lavender, black cherry, and plum. On the palate this concentrated effort admirably combines power and elegance. Smooth-textured, spicy, and rich, it will evolve for 2-3 years and offer prime drinking from 2011 to 2023. Luca is the personal project of Laura Catena, M.D., daughter of Argentina pioneer Nicolas Catena. The Chardonnay, since its inception, has always over-delivered, offering competition to the likes of Kistler, Peter Michael, and Aubert at less than half the price". **93 points Robert Parker**

2007 Achaval Ferrer Quimera Mendoza \$40.

(38% Malbec, 24% merlot, 24% cabernet sauvignon and 14% cab franc)" Full medium ruby. Aromas of crushed blackberry, licorice, chocolaty oak and clove oil. Supple, sweet and full, but with lively acidity giving excellent delineation to the fresh blackberry and spice flavors. With its polished tannins and note of fruity peppercorn, the finish shows excellent lift". **90 points Stephen Tanzer**

"The 2007 Quimera is a multi-regional blend of 38% Malbec, 24% Merlot, 24% Cabernet Sauvignon, and 14% Cabernet Franc aged for 12 months in 40% new French oak before bottling without fining or filtration (as were all of these wines). Purple-colored, it displays an expressive perfume of cedar, scorched earth, violets, black cherry, and black raspberry. Medium- to full-bodied, this mouth-filling blend is sweetly fruited, complex, layered, and rich. It will continue to blossom for another 2-3 years and drink well through 2022. Achaval Ferrer makes my short list of Argentina's top producers of Malbec. My longevity estimates are conservative because these wines have no track record; my experience with wines this impeccably balanced and rich is that they will continue on for 25 years and more. Let's hope purchasers can muster the patience to cellar some of these wines for the requisite time. I was also shown barrel samples of Achaval Ferrer's 2008s. They look to be equally promising". **92 points Robert Parker**

**Saturday Rose tasting! 12-4 Free. Stop by before or after the Art Festival!
Store hours on Saturday 10-6 P.M.**

Cheers!

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