

Here are the wines for our Rhone Ranger Tasting. What's a Rhone Ranger you ask? In France these Varietals (grapes) are very well known for being from the Rhone region and are hugely popular they are usually blends of Syrah, Grenache and Mourvedre. They are delicious! Bring all your friends. These wines are very food friendly!

- Friday, September 7th from 4-7 PM
- COST: Full pour is \$18. 1/2 pour \$11

The Wines:

2009 Gilbert Cellars Allobroges Wahluke Slope \$20

In the days of the Roman Empire, the Allobroges were a Celtic people living in the Rhone Valley of France who received acclaim for their dark, rich red wines made from the Allobrogica vine. Their winemaking tradition has continued in the Rhone Valley for over two millennia and inspires our wine today. The 2009 blend leads with the Grenache, making this a medium bodied wine perfect for pairing with a wide range of foods. It spent 21 months in 21% new oak barrels (80% French & 20% American).

2009 Domaine Pouillon Katydid \$23.50

55% Grenache, 35% Syrah, 10% Mourvedre Horse Heaven Hills AVA

In the nose: aromas of black plums, dried cherries, cedar, spice and tobacco. On the palate: cassis, spicy plum sauce, balanced tannins, and raspberries. The Grenache and Syrah come from our partners at McKinley Springs Vineyard and just 10% Mourvedre from Coyote Canyon Vineyard to give it the acid and earth balance that is so indicative of the style of Southern Rhône red blends. Enjoy with grilled meat dishes or your favorite "stinky" cheese. "...you'll find pomegranate, pie cherry and cranberry flavors as the acid level stays ahead of the subdued tannin. It remains smooth through the finish of milk chocolate and boysenberry." -Wine Press Northwest 517 cases produced

2011 Owen Roe Sinister Hand \$23

Long ago, during the 17th century, the O'Neills and O'Reillys were two revolutionary Irish families. They formed a rowing competition to reserve rights to some highly regarded land. The two rowing teams agreed that the first to touch the land, after rowing across the lake, would become ruler of the land. O'Neill's boat was falling behind so a member of the crew grabbed his own sword, cut off his hand and threw it ashore, winning the title to rule the land. This land still remains in the family.

TASTING NOTES

A dark story needs a dark wine, which is why we created this blend, typical of a traditional Châteauneuf-du-Pape. The first sip of this wine surprises the palate with soft, supple flavors of raspberry jam and currant. The mid-palate opens up to a complex layering of minty eucalyptus, black pepper and leather and finishes with a structured backbone of earth and spice.

BLENDING DETAIL

71% Grenache
24% Syrah
5% Mourvedre

2008 Andrew Rich Prometheus Syrah Columbia Valley \$25

Bright full ruby. Sexy, perfumed aromas of dark raspberry, black pepper, violet pastille and bitter chocolate; this is distinctly northern Rhone-like. Juicy, silky and suave, with good acid lift and chewy tannins that will need some more bottle aging to harmonize. **90 points Stephen Tanzer**

2010 Maison Bleue Jaja \$28

The 2009 Jaja Red Wine is a blend of 50% Grenache and 50% Syrah sourced from the Boushey and Upland vineyards and was aged in seasoned French oak for 10 months. Earthy minerals, fresh herbs and spices, black cherry, and blueberry aromas lead to an elegant, savory, full-flavored wine with excellent grip and concentration. It has the stuffing to evolve for 2-3 years and acquire additional complexity. It should provide prime drinking now through 2020. **91 Points Robert Parker**

Maison Bleue Family Winery might have been the most compelling new producer uncovered in my 2010 trip to Washington. Former dentist Jon Martinez has become a full-time vigneron; he is the owner and grower of French Creek Vineyard near Prosser and two years ago he purchased 21 acres in Yakima Valley. All of the wines (with one exception) are produced from individual vineyards and the reds are bottled without fining or filtration.

2010 Tyrus Evan Walla Walla Syrah \$37

Firm in texture, with a tobacco character adding a distinctive note to the blackberry and white pepper flavors, finishing with a refreshing lilt. Drink now through 2017 **91 Points Wine Spectator**

Saturday, September 7th we are tasting six wines from the Cheap & Cheerful from 12-4

Hope to see you all soon!

Thank you,

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775
debbie@santiamwine.com
www.santiamwine.com