

Santiam Wine & Bistro October 2026 Red C&C \$102.60

2021 Domaine Lafarge "La Retro" 1 Liter \$19. A vibrant, medium-bodied red with fresh notes of red berries, pomegranate, and cherries, complemented by subtle hints of herbs and spice. Its juicy acidity and light tannins make it irresistibly drinkable and perfect for any occasion.

2023 Avennia Lydian GSM Woodinville WA \$22. 93 points Wine Spectator: "Handsomely structured and detailed, with expressive flavors of raspberry and cherry that are laced with spicy cinnamon and *garrigue* as this builds tension and richness on the finish. Grenache, Syrah, and Mourvèdre. Drink now through 2035."

2020 Lunaria Coste di Moro Montepulciano d'Abruzzo. \$20 Tasting Notes: This raucous bottling of **Lunaria Montepulciano d'Abruzzo Coste di Moro** is a ripe fruit bomb of decadent pleasure. In the glass the first impression is the impenetrable ruby red color followed by an intense nose of red fruit and black cherry jam with light notes of cocoa. The palate is warm, tannic, soft, intense, with the typical almond finish. 100 % Organic

2021 Charles Smith Real Wine Washington State \$18 Bottled under screw cap, the 2021 Cabernet Sauvignon was designed to be easy drinking, and it bursts from the glass with aromas of chocolate-covered cherries, charcuterie, wild thyme, and aniseed. The full-bodied palate is bright and fresh with pure fruit, supple tannins, and a flavorful finish. 92 Points Robert Parker

2022 Klinker Brick's flagship Zinfandel \$19 where it all started! This wine is made from vineyard blocks up to 120 years old. Delta breezes and the associated fog allow us to retain above average acidity for the region, providing aromas of dark cherry and spices on the nose. Barrel fermentation provides additional structure to a thin-skinned varietal. The extremely low yields of century old vineyards bring notes of plum, with a hint of black pepper. The result is a balanced and complex Zinfandel perfect for both summer barbecues and fall fire pits.

2023 Masseria Li Veli Passamante Italy \$16 This wine is immediately intense aromatically and has plush red cherry and spice flavors. We would pair it with Eggplant Parmigiana and bucatini in a red sauce. The vineyard of Negroamaro located next to Masseria Li Veli, surrounded by a perimeter of big pine trees, is just beside a forest called "Passamante". In the past, people who wanted to "have a tumble in the hay" with their lover, especially if not allowed, used to pass by this grove. As a consequence, this started to be considered The Forest of Lovers and took on this name from the words "Pass" (to pass) and "Amante" (lover).

Santiam Wine & Bistro September White Six-pack \$88.20

2024 Cotes Mas Orange Vin de France \$18 One Liter Vibrant and boldly textured, Côte Mas Orange from Domaines Paul Mas invites you to explore the artful in-between of white and red winemaking. Crafted from a blend of 55% Grenache Blanc and 25% Grenache Gris, this 2024 Vin de France offers layers of dried fruit, honeyed spice, and a subtly tannic grip. Bottled in a generous 1.0L format, it's a striking choice for the adventurous palate seeking something beautifully unconventional.

2024 Chateau Pajzos Tokai Furmint Hungry \$14.

Region: Tokaji **Grape Variety:** 90% Furmint, 6% Harslevelu, 4% Yellow Muscat

Alcohol Percentage: 12.5%

Viticulture: Vegan Friendly Ageing: Fermentation for 6 months in stainless steel tanks

Color: Pale yellow **Nose:** Highly aromatic with notes of ripe peaches and pears on the nose

Palate: The palate has rich stone fruit and tropical fruit flavors of peaches and lychee. A grapefruit acidity gives freshness to the wine which finishes long and fruity.

2023 Domaine Labbe Abymes Savoie, France \$14 The 2025 Vin de Savoie Les Abymes (commonly produced by estates like Domaine Labbé Abymes) is a crisp, light-bodied Alpine white wine with vibrant mineral-driven acidity and notes of fresh citrus and green apple. The grape varietal is Jacquère.

2024 Lenz Moser Grüner Veltliner Austria 1 Liter \$18. The Grüner Veltliner from the Niederösterreich region has light, fine spicy notes with fruity hints and a lively, pleasant finish. Delicate peppery notes accompany a lovely body with a dry aftertaste. Pairs well with Viennese Schnitzel, but also with beef, seafood, vegetables, Asian dishes, and barbecue

2023 Joseph Drouhin Macon -Villages, France \$20 Notes is bright, limpid color with a floral and fruity nose. It is very direct on the palate "as if biting into a grape," offering a fresh, light style with a pleasant aftertaste.

2025 Anne Amie Muller-Thurgau Oregon \$14 Kim McLeod bottled a real beauty here under her newly rebranded Anne Amie Wines. Made from 100% Müller-Thurgau, a grape typically associated with wines from Germany, Austria, and Northern Italy, Kim captured its essence perfectly from vines planted in 1980 in the Willamette Valley's Yamhill-Carlton AVA. This appealing and surprisingly complex white wine leaps from the glass with aromas and flavors of yellow pear, white peach, apricot, dried herbs and clean minerality. Its mouthfeel is medium bodied with an oily texture, building to an explosive long finish of crushed rocks, white flowers, and citrus peel. The pairing suggestions are vast, but Kim recommends paella, Pad Thai, tuna poke, or arugula and goat cheese salad.