To: bwelsh@mind-over-media.com

Good Evening, It feels good to be back on track! Join us for Gamay Noir on Friday, January 11th from 4-8 P.M.

Dinner Special: Cornish Game Hens with Wild Rice Pilaf

Lunch special: We are debuting your new Painted Hills Meat Loaf Sandwich with house salad or French fries FYI this will be on our new menu (Coming soon!)

Tasting Cost: Full pour \$28 Half Pour \$16

Reservations Welcome: Call us at 503-589-0775

2017 Louise-Claude Morgon Côte du Py Javernières \$30

The superb 2017 Morgon Cotes du Py Javernieres afts from the glass with a kaleidoscopic bouquet of black cherries, wild blueberries, licorice and dried rose petals. On the palate, it's medium to full-bodied, with striking concentration and depth, structured around finer, more elegant tannins than the regular Côte du Py bottling. The finish is incredibly long. **95 Points Wine Advocate**

2016 Failla Gamay Bjornson Vineyard Oregon \$28 Bold, racy and exuberant, the 2016 Gamay Bjornson Vineyard is one of the highlights in this range. The purity of the flavors is simply striking. Succulent black cherry and plums are front and center, with layers of perfume from the 100% whole clusters that result in a latticework of aromas, flavors and textures that is simply beguiling. Succulent and super-delicious, the 2016 is a real stunner. Don't miss it! **94 Points Vinous**

2017 Brick House Gamay Noir Ribbon Ridge Oregon \$30 Brick House Gamay is obscenely good, adding a forward character to the typical crushed berry core. Hints of incense and cracked pepper add lift. Drink now or hold for several years -- you'll be happy either way. Brick House Vineyards was established in 1990. The vineyards are surrounded by the fruit and hazelnut orchards above the Chehalem Valley, the rolling hills at Brick House compose just such a place. A New World site dedicated to Old World wisdom, and a way of growing grapes proven over a thousand years or more. At Brick House, "organically grown" is more than just a phrase on the labels of the wines. All of the fruit is estate grown. All of it is certified organic.

2017 Lapierre Morgon Beaujolais Morgon \$36

Mathieu Lapierre's Morgon is just in! Beaujolais addicts around the country can breathe a collective sigh of relief. Each vial contains a healthy dose of the finest fermented Gamay from the decomposed granite soils of Morgon. Silky and perfumed, with no rough edges, this is dangerously swallowable.

2017 Domaine du Vissoux Moulin-à-Vent Les Trois Roches Chermette \$30

The

2017 Moulin-a-vent Les Trois Roches is superb—and likely the king of the cellar chez Chermette this year wafting from the glass with a beautiful bouquet of raspberries, potpourri, orange rind and rose petal. On the palate, it's medium to full-bodied, layered and supple, with the most depth and amplitude of any wine in the portfolio and the most held in reserve, too. This is a fantastic expression of Moulin-à-Vent from one of Beaujolais's greatest winemakers, and it com and it comes warmly recommended. **95 Points Wine Advocate**

2017 Domaine Dupeuble Beaujolais \$18 (Kermit Lynch)

Bright bright red. Lively and focused on the nose and palate, displaying vibrant red berry and mineral qualities, along with a suggestion of musky earth. Taut, light-bodied and racy in style; a touch of orange zest adds a refreshingly bitter edge to the finish. This insanely easy-to-drink and weightless Beaujolais ought to be bottled exclusively in magnums for proper single-portion servings.

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