

We have a spectacular wine tasting lined up for you! Come on get out of the house and join us here at Santiam Wine Company! We'll taste great wine and have a few laughs!

- **What: Great wines from Italy!**
- **When: Friday, January 14th**
- **Time: 4-7 PM**
- **Where: Santiam Wine Company**
- **What to bring? Your buddies!**
- **Phone: 503-589-0775**
- **Cost: \$27 Full Pour**
- **1/2 Pour \$16**
- **Price includes: Cheese tasting, Rustic Bread, Olive Oil, Spinach Dip....**

The Wines:

2007 Cantina Del Pino Nebbiolo Langhe, Piedmont, Italy \$20.

The 2007 Langhe Nebbiolo (from young vines in Gallina) is a fresh, vinous wine with generous red fruits in a supple, accessible expression of Nebbiolo. The wine has more than enough density to drink well for a number of years, but it is closed with a glass stopper, so I wouldn't suggest extended cellaring. This is a gorgeous Langhe Nebbiolo, especially for the money. Anticipated maturity: 2009-2012.

2006 San Vencenti Chanti Classico Riserva, Tuscany, Italy \$30.

This has a wonderful nose, showing rich, powerful aromas of crushed blackberry, with hints of dried flowers. Full-bodied, with round, velvety and silky tannins and a long, delicious finish. Rich and balanced. Drink now. **92 Points Wine Spectator**

2007 La Gerla Rosso Di Montalcino, Tuscany, Italy \$25.

Good medium ruby. Rich cherry, dark plum, mocha and a whiff of dried flowers on the nose. Supple and concentrated, with harmonious acidity nicely framing the sweet flavors of red berries, dark plum, blackcurrant and coffee. This creamy wine really fills the mouth, and its long, rising finish displays a complicating smoky quality. One of the best young wines I have ever had from La Gerla. Made by declassifying certain barrels of Brunello, this wine will only be released early next year. **90 Points Stephen Tanzer**

2005 Ca' Del Baio "Pora" Barbaresco Piedmont, Italy \$50.

The 2005 Barbaresco Pora is a gorgeous wine. A deeply spiced, enticing bouquet melds seamlessly into a palate of ripe, generous dark fruit. This soft, caressing Barbaresco reveals terrific depth and persistence, with a round, harmonious close. With air the 2005 Pora is accessible today, but readers who prefer more tertiary nuance will need to cellar the wine for a few years. Anticipated maturity: 2010-2020 **92 Points Robert Parker**

2006 Vetti Barolo Castiglioni, Piedmont, Italy \$48

The 2006 Barolo Castiglione is frighteningly outstanding, considering it is Vietti's entry-level Barolo! There is incredible density and power in the glass as waves of fruit caress the palate with tons of richness. Sweet menthol, flowers and spices add complexity to the long, stupendous finish. In 2006 the Barolo Castiglione is a blend of fruit from Bricco Fiasco (except for the lower part of that plot), Ravera, Fossati and Bricco Ravera. All of the estate's Barolo-designated vineyards that weren't bottled separately were used for that vintage's Perbacco, a selection process I wrote about extensively in my recent profile on Vietti on www.erobertparker.com. The Barolo Castiglione is usually approachable pretty much upon release, but in 2006 the wine has so much fatness it will probably benefit from a few years in bottle. Barolo is never inexpensive, but the Castiglione is as good a wine as readers will find for the money. Anticipated maturity: 2012-2026. **92+ Robert Parker**

2004 La Gerla Brunello de Montalcino, Tuscany, Italy \$53.

The 2004 Brunello di Montalcino opens with a gorgeous bouquet of dark raspberries, flowers, tobacco and French oak, that melds seamlessly onto the palate, where this sweet, layered wine reveals its considerable pedigree. Deceptively medium in body, this expansive, vibrant wine offers tons of fruit supported by ripe, firm tannins. The finish is long, sweet and fresh. La Gerla's Brunello will benefit from a few additional years in bottle, after which it should drink well to age 20, if not considerably longer. It is a gem. Anticipated maturity: 2012-2024. **93 Points Robert Parker**

Saturday, January 15th. Stop by and say hello to Rob Clarke from Terrapin Cellars. We are pouring his new releases of Pinot Gris and Pinot Noir ! 12-4 FREE
Maybe left overs from the Italian Tasting!

Store Hours:

Saturday: 10 AM-6 PM

Monday: 12-6 PM

Tuesday-Friday 11-7 PM

Thank you!

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