

From: Debbie Rios debbie@santiamwine.com
Subject: A taste of Provence and Lamb Stew
Date: January 21, 2016 at 9:03 PM
To: tasting_santiam tasting@santiamwine.com

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A taste of Provence you won't want to miss!! Can you smell the Lamb stew simmering? Yes, that is our special tomorrow night. It will pair nicely with these wines.

About Bandol:

The Bandol wine region of France, located near the coast east of Marseille and Cassis, is one of Provence's most internationally recognized wine regions. Based around the fishing village of Bandol, west of Toulon, the Bandol AOC covers the production of 8 communes with silicon & limestone soils. Those soils and the warm, coastal climate are ideally suited for the late ripening Mourvèdre grape which is the major varietal of the region. For both the red and rosé wines, Mourvèdre must account for at least 50% of the blend, though most producers will use significantly more, with Grenache & Cinsaut usually filling out the rest of the wine's composition.

Bandol has had limited exposure in the United States, until now.

Special: Lamb Stew w/Crusty bread Stick Bowl: \$12 Cup: \$9 add small green salad for \$3 with this offer.

We have also added a new sandwich to our menu "The Italian Melt" Salami, Prosciutto, Mozzarella, Sun-dried tomatoes, Pesto and Olive Oil on Red Onion French Baguette served with Peppercinis \$10

Come on down! We want you to enjoy our new sitting lounge. At least see what we have added for your comfort~

Bring all your friends and feel free to send this to as many friends as you want. We only advertise through our friends!

Where: Santiam Wine & Bistro
Date: January 22, 2016
Time: 4-8 P.M.
Cost: Full pour \$26 Half Pour \$15

The Wines:

2013 Domaine Tempier Bandol Rouge \$55

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There is something about the dark, inky Mourvèdre, plus the salty sea air caressing the vines every night, that typifies classic Bandol. This wine is complete, and ready to serve cooled down a touch. ORGANIC -Kermit Lynch –

2011 Domaine Trevallon Alpilles \$60 (Very Limited)

The 2011 Alpilles offers an upfront, perfumed and complex style in its garrigue, saddle leather, lavender and assorted red berry fruit. Possessing some brett, it's a full-bodied, full-flavored and character filled effort that has sweet tannin and terrific length. I don't think it will be the longest lived Trevallon, but another 7-8 years should be no problem. 92 Points Robert Parker

2013 La Bastide Blanch Bandol \$28

The Bandol region is located in Provence on the Mediterranean south of the Rhone Valley. The primary grape that flourishes in this area is Mourvedre, the same grape that is an important component of Chateau de Beaucastel's Chateauneuf du Pape. One of the best producers in Bandol is La Bastide Blanche. The La Bastide Blanche Bandol Rouge is a blend of primarily Mourvedre with some Grenache and Cinsault. The yields are extremely low here, at about 1200-1400 liters per acre.

2009 Chateau Jean Pierre Gausсен Bandol \$38

About 11-12 hectares of vines in the goblet style located right in the heart of the best part of the Bandol appellation on the hill between Le Plan du Castellet and La Cadière d'Azur.

Gravity does most of the work in the winery which, along with the cellar, is located in a natural cave where the temp is constantly cool. Although the style at Gausсен is traditional, the cellar equipment is modern.

The winery was started by Jean-Pierre and his wife in the 60s. Gausсен is a very old school farmer and holds to making traditional style Bandol. All harvesting is done by hand. He has always farmed without the use of synthetic pesticides and fertilizers. I think in some ways he disdains the use of terms like organic for promotional purposes. When asked about his feelings on organics and biodynamics, his response was "I don't know the rules, I just farm the way I always have." At the same time, he's very opposed to using anything unnatural on the land or in the wine.

2013 Domaines Bunan “Mas de la Rouvièr” Bandol \$25

Mourvèdre, Cinsault, Grenache. Direct pressing of whole crushed grapes. Harvested from September to mid- October. Fermentation lasting from 11 to 17 days in stainless steel vats. Blended in late January, and bottled in May before maturing in air-conditioned cellars. Light rosy salmon-pink hue. Fine distinct nose characterized by aromas of exotic fruits. Lasting flavor, full bodied and racy. To be drunk between 2 and 5 years.

2011 Domaine Laidiere Bandol Rouge \$22.50

An outstanding red, the 2011 Bandol does everything right, with plenty of sweet blackberry and currant fruit, hints of leather and spice-driven aromas and flavors, medium-bodied richness and a focused, pure feel on the palate. Showing more structure with time in the glass, as well as good acidity and fantastic purity, it can be consumed anytime over the coming decade. 90 Points Robert Parker

Cheers!

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