

Wine Tasting Info: The winery we are featuring for the Mini Three Wine Tasting on Wednesday, January 28th - Capitello Wines - is in Eugene, Oregon. (Ray Walsh was also the winemaker at King Estate from 1999-2004)

Time: 5-7PM

Cost: Only \$10.

Capitello

The name "Capitello" refers to the traditional Italian shrine that hosts a statue of a saint or Mother Mary and is positioned in the vineyard to bless the vines and the people who live within the vineyard. Choosing this name to define the brand was Ray's way of abandoning the egoism of the industry by opting not to use name on the label. Instead he has created an image that symbolized his own unique characteristics, a "New World" winemaker from under the Southern Cross bringing new ideas, new approach, and a refreshing style of craft.

Winemaking

"I want to bring out the best expression of the varietals I possibly can."

Ray Walsh, Capitello Wines

His philosophy of wine making is distinctive --

Ray's respect of the grape and his hands-on approach to winemaking guide all aspects of the process. The goal is pure varietal expression -- quality, hand crafted wines that maximize the characteristics unique to each grape.

Just ask some of the local wine professionals

- *"Every once in awhile a new winery comes along that is obviously going to be a huge hit. Ray is a winemaker you want to know about" AvalonWine.com*
- *"Ray is making one of the best Oregon Pinot Noirs."* Lance Sparks, wine critic and columnist.
- *"One of the best Pinot Gris' there is right now . . . complex and consistent,"* Boris Wiedenfeld, manager of Sundance Wine Cellars.
- *"He (Walsh) really honors the fruit. His integrity is unmatched"* Tim Shimmel, Midtown Market Place, Eugene, Oregon.

2006 Capitello New Zealand Sauvignon Blanc \$14.50 (Yes, Ray makes this wonderful New Zealand Sauvignon Blanc!)

Vineyard and 2006 Season:

In a collaboration between myself and friends and family in "Marlborough", New Zealand's most famous growing region, we have managed to obtain fruit from one of the first vineyards ever planted in the area. This vineyard, with it's sandy soils over slate

shingles, has become the most desirable location for fruit in the area. Capitello happily welcomes this wine into it's family. The perfect growing season allows us to hand pick fruit from the best block in the foot hill of this vineyard and get to the winery just down the road in time to express the full flavor and intensity that this variety can offer.

Fruit and Fermentation:

The fruit harvested by hand on April 2nd, and whole cluster pressed to Stainless Steel fermenter tank. 10% of the juice was then drained into French Oak to ferment and go through Malolactic before being blended back to offer extra mouth feel and complexity to the finished wine.

Tasting Notes:

The dry rounded palate offering beautifully intense aromas of passion fruit, peach and pears and also a degree of minerality tones. In the mouth an excellent balance of exotic fruits, mouth filling texture with a hint of oak and crisp clean finish, demonstrating its regional integrity.

2006 Capitello Pinot Gris \$14.50

2006 Capitello Pinot Noir \$29.50

This Pinot Noir greets the taster with rich aromas of blue plum and blackberry fruits, while also offering the complexity of oak spice, floral and earth tones.

In the mouth, a full display of rich berry fruit and silky tannins up front. The intensely bright raspberry-blueberry fruit along with oak tones fill out the mid palate and combined with the velvety tannin texture, leaves you with a viscous raspberry linger.

Thank you and we hope to see you here!

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