Good Evening, Welcome to 2017 it took me a few days to get caught up! Attached is our January 2017 Newsletter and below are our wines for our Argentina tasting on Friday, January 6th

Where: Here at Santiam Wine & Bistro Time: 4-8 PM Cost: Full pour \$26 Half pour \$15

Our Dinner Special: Argentinian Chimichurri Steak

The Wines:

2011 El Enemigo Cabernet Franc \$27

The 2011 El Enemigo Cabernet Franc is a little bit of the reverse blend of the Malbec, as it packs 92% Cabernet Franc and 8% Malbec also from Gualtallary in Tupungato in the Uco Valley. It has some notes of black fruit and violets, but remains closed, austere, lineal and straight with very high acidity. It is very much about the soil, not much about the fruit, but its youth is revealed in the notes of the elevage that are still there: that is cedar wood, peat and graphite. Summarizing, this is an austere, serious, long, tight red that has great potential to age. Drink 2015-2020. 92 Points Robert Parker

2015 Achaval Ferrer Cabernet Franc \$22

Produced with a blend of grapes from Medrano and Tupungato (Uco Valley) with a small percentage from Perdriel, the 2015 Cabernet Sauvignon has some berry notes intermixed with the herbal, tobacco leaf-like aromas of the variety. It aged for one year in used French oak barrels, as it's now bottled later, in July/August. It's polished with some fine-grained, textbook Cabernet tannins. 90 Points Wine Advocate

2013 Luigi Bosca Malbec \$20

A suave and refined style, with lilting spice and sandalwood notes to the flavors of dried raspberry, red currant and rose hip. Savory midpalate, with a dried beef note on the well-structured finish. Drink now through 2019. 90 Points Wine Spectator

2013 Bodgas Escorihuela Don Mugel Gascon

Malbec \$22The 2013 Don Miguel Gascón Malbec has a very floral nose

dominated by aromas of violets, the textbook descriptor for Argentinian Malbec. The grapes are sourced and purchased from 30 vineyards from different growers in different zones of Mendoza, Luján de Cuyo and the Uco Valley. There are also small red berries and spices on the silky, soft palate that has polished tannins, good

acidity and freshness. This is very easy to drink. 89 Points Wine Spectator

2013 BenMaco Malbec \$17

There is a change in the Benmarco line since 2013 when viticulturalist Edgardo del Popolo arrived at the winery. The 2013 BenMarco Malbec is now sourced from vineyards in Vista Flores and Chacayes in the Valle de Uco The nose is really floral and fruit-driven (black fruit), a little spicy and displaying elegance and poise. The palate is vibrant and focused with pure fruit and silky, fine tannins to make it really drinkable. A great Malbec from Uco and very nicely priced. 92 Points Robert Parker

2012 Susana Balbo Brioso Argentina Bordeaux Blend \$45

The Susana Balbo 2012 Brioso is a blend of 50% Cabernet Sauvignon, 20% each Malbec and Cabernet Franc and the rest Petit Verdot from their estate vineyard in Agrelo planted at high-density (8,000 plants per hectare). It fermented in a mixture of egg-shaped cement tanks, large oak vats and open barriques and then matured in 100% new French oak for some 14 months (less than in the past, down for 18 months). The nose is very classic with plenty of cedar wood, smoke, sweet spices, graphite, blackberries and dark plums that reflect the ripe, warm vintage. The medium to full-bodied palate drinks like a classic, serious Bordeaux blend aimed for the consumer who wants an elegant, balanced, complex and powerful wine with polished tannins and good length. It has French style with an Argentine twist. This is the last vintage sourced for Agrelo, as in the future this wine will be a blend of fruit from Agrelo and Gualtallary in Tupungato in the Uco Valley. You can have up to 20% grapes from other places and still keep the appellation, so it will continue to be Agrelo, but there will be other origins in the blend. This 2012 will benefit from some time in bottle before pulling the cork. 18,000 bottles produced. 92 Points Robert Parker

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