

Rainy days and Mondays always get me down! But, Fridays bring me back! Especially when the wine tasting at Santiam Wine Co & Bar is so darn exciting! Gather up your ladies & your buddies then come on down for a taste of Washington!

- **When: Friday, October 14th**
- **Time: 4-7**
- **Full pour cost: \$20 + super pour \$26. Screaming deal!**
- **1/2 pour cost: \$12 + 1/2 super pour \$16.**

Here are the wines:

2007 Sparkman Cellars Stella Mae Woodinville WA. \$42. Wine & Spirits Listed Sparkman in the Top 100 Wineries of 2011. The 2007 Stella Mae Red Table Wine is a multi-regional blend of 4 prime vineyards. The wine is composed of 62% Cabernet Sauvignon, 21% Merlot, and 17% Petit Verdot aged in 50% new oak. Medium crimson-colored, it sports an alluring perfume of wood smoke, Asian spices, incense, violets, black currant, and blackberry. Medium to full-bodied in the mouth, it has a plush texture, spicy black fruit flavors, ripe tannin, and excellent balance. It will evolve for another 2-3 years and drink well from 2012 to 2022. 91 Points Robert Parker. Sparkman Cellars, located in Woodinville, was founded in 2004 by Christian Sparkman, his wife, and partners. The winemaker is the talented Mark Ryan McNeilly.

2007 Tyrus Evan Claret Ceil du Cheval Claret Red Mountain \$35.

Firm, focused and vibrant, showing cherry, red currant, tobacco and mineral flavors, with a touch of espresso on the long, expressive finish. The tannins have presence, but they're not overwhelming. Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot. Best from 2013 through 2019. 497 cases made **91 Points Wine Spectator**

2009 Guardian Cellars Chalk Line \$26. New release and very fine!

A blend of Cabernet, Merlot, Syrah and Cabernet Franc from premium vineyard sites. The nose on this newest vintage is classic old-world with hints of coffee, smoke, leather, roasted meats, savory herb and even a little spicy blueberry. The ripe, round flavors and supple tannins on the palate make an impressive package sites. The nose on this newest vintage is classic old-world with hints of coffee, smoke, leather, roasted meats, savory herb and even a little spicy blueberry. The ripe, round flavors and supple tannins on the palate make an impressive package

2006 Foundry Vineyards Artisan Blend \$38.

The 2006 Artisan Blend is made up of 50% Cabernet Sauvignon, 33% Merlot, and the balance Cabernet Franc and Petit Verdot. Cherry red in color, it delivers a fragrant bouquet of smoke, spice box, cassis, and black cherry. Round, savory, and with some underlying structure, it will evolve for 1-2 years and drink well from 2011 to 2018. **90 Points Robert Parker**

Super Pour: Add \$6. (Optional)

2007 Long Shadows Feather Cabernet Sauvignon \$60.

(100%) is produced by Randy Dunn. It is a multi-regional blend of Cabernet with the Dionysus and Weinbau Vineyards as the principal sources. It was aged for 22 months in 90% new French oak. Deep purple-colored, it exhibits a classy bouquet of pain grille, pencil lead, earth notes, violets, and black currant. Supple and layered on the palate, it displays enough underlying structure to evolve for 5-6 years. With outstanding volume and grip, it will offer a drinking window extending from 2015 to 2027. Long Shadows and its seven labels, each with its own star winemaker, is just the beginning of Alan Shoup's visionary project. He has purchased controlling interest in the Wallulla Vineyard from the Den Hoed brothers who developed it and who will continue to manage this huge project on the cliffs overlooking the Columbia River. Shoup has renamed it The Benches. It must be seen to be believed, encompassing 20 miles of road carved through the development. Shoup's plan is to have each Long Shadow label have its own cave built into the landscape. Some fruit from the Benches is already being incorporated into some of the Long Shadows wines. Armin Diel is the winemaker/partner in the Poet's Leap label. The Saggi label is produced by Ambrogio and Giovanni Folonari.

Thank you,

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