

From: debbie rios debbie@santiamwine.com
Subject: Oregon Pinot Noir from the
Date: October 17, 2014 at 8:58 AM
To: tasting santiam tasting@santiamwine.com

This email is late, but... not too late to join us tonight for some amazing Oregon Pinot Noir from the perfect 2012 Vintage.

When: Friday, October 17th

Time: 4-8 PM

Where: Santiam Wine & Bistro

Cost: Full Pour \$29 Half Pour: \$16.50

Recommended food: Our Wild Mushroom Lasagna, Our Truffle Popcorn, our Black Truffle Cheese.

We are also serving the famous Figgie Flatbread..while the Figs last!

The Wines:

2012 Ayres Lewis Rogers Lane Ribbon Ridge \$33

Vivid ruby-red. Sexy, expressive red and dark berry scents are complicated by five-spice powder, potpourri and smoky minerals. Pliant black raspberry and cherry-cola flavors are given spine and focus by tangy acidity and a hint of white pepper. The spicy quality builds on the clinging finish, which features supple tannins and echoing dark berry character. One could thoroughly enjoy drinking this fruit-driven pinot now, with a little air time. 92 Points Stephen Tanzer

2012 Harper Voit Strandline Pinot Noir \$35

The diversity of soil types, microclimates, and clonal selections in the Willamette Valley continues to drive our vineyard and winery work. This wine is an expression of that diversity, a synthesis of vineyards from which we craft single-vineyard wines. The 2012 Strandline Pinot Noir is immediately expressive with a fruit profile reflective of the warmer vintage. The integrated grape and oak tannins create a supple texture on the palate, while the finish is focused by refreshing acidity.

2012 Lemelson Thea's Selection \$30

Bright ruby-red. Black raspberry, cherry pit, peppery spices and licorice on the nose and palate. Silky, broad and open-knit, with hints of candied flowers and smoke emerging with aeration. Finishes supple and gently sweet, leaving notes of allspice and bitter cherry behind. I find this expressive pinot very approachable now. 90 Stephen Tanzer

2012 Twelve Reserve Pinot Noir Carlton Oregon \$40

The Reserve Pinot Noir is a special selection of our favorite barrels from the vintage. We typically use 50% new oak and age the wines for about 18-20 months in barrel before bottling. It's a blend of two barrels of our oldest block (115 clone planted in 1985), one barrel of our second oldest block (Pommard planted in 1990) and one barrel of Wadenswil (planted in 2000). only 100 cases made!

2012 Maison L'Envoye The Attache \$50

Bright ruby. Deeper and darker in character than the Two Messengers, with intense cherry and black raspberry aromas and notes of cola, violet and woodsmoke. Broad and fleshy on entry.

black raspberry aromas and notes of cola, violet and woodsmoke. Broad and fleshy on entry, then tighter in the middle, offering intense dark berry flavors lifted by juicy acidity. Shows very good energy and lift on the finish, leaving smoke and floral pastille notes behind. 92 Points
Stephen Tanzer

2012 Illahe 1899 Pinot Noir \$65

"Our 1899 pinot noir was made without the use of modern winemaking equipment or electricity. We wanted to create a new-world wine with a true sense of place that wasn't altered by technology.

This wine was hand picked and brought up to the winery by horse. Once at the winery, it was hand de-stemmed and the wine was placed into wooden fermenters. We let it ferment on its own after covering it. It soaked for 10 days. It was hand pressed in a wooden basket press, hand pumped into barrel, and encouraged through malolactic fermentation without inoculation. We got it to the bottle with no gas, corked it by hand, and applied a letterpress label.

The 1899 never touched dry ice, canned nitrogen, enzymes, stainless steel, forklifts, packaged yeast, electric pumps, or filters. We brought it to storage with Doc and Bea, so the first time it enters your car, it will be in a whole different time." The Winery

Cheers,

Debbie Rios
Owner
Santiam Wine & Bistro
1555, 12th Street STE. 130
Salem, OR 97302
503-589-0775

Salem, Oregon 97302
email: debbie@santiamwine.com
Website: www.santiamwine.com
503-589-0775