

Please join us on Friday, October 2nd from 4-7 PM for our French Mediterranean Wine Tasting

Place: Santiam Wine Company

Cost: \$22.00 - Remember you can share!

Here are the six wines to taste:

2008 Domaine Ott Les Domainers de Puits Mouret Rose Cotes de Provence \$17.50

This wine, produced from vines planted on slopes, is the delectable result of the typical blending used in Cotes de Provence wines: Grenache, Cinsault, Syrah. Brilliant and crystalline, fruity-fresh accentuated with peach and apricot, hints of white blossoms and spices. Domaniers Rose will be a delicious companion to delicatessen meats, poultry, white meats, fish, provencal and oriental dishes.

2006 Domaine De Fontsaite Reserve Demoiselle Corbieres \$18.

2007 Les Tonillieres Pic Saint-Loup \$19.50

Chauchat's 2007 Coteaux du Languedoc Pic Saint-Loup Les Tonillieres displays a bright, pure, and penetrating cranberry, lingonberry, holly, and buddleia aromas; correspondingly vivid, tart red fruit flavors underlain by subtly bitter walnut oil; a silken texture and ultra-fine tannins; and a black pepper and wood smoke-tinged red fruit finish. This delightful and unusually refreshing and treble-key Languedoc red (yet more surprising given the wine's substantial portion of Carignan) is likely to be worth following for at least several years. **90 Robert Parker**

2006 Mas De Martin Cuvee Cinarca \$20.

2005 Domaine Gauby Vieilles Vignes Cotes du Roussillon Villages \$48.

The Gauby 2005 Cotes du Roussillon Villages Vieilles Vignes offers wood smoke, roasted meats, black tea, mulberry and blackberry in an alluringly-scented and palate-staining melange, along with mysteriously vivid evocations of crushed stone, pencil lead, and salt. While some of the sheer concentration here is traceable to the extreme drought of the vintage, Gauby opines, it would be hard to find a Roussillon red possessed of a more vivid fresh berry juiciness than this, which in combination with its intensely persistent minerality makes for an exhilarating experience; a wine dramatically contrasting with the 2006, and worth revisiting over at least the next 7-9 years. **93 Points Robert Parker**

2006 Domaine Du Gros' Nore' Bandol \$42.

Bandol in general is predominantly Mourvedre from the Provence in France. Legendary reds that cry out - dusty, earthy wines - the Gros Nore Bandol is indicative of the terroir - red clay and pebbles. The Mourvedre gives the wine a gritty tannic grip, like walking in a desert for days with no water. Grenache and Cinsault ease the dryness with glimpses of sexy red fruit, lending to its acidity and complexity. The Mourvedre however, gives the wine a dark, brooding depth, almost mysterious with its opaque color in the glass, and the dense, concentrated mouthfeel. Robust and feral, the wine gains momentum in the glass, taking in oxygen and releasing increasing glimpses into its shadowy personae.

Cheers!

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