

From: Debbie debbie@santiamwine.com
Subject: Merlot Tasting at Santiam Wine & Bistro Special Entree pairing: Beef Stroganoff
Date: October 26, 2017 at 7:35 PM
To: bwelsh@mind-over-media.com



Good Evening, Please join us for this spectacular wine tasting! Friday night and they are all yummy. Our dinner entree: Beef Stronganoff

When: Friday, October 27th

Time: 4-8 PM

Cost: Full pour \$30 Half Pour \$17 (If you would like to make reservations call us at 503-589-0775) Not required! 😊

The Wines:

2014 Shafer Merlot Napa Valley \$60

Shafer also makes one of the better Merlots. The 2014 Merlot includes 8% Cabernet Sauvignon and is a beauty. Mocha and chocolaty notes intermixed with red cherry, plum and blacker fruits jump from the glass of this perfumed and fragrant style of Merlot. It is medium to full-bodied, exceptionally pure and rich and should drink beautifully over the next 10-12 years of life.

93 Points Robert Parker

2013 Pepper Bridge Merlot Walla Walla \$54

Firm and chewy, with tobacco and dark berry flavors, persisting into a deftly wrought finish. Has room to flesh out. Best from 2018 through 2023 90 Points Wine Spectator

2012 Browne Family Merlot Walla Walla, WA. \$34

This 100% varietal wine comes from Mirage, Klipsun, Seven Hills and Force Majeure vineyards. The oak (50% new French) takes the lead with aromas of vanilla, coffee and cinnamon in front of plum and berry. Flavors are reserved, showing a mixture of fruit and barrel that continues through the finish.

2012 Northstar Merlot Walla Walla \$38

The deep ruby colored Columbia Valley 2012 Merlot is a full-bodied, elegant, perfumed Merlot that gives up lots of cassis, sweet oak, black cherry and a touch of crushed rock in the hallmark elegant, balanced style of this estate. The tannin is present, yet ripe, and it has enough concentration to keep for a decade or more. **91 Points Robert Parker**

2015 Parcel 41 Merlot North Coast, CA \$15 From the makers of Seven Sinners!

The Parcel 41 Merlot shines ruby red in the glass, with shimmering purple undertones. The nose is dark and alluring, with aromas of black currant, saddle leather, and milk chocolate, with a subtle and delicate floral note. The mouth is soft and substantial, with round, mouth-filling tannins layering smoothly with the densely packed flavors of chocolate-covered cherries, spicy black plum, and smoky espresso. This wine is a crowd pleaser and will pair well with a meal of pan roasted pork chops with thyme and currants, served with bacon-roasted Brussels sprouts and a wild rice pilaf. 100% Merlot Appellation: North Coast Vineyard sites: Napa and Sonoma Counties. Aging: Eight months in new and once-used French oak barrels. Alcohol: 13.9%

2016 Angeline Reserve Merlot Paso Robles, CA \$11.50

Another great ambassador of the Paso Robles diverse and increasingly respected region. This wine opens with aroma of ripened blackberries, maraschino cherries, and jammy blueberry notes, while the palate balances out with hints of fresh coffee beans, and a dark caramel finish. Invitingly fruit-forward with a medium body that is well structured with unobtrusive tannins. Great value here!

About Saturday Hours 10-8 PM Lunch all day! dinner 5-8 PM our Special: Duck Confit with Fingerling potatoes...

Julia's favorite!

We are excited to be open Saturday night and our Halloween party is going to be fabulous! Hours 5-8 PM join us for dinner and a little fun. Our theme is Hell's Kitchen dress if you like. We will be pouring some fun wines by the glass or half glass. You can reserve for Saturday night as well. Don't forget... we have gift certificates for the

best dressed. 👍

Cheers!

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