

From: Debbie debbie@santiamwine.com
Subject: Taste of Tuscany at Santiam Wine & Bistro
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The chilly fall breeze makes this a perfect time to enjoy these excellent reds from Tuscany.

Our Special: House-made Spaghetti w/Sausage, noodles or gluten free blanched cabbage. Delicious!

When: Friday, October 6th

Time: 4-8 PM

Full pour: \$32 Half Pour: \$18

Reservations are welcome (not necessary) 503-589-0775

The Wines:

2012 Casanova di Neri Montalcino di Neri \$64.50

Casanova di Neri is one of the shining stars of Montalcino. Each successive vintage released brings us renewed understanding of the focus and the dedication demonstrated by the father and son team that operates this estate. The winemaking style is impeccable and elaborate. There's a higher degree of texture and richness on display, and this is not often the case with Sangiovese. The 2012 Brunello di Montalcino opens to thick layers of dark fruit, mocha, spice, leather, cigar box and pipe tobacco. A distant note of dried fruit or blackberry confit adds softness and sweetness. Give this wine a few more years to flesh out and integrate.

93 Points Wine Advocate

2012 La Gerla Brunello di Montalcino Tuscany \$50

The La Gerla 2012 Brunello di Montalcino reminds me of the vintage that precedes it (although I like this edition better). Like with the 2011 vintage, this estate has done a great job in capturing as much of the primary fruit as possible, given the warm vintage conditions. Dark fruit with black currant and wild blueberry come into focus. Those fruit tones are aged and evolved for sure, but they don't show tired or flat characteristics at this point. Delicate notes of cola, licorice and blue flower add complexity. The tannic presence is reduced and the mouthfeel delivers silkiness and softness instead. La Gerla puts its Brunello annata into large oak casks for three years. This Brunello is ready to drink now. **92 + Points Wine Advocate**

2012 Caparzo Brunello di Montalcino \$39

Caparzo's 2012 Brunello di Montalcino is a mid-weight expression with bright berry aromas and a traditional approach stylistically speaking. This Brunello aged in large oak casks made from Slavonian and French oak. In fact, it shows a streamlined and compact texture with buoyant aromatic intensity. The focus is on raspberry, cherry and plum with distinct shadings of spice, licorice, tar and blue flower at the back. The overall effect is inviting and genuine. The mouthfeel is thin, but the wine offers nice freshness instead. **91 + Wine Advocate**

2013 Siro Pacenti Rosso di Montalcino \$35

Showing a slightly more evolved style and a pinch of extra complexity, the 2013 Rosso di Montalcino is a standout wine for its category. Giancarlo Pacenti has done a terrific job with this Rosso. It shows dark fruit intensity with background tones of spice and leather. There is also a pretty mineral note that distinguishes this food-friendly Tuscan wine. Like the 2014 vintage, this wine drinks like more than a base red. Its taste profile puts it somewhere between a Rosso and a Brunello on the Montalcino spectrum. **90 Points Wine Advocate**

2013 Avignonesi Vino Nobile di Montepulciano \$30

The 2013 Vino Nobile di Montepulciano marks a very happy return for Avignonesi. This wine underlines the commitment and the dedication of the estate's new owners and I could not be happier for this turnaround. Past vintages may have seen smaller percentages of Merlot, but this vintage paints a pretty picture of Sangiovese in a classic vintage. The Tuscan grape requires a long growing season and a sunny September. This vintage offered both. The bouquet opens to wild fruit aromas with distinct mineral tones that define and delineate the aromatic offering. The mouthfeel reveals good complexity and lots of bright freshness. **Vino Nobile di**

aromatic showing. The mouthfeel reveals good complexity and lots of bright richness. This wine at Montepulciano is a red wine that can be consumed young. In fact, I would recommend an early drinking window in the case of this wine. **92 + Wine Advocate**

2013 Castello Di Farnetella Chianti Collo Senesi \$15

This value packed wine is produced by Felsina. A warm richness envelops the cherry, leather, tobacco and iron flavors in this vibrant red. Intense yet light-footed, with a long, tobacco and tea-tinged aftertaste. Drink now through 2020. **91 Points Wine Spectator**

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