

From: **Debbie** debbie@santiamwine.com
Subject: Tuscan Reds and Lamb Osso Bucco
Date: November 14, 2019 at 7:00 PM
To: bwelsh@mind-over-media.com



Good evening, I had the opportunity to taste through some great wines from Tuscany, my life is rough!

Come and taste what I found these wines are spectacular! Most received 94 points incredible!

Dinner: Braised Lamb Osso Bucco with mashed sweet potatoes, Kale Salad with warm goat cheese, croutons and vinaigrette

When: Friday, November 15th from 4-8 PM

Full Pour: \$40 Half Pour \$22

Reservations welcome: Call us 503-589-0775

The Wines:

2016 Castello di Volpaia Chianti Classico Gran Selezione Coltassala \$75 The 2016 Chianti Classico Gran Selezione Coltassala (made from a blend of 95% Sangiovese and 5% Mammolo) is a beautifully primed and enriched red wine that offers all the basics—and does so in impeccable style. The bouquet shows black fruit, spice and tilled earth. All the aromas are on the dark and savory side, however the wine remains, fresh, tight and buoyant and very linear. **94 Points Wine Advocate**

2013 Val di Suga Brunello di Montalcino Poggio al Granchio \$90 One of three single-vineyard expressions from Val di Suga, the 2013 Brunello di Montalcino Poggio al Granchio opens to a nicely saturated color and beautifully intense aromas. Fruit is sourced from a site located in the southeast quadrant of Montalcino where steep diurnal shifts help to sharpen and maximize those pretty fruit aromas. Wild cherry and blackberry are followed by aniseed, camphor ash and balsam herb. This elegant wine delivers an impressive load of Sangiovese typicity. This wine was aged in French barrique for 24 months, and the oak is expertly integrated. **94 Points Wine Advocate**

2013 La Gerla Brunello di Montalcino \$52 The 2013 Brunello di Montalcino is elegant, balanced and bright. The pretty luminosity of the wine's appearance helps to underline this positive impression. The bouquet is nuanced and layered with dried fruit aromas that segue to spice, tar and balsam herb. You get sassy aromas of licorice, tar and cola on the close. **94 Points Wine Advocate**

2016 Felsina Chianti Classico Riserva \$35

Streamlined and elegant, this mid-weight red trots out notes of grilled herb and dark fruit nuances that segue to spice, tilled earth and savory tobacco, with great complexity. This 2016 Chianti Classico Riserva Berardenga is still a bit closed and tight, but this beautiful wine boasts all the best qualities of this vintage. It shows elegance and power, two contrasting characteristics that only work well together in the world's most achieved expressions. The most satisfying aspect of this Riserva is the crisp acidity on the close that keeps the palate refreshed and ready for the next sip. **94 Points Wine Advocate**

2016 Casa Emma Chianti Classico Riserva "Vignaparco" \$30

The fruit comes from a two-hectare site called Vignaparco that is unique because ducks run free between the vines, doing an excellent job of fertilizing and hopefully eating any pests. (Yes, ducks can eat grapes, but rarely off of the vines.) The resulting 2016 Chianti Classico Riserva Vignaparco (with 11,000 bottles made) is a compact and solid wine with a very pretty bouquet composed of black fruit elements, spice and wild rose. There is smoke, tar and road paving at the end. There is a bright point of acidity on the close, making it a terrific candidate for (dare I suggest it?) a classic Tuscan pappardelle all'anatra, or pappardelle with fatty duck. Sorry. **92 Points Wine Advocate**

2016 Siro Pacenti Rosso di Montalcino \$38 The 2016 Rosso di Montalcino is a bright and vibrant red wine that really pops from the glass. It exhibits a cheerful vertical lift that embraces all the senses. That buoyant bouquet is duly followed by robust cherry flavors with an impressive level of richness and concentration. This wine shows good structure and staying power. It has the budding complexity that comes so naturally to the mighty wines of Montalcino. You get excellent value with this bottle. **91 + Wine Advocate**

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