

Here are the wines for the Washington Reds Wine Tasting!

- When: Friday, November 6th
- Time: 4-7pm
- Where: Santiam Wine Company-Salem, Oregon!
- Cost: First 5 pours \$23.
- Add the super pour \$5.00
- Total \$28.00

Here are the wines:

2007 NxNW Columbia Valley Cabernet Sauvignon \$25.

A blend of 84% Cabernet Sauvignon, 10% Merlot, 3% Cab Franc & 3% Petite Verdot

Aroma: Blackberry, blue fruit, anise, and oak spice. Flavor: Black cherry, caramel, stewed plum, and a hint of coffee bean. Mouthfeel: Soft entry, nice weight, generous tannins with long finish. This wine is from the blockbuster 2007 vintage!

2006 Soos Creek Ciel du Cheval Vineyard \$35.

The 2006 Ciel du Cheval, from one of the state's more renowned terroirs, is composed of two-thirds Cabernet Sauvignon with the balance Cabernet Franc and Merlot. A saturated purple in color, it has an alluring bouquet of cedar, spice box, black currant, and blackberry. On the palate it is medium to full-bodied with darker fruit and more grip than the Artist Series. It shares a similar smooth texture, ripe flavors, good depth, and excellent length. It will benefit from 3-4 years of additional cellaring and offer prime drinking from 2012 to 2021. 92 Points Robert Parker

2006 L'Ecole No 41 Walla Walla Cabernet Sauvignon \$34.

The 2006 Cabernet Sauvignon Walla Walla Valley is more fragrant than the Columbia Valley cuvee. Richer, smoother, and more supple, it has excellent breadth on the palate, superb depth, and a lengthy finish. It is a friendly, hedonistic expression of Cabernet Sauvignon. 91 Points Robert Parker

L'Ecole No. 41 is one of Walla Walla's pioneers, the third modern day winery in the Valley. Over the years the winery has prospered, outgrown the namesake schoolhouse, and now produces about 35,000 cases with distribution in all 50 states and abroad. Despite the expansion, quality has remained consistently excellent.

2006 Andrew Will Two Blonds Red Blend \$41.

The 2006 Two Blondes Vineyard is sourced from a vineyard in Yakima Valley owned by Camarda. It is a blend of 43% Cabernet Franc, 29% Cabernet Sauvignon, and 28% Merlot. It offers up aromas of balsam wood, cinnamon, sage, incense, black cherry, and black currant. This is followed by supple, ripe wine with fine-grained tannins, savory flavors, and excellent balance. Dense and concentrated, it will continue to blossom with another 2-3 years of bottle age and offer a drinking window extending from 2011 to 2023. 92 Points Robert Parker

Andrew Will, located on Vashon Island, a short ferry-ride from Seattle, is where Chris Camarda fashions his blended, Bordeaux-style wines. These 2006s were reviewed in Issue 177 prior to their release along with the 2005s. I retasted the 2006s at the winery in May, 2009 and report on them again because they are the current releases. I was shown the 2007s of these four wines from a vintage Camarda considers „a super year%. In each case, the 2007 is superior to its 2006 counterpart.

2006 L'Ecole No 41 Apogee Pepperbridge Vineyard \$40.

The 2006 Apogee Pepper Bridge Vineyard is 46% Cabernet Sauvignon, 42% Merlot, 8% Malbec, and 4% Cabernet Franc. A saturated purple color, it has a brooding nose of sandalwood, pencil lead, spice box, and assorted black fruits. It is the most concentrated, complex, and intense of the L'Ecole reds with darker, layered fruit and greater aging potential. Drink this superb effort between 2015 and 2031. 94 Points Robert Parker

Super Pour add \$5.00 (optional)

2006 Gramercy Columbia Valley Cabernet Sauvignon \$48.

Gramercy's 2006 Cabernet Sauvignon was sourced from the Portteus, Phinney Hill, and Pepper Bridge Vineyards, each from a different AVA. Dark ruby-colored, it emits a superb bouquet of cigar box, violets, incense, black cherry, and black raspberry. This is followed by a medium to full-bodied, smooth-textured, deep, opulent Cabernet with plenty of underlying structure, excellent integration of oak, tannin, and acidity, and a lengthy, fruit-filled finish. It will continue to unfold with another 6-8 years of cellaring and offer a drinking window extending through 2026. 93 Points Robert Parker

Gramercy Cellars was started by Master Sommelier Greg Harrington in 2005. He states, „My goal is to make wines the kind I like to drink, lower alcohol, higher acid, wines that taste like they came from some place.‰ His last set of releases, reviewed in Issue 177, was first-class but the latest collection is eye-opening.

CHEERS!

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