

From: Debbie debbie@santiamwine.com
Subject: December 2017 Newsletter and WA. Syrah Tasting
Date: November 30, 2017 at 9:05 PM
To: bwelsh@mind-over-media.com



Good Evening, I got the newsletter complete! It feels so good to have my last newsletter of 2017 finished. Please see attached.

We have some spectacular tasting this month and we are starting with Washington Syrah's on Friday, December 1st from 4-8 P.M.

Specials: Lamb Stew and Babyback Pork Ribs

Full pour: \$25 Half pour: \$14

2015 K Vintners Syrah Milbrandt, Wahluke Slope \$32 Milbrandt is a 100% Syrah with almost equal parts of fruit from the Clifton Hill and Northridge vineyards. The wine is fermented on ambient yeast and allowed 39 days on the skins before spending 18 months in French oak puncheons (35% new). The 2015 vintage has not yet been professionally reviewed, but the 2014 bottling garnered 94 points from Robert Parker's Wine Advocate.

2013 Gilbert Cellars Allobroges \$25 Broad and expressive, layering blackberry, dark plum, tar and floral flavors against lightly crunchy tannins. The finish glows with fruit and spice elements. Syrah, Mourvèdre and Grenache. Best from 2018 through 2023. 1,692 cases made. **92 Points Wine Spectator**

2016 Saviah "The Jack" Syrah \$16.50 If you are looking for a great Rhone-style blend at a great price...the Jack Syrah is your best bet! This wine has appealing aromas of spicy red fruit, raspberries, plum, orange zest, anise and savory herbs. The Jack is a friendly wine offering a mouthful of juicy fruit flavors that are complemented by silky tannins.

2015 L'Ecole No 41 Columbia Valley Syrah \$24 This luscious and balanced Syrah shows fragrant aromas of fresh blackberry and white cardamom with English garden floral undertones. Flavors of rich black current, raspberry, olive and cocoa meld gracefully through a finely textured finish.

2015 Owen Roe "Ex umbris" Syrah \$20 The color of deep eggplant, this beautiful bold Syrah will keep our Ex Umbris fans wanting more! If the nose filled with dark chocolate, hazelnut and caramel aromas isn't enough, the robust plum, black cherry, licorice and hints of tobacco will surely please any palate. Pair with blackened, grilled ribeye, a juicy leg of lamb or your family slow-cooker stew. This Syrah will age and is still quite youthful with gripping tannins and layers of dusty earth. We recommend decanting and enjoying with a hearty meal and holding onto a few bottles to open in a few years. Approximate cellaring time - 12+ years

2015 Syncline Subduction Red \$21.50 Sleek and vibrant, with expressive raspberry, smoky red pepper and espresso flavors that glide toward refined tannins. Syrah, Mourvèdre, Grenache, Cinsault, Carignane and Counoise. Drink now through 2020. 90 Points Wine Spectator

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