

Champagne Time! Please join us for this most festive tasting of all!

**Friday, December 10th**

**Time 4-8**

**Price: \$28 Full pour**

**1/2 pour \$16**

**Pairing: Cheese, Crostini, Chicken Liver Pate, Chocolates**

**The Bubbles:**

**Huber Verdereau Cremant de Bourgone \$25**

A delicious sparkling wine, 100% Pinot Noir, from the same parcels of vines that are used for his Bourgogne Rouge – four parcels of old vines just below Volnay. One of the world's great values in sparkling wine! Scott Paul Import.

**NV Drappier Carte d'Or Brut \$35.**

Firm, rich and intense, with concentrated pear, spice, vanilla and nutmeg flavors that are focused and complex. The long, flavorful finish has a spicy hazelnut aftertaste. Drink now. 92 Points Wine Spectator

**NV Lallier Grande Reserve Champagne \$40 great price!**

This is rich, with a viscosity buoying its honey, toast, peach and nascent coffee flavors. The vibrant structure keeps it all balanced and drives the lingering finish. Drink now through 2014 **92 Points Wine Spectator and my favorite!**

**NV Boizel Brut Reserve Champagne \$43.**

The coat is straw gold, brilliant and limpid. The excitement is intense, a great finesse with columns of light and swirling bubbles. The nose is expressive and cool: it opens with scents of white flowers (Hawthorn) and then click a beautiful elegant fruity atmosphere with notes of white fish, Apricot and the keys of citrus fruit and pastry. In the mouth is appealing, both fresh and supple, well balanced. The flavor will confirm and reveal more concentrated crystallized fruit, acacia honey notes. The final is clear and good persistence

**Louis Roederer Brut Premier Champagne \$40.**

Light and lively, featuring apple, toast, ginger and light vanilla flavors. Balanced and on the dry side, with a creamy texture and a lingering butter pastry aftertaste. Drink now through 2011 91 Points Robert Parker

**NV Vue Fournay & Fils Premier Cru Blanc de Blanc \$49**

Pale yellow with a delicate bead. Meyer lemon, orange and Anjou pear on the nose. A deeper yellow plum quality adds depth to the tangy citrus flavors, with smoky minerals lending back-end cut. Very clean and precise but in no way skinny, with spice and mineral notes lingering on the finish. I'd put this away for at least a couple more years. **91 points Stephen Tanzer**

***Joy to the world -- and especially to you!***

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