From: Debbie debbie@santiamwine.com

Subject: Red Friday at Santiam Wine & Bistro French Bordeaux and Domestic Cabernet

Date: December 14, 2017 at 10:05 PM
To: bwelsh@mind-over-media.com



Good Evening and Merry Christmas! Tomorrow night we are tasting 3 Bordeaux and 4 Domestic Cabernet Saivignon's. Join us if you can! We always have a good time here...

Date: Friday, December 15th last day to ship wine in time for Christmas!

Time: 4-8 PM

Reservations: 503-589-0775

Cost: Full pour \$30 Half Pour \$17

Our Special: Hanger Steak, Oven Roasted Asparagus, Fingerling Potatoes

The Wines: More information tomorrow

# 2014 K Vintners CS Powerline Estate Cabernet Sauvignon Walla Walla \$50

Like with the Syrah, the new 2014 Cabernet Sauvignon Powerline is a new cuvee based around a vineyard in the southern part of Walla Walla. Harvested from tiny yields and aged in mostly neutral barrels, this full-bodied, luxuriously textured, seamless beauty gives up lots of classic Cabernet notes of creme de cassis, licorice, toasted spice and graphite. There's an undeniably sexy style here, and while it will certainly be approachable on release, my money's on it evolving gracefully for 15-20 years.96 Points Wine Advocate

### 2015 Atlas Wine Company Omen Sierra Foothills \$19

We may not be able to tell you if a cat crossing your path is good luck or bad, but we can tell you one thing with certainty. We see great wine in your future!

Omen Wines are hand-crafted with care from high-quality fruit that have come from "hidden gem" AVA vineyards. This means we have no need to sweeten our wines, or add arabic gum (used to increase mouthfeel) or Velcorin (DMDC). Our desire is to bring excellent wines to anyone, regardless of age or income, who are eager to find an additive-free, crafted wine at an everyday price.

# 2009 Chateau Gueyrosse Bordeaux \$38

Chateau Gueyrosse dates from around 1750 and the Delol family obtained the property in 1850. Samuelle, who has recently taken over from her father, is the sixth generation to make wine at Gueyrosse. The vineyard is in the southwestern corner of Saint Emilion, on the outskirts of Libourne and has a soil of "graves rouge", a soil type similar to that found in the southern corner of Pomerol. Until 1973 this small area had a separate appellation called Sables-Saint Emilion. The Delols cultivate slightly under 5 hectares at Gueyrosse and do so without any chemicals. The vineyard is planted to 85% Merlot, 12% Cabernet Franc and 3% Cabernet Sauvignon. The average age of the vines is 40 years. Through severe pruning in the spring, yields are kept exceptionally low, between 35 and 42hl/h, and no green harvesting is necessary. Harvesting is done manually by parcel to allow for full maturation. Fermentations are carried out with only indigenous yeasts and macerations last between 3 and 5 weeks. After vinification, the wine is aged in tank for 1 to 3 months for clarification and then in barrel (2 and 3 year old barrels) for up to 18 months. The wine is racked every 2 or 3 weeks, fined with egg whites but not filtered. The average production is 2,000 cases.

### 2014 Abeja Cabernett Sauvignon Walla Walla \$54

### 2012 Clos Manou Medoc Bordeaux \$42

A terrific effort in 2012 from a northern Medoc vineyard near St.-Christoly, this blend of 56% Cabernet Sauvignon, 29% Merlot, 14% Petit Verdot and 1% Cabernet Franc possesses sweet, soft, sexy tannins, a surprisingly opulent mouthfeel, impressive purity and a medium-bodied, long finish. Clos Manou continues to over-perform for its humble pedigree. The 2012 should drink well for 6-10 years. **91 Points Wine Advocate** 

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