

Business is picking up around here! I hope you can make to this great Italian Wine Tasting tomorrow night-Friday, December 18th

- **Time: 4-7PM**
- **Cost: \$25 for the first 5 wines**
- **Super Pour is \$7.00 (Optional)**
- **Total \$32. Total remember you can share!**

Here are the wines:

2007 Gramaldi Bruna Nebbiolo d'Alba "Briccola" \$21.50

2007 Siro Pacenti Rosso De Montalcino \$41.

Good medium ruby. Pretty, complex, floral nose is redolent of pomegranate, red cherry, herbs, coffee and black pepper. Enters vinous but sweet, showing a solid core of herbal red fruit flavors, with high acidity giving the wine considerable energy and cut. Magically mouthcoating and appealingly creamy, this finishes very long and pure, with a subtle, spicy quality. A standout Rosso. Owner Giancarlo Pacenti is a big believer in Rosso di Montalcino, and his is usually one of the best. On one of my recent visits to the estate, Pacenti told me that the first wine he ever made was the 1988 Rosso. "Right from the start I wanted to make an important wine," he said. "Back then there weren't too many good Rossos made, and I felt there was an opportunity." Pacenti makes his Rosso by blending wine from younger vines with casks of Brunello that he feels may not hold up to the mandatory oak aging requirement for Brunello. **91 Stephen Tanzer**

2004 Fontanabianca Barberesco \$50.

2004 La Gerla Brunello de Montalcino \$53.

Good full, deep red. Slightly decadent aromas of plum, redcurrant, mocha, marzipan, leather and underbrush. Rich, broad and fairly dry; offers a mouthfilling plumpness without obvious weight. This very silky and seamless wine seems somehow less than the sum of its parts today as there's nothing obvious to grab hold of yet, but I like its subtle sweetness. Its persistent, smoothly tannic finish suggests it should evolve slowly, even if it's already presentable. A very good performance for this estate **90 Points Stephen Tanzer**

2004 Renato Ratti Barolo Marcanasco \$45.

Good full, dark red. Deep, ripe, highly aromatic nose combines black raspberry, currant, tar and licorice. Big, rich and sweet but with firm balancing acidity: lots of wine here in spite of being a bit youthfully closed today. Finishes with big, broad but suave tannins that build impressively as the wine opens in the glass. This large-scaled vintage required a later bottling, noted Ratti, who initially found the tannins to be too hard and wanted to wait for a better balance. He bottled these at the end of August, compared to the spring of 2008 for his 2005s. **90 Stephen Tanzer**

Super Pour \$7.00 (Optional)

2004 Elio Grasso Barolo Ginestra Vigna Casa Mate \$72.

Good full red. Reticent nose offers strawberry, nuts, mocha and brown spices ("more typical Barolo," notes Grasso, and less red-fruity at this stage). Fat, sweet and deep; showing more texture than the Gavarini but less open to inspection today. This really explodes on the back half, finishing with superb breadth and length and a perfume of dried flowers. Big, dense tannins and a firm acid spine give this a serious structure. **94 Point Stephen Tanzer**

Happy Holidays!

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