

From: Debbie debbie@santiamwine.com
Subject: Champagne, Cabernet Sauvignon and Prime Rib. Celebrate the New Year Friday night
Date: December 27, 2018 at 7:46 PM
To: bwelsh@mind-over-media.com



Join us on Friday, December 28th we have a grand tasting for you! We are bringing in the New Year a little early since it falls on a Monday and we are closed! We will be offering a Cabernet Sauvignon tasting OR a bubbly tasting, you decide!

Dinner Special: Prime Rib, Garlic mashed potatoes and asparagus (be very decadent by adding dungeness crab with hollandaise and call it Prime Rib Oscar!)

Saturday we are open from 10-6 PM serving primerib dips from 11-4 pm and tasting leftovers!

Reservations welcome: Call 503-5890775

Time: 4-8 PM

Date: Friday, December 28th

Bubbly Tasting: Full pour \$36 Half pour \$20

Andre Clouet Champagne Brut Nature N/V \$36

Light yellow-gold. A highly aromatic nose displays lemon zest, fig, pear and ginger, with bright mineral overtone. Tangy and precise, offering a complex blend of lime, white flowers, quinine and dusty minerals. Juicy, tightly focused Champagne, with nervy acidity adding cut to a long, sappy finish. 91 Points Vinous

2011 Domaine Carneros Le Rêve Blanc de Blanc CA \$65

Made entirely from estate-grown Chardonnay, this blanc de blancs is heady and intense with ample mousse and body. Green-apple Jolly Rancher flavor meets steely acidity that takes on a tone of wet stone and a focused structure, with a lasting impression of pineapple upside-down cake and crème brûlée. 95 Points Wine Enthusiast

GH Mumm Napa Cordon Rouge Champagne \$29

A long aging provides additional flavors of vanilla, roasted nuts and a hint of toast. A result of the carefully chosen infusion of terroir and reserve wines, the finish is long. Imparting to the finish is lightness from Chardonnay, fruitiness from Pinot Noir and roundness provided by Pinot Meunier.

Framed by firm acidity, this vivacious Champagne is almost crunchy in texture, showing harmony to the flavors of white peach, grated ginger, clover honey and candied lemon zest. Delivers a mouthwatering, chalk-tinged finish. 90 Points Wine Spectator

Roederer Estate Anderson Valley CA \$25

I would happily drink this wine every day if there weren't so many other wines in the world to taste. Its wonderful play of creamy yet kinetic textures, the custardy, limey flavors, and its impeccable focus all add up to one of the best ways possible to greet 6pm after a long work day. Roederer Estate was, in my opinion, the first California sparkling producer to achieve complexity in its wines – especially in the estate's prestige cuvée, L'Ermitage. The Brut (sold as Quartet in the UK) is generally 60% Chardonnay, 40% Pinot Noir. 90 Points Decanter

Ruggeri Prosecco "Guistino B" Valdobbiadene Superiore Extra Dry \$30

Silvery emerald straw color. Fresh aromas of finger lime, exotic flowers, candied pear, and bamboo with a fruity fat body and a layered, long turkish delight, wet stone, orange sherbet, and lily finish. A stylish Prosecco with intriguing minerality, memorable length, and kisses of sweetness. 95 Points BTI

Adami Prosecco Garbèl Brut Valdobbiadene \$15

Garbèl, which in ancient local dialect means adry, crisp, pleasantly tart wine, is produced from the hilly vineyards in the Colli Trevigiani area. The ample nose releases crisp-edged, complex fruit notes, and the palate is full-flavored with a crisp acidity. A wonderfully versatile sparkler, Garbèl's 13 grams of residual sugar place it

between the Brut and Extra Dry styles, making it perfect for wine bars as well as celebrations.

Cabernet Sauvignon Tasting: Full pour \$36 Half pour \$20

2015 Woodward Canyon Artist Series \$58

(mostly made from Champoux and the estate vineyard; aged in 50% new oak): Saturated ruby. Sexy nose combines cassis, crushed-stone minerality, tobacco leaf, dark chocolate and menthol. Alluringly sweet, plush flavors of cassis, plum, dark raspberry, spices, licorice, dark chocolate and glossy oak are complicated by slightly medicinal notes of *kirsch*, menthol and herbs. Offers noteworthy density and depth and finishes with rather powerful broad, dusty tannins. Winemaker Mott kept this in barrel for 28 months, compared to a normal 22. There's plenty of mid-palate energy and thickness here, but I find all these wines quite oaky and a bit herbal. Mott told me he generally likes them best five to seven years after the vintage, but this rather chunky wine will more like seven to ten years to assume its adult shape. He also noted that "more people age our Old Vines Cabernet Sauvignon." Plush, menthol, cassis, kirsch and dark chocolate. A bit obvious, chunky? (14.9% alcohol) 91 Points Vinous

2015 Clos du Val Estate Cabernet Sauvignon \$48

The 2015 Cabernet Sauvignon Estate is a gorgeous entry-level wine from Clos du Val. Dark, inky and voluptuous in the glass, but with plenty of structural underpinning, the 2015 is super-expressive today. The tannins are going to need at least a year or two to soften, but all the elements are nicely balanced throughout. A rush of dark cherry, plum, lavender, spice and menthol build in this attractive, mid-weight Cabernet Sauvignon from Clos du Val. Fruit sources are the estate vineyard in Stags Leap and State Lane in Yountville. 91 Points Vinous

2016 Basel Cellars Cabernet Sauvignon Wallula Vineyards \$38

The unique terroir of the renowned Wallula Vineyard is showcased in this varietal-specific Cabernet Sauvignon, harvested on the benches of the Columbia River, these small and intense berries from Block 15 create a rich and balanced Cabernet Sauvignon, with bold fruit flavors, layered tannins and beautiful acidity. Cheers!

2017 Daou Cabernet Sauvignon Napa Valley \$29

(60% new French oak) Deep bright-rimmed ruby. Intense cherry and red berry scents, along with hints of cracked pepper, pipe tobacco and vanilla. Juicy and focused on the palate, offering concentrated red currant, bitter cherry and spicecake flavors that deepen slowly and turn sweeter on the back half. Fine-grained tannins build on a long, spice-laced finish that leaves behind a suggestion of cherry compote. In the context of top-notch California Cabernets, this wine delivers remarkable value. 91 Points Vinous

2016 Watermill Cabernet Sauvignon \$31

Deep ruby-purple, the 2016 Cabernet Sauvignon features blackcurrants and warm black cherries on the nose with notes of pencil lead, forest floor, cedar and chocolate box. Full-bodied with lovely chocolate-covered cherries notions in the mouth, it's framed by hints of cedar and bay leaf, with fine, grainy tannins and just enough freshness, finishing long and chocolaty. 192 cases produced.

2014 Pamplin Family JRG Washington \$22

The 2014 vintage mirrors the 2013 vintage, but with different results. July was blistering hot with only eight days out of the month below 95° F and fourteen days over 100° F. August started out just as hot with alternating cool weather and heat spikes through the last three weeks of the month. Once again the saving grace of the vintage was a moderate September and a warm first two weeks of October. All our fruit was picked by the time the rain started the third week of October. Some of our top Cabernet vineyards suffered from berry shrivel but still performed well at the winery. Oddly enough, our Merlot vineyards performed very well. We hung more fruit than usual to slow things down allowing the Canoe Ridge Merlot to be picked at the end of September with little to no shrivel. The 2014's are classically proportioned and restrained. They are more similar to the 2012's without the hefty tannins of the 2013's, which are more flamboyant and approachable. The 2014's have a rich sweet entry, dense mid-palate and maintain their focus through to the finish.

--

This message was sent to bwelsh@mind-over-media.com by debbie@santiamwine.com

To forward this message, please do not use the forward button of your email application, because this message was made specifically for you only. Instead use the [forward page](#) in our newsletter system.

To change your details and to choose which lists to be subscribed to, visit your personal [preferences page](#). Or you can [opt-out completely](#) from all future mailings.



