

Happy New Year!! Here we go 2009 - Make Santiam Wine Company your first stop New Year's Eve! Let's start early 4-7 PM

This is your opportunity to taste some quality bubbles that have been mentioned in the media lately. And, that are always available at Santiam Wine Company!

- **\$18 for the first five sparkling wines**
- **add \$5 for the super pour (optional)**
- **Total \$23.**

Santome Prosecco Italy \$12.50

Charming & clean with hints of Nectarine & Pear

Adriano Adami Prosecco Italy \$15.

Moderately fine, persistent, and frothy mousse. Lovely, elegant scents of green apples, white wildflowers, minerals, and glazed almonds. The palate is dry but still generous with flavors of yellow cherries and tropical fruits, and a very long finish. Excellent.

Delmas Blanquette De Limoux France \$12.

Dry, creamy, full-bodied sparkling wine with a fine yeasty character in the aroma, and toasty green apple & lemon flavors. VEGAN. Certified Organic Grapes

History tells us that Blanquette de Limoux, the world's first sparkling wine, dates as far back as 1531. At the time, the monks of the Benedictine abbey of Saint-Hilaire, near Limoux, were producing a somewhat unusual white wine in their cellars. Inside its glass flask, with a cork top - very rare for wines at this time - it acquired a natural sparkle. This was the forefather of the brut which is tasted today at the world's most prestigious tables.

Since they first started cultivating vines, the growers of Limoux have aimed at maintaining the originality of the Blanquette de Limoux growth and developing its quality. The region's surrounding hills protect it from the extremes of the Mediterranean and Atlantic climates, with the area enjoying a microclimate particularly suitable for making quality white wine. The vines classified in the appellation are always planted at the top of southern-facing slopes, giving the best exposure. The soil here is shallow and sparse, full of chalk and stone. The surface area of the vineyards is restricted by quota, the yield is limited, and the grapes are picked manually only, in sections, at the ideal stage of ripening.

Two exclusively white grape varieties: Mauzac and Chardonnay form the basis of the blend for Blanquette de Limoux. Mauzac, the growth's traditional variety, gives body and aroma. Chardonnay, its irreplaceable partner, reinforces the bouquet, the freshness and the finesse. The result is a dry, creamy-textured, full-bodied wine with a fine yeasty character present in the aroma. Subtly fruity, with toasty green apple and lemon flavors. Tastes very clean yet with a long full finish.

Huber Verdereau Cremant de Bourgogne Brut \$23.

The young and very talented Thiebault Huber, who is something of a protégé of Jean-Pierre Charlot (of Domaine Joseph Voillot), is from Alsace and is a former sommelier. 1994 was his first harvest in Burgundy as he started with only 3 ha but now controls 6.5 in 11 different appellations. He started farming Biodynamically in 2002 and the entire estate is now Demeter-certified Biodynamic. Thiebault's wines from Volnay, Pommard and Puligny-Montrachet are dense, concentrated, vibrant and alive with complex flavors and aromas, and tend to blossom over many years in the bottle

Marc Chauvet Champagne Champagne \$40.

Based in the tiny village of Rilly-la-Montagne, the Chauvets have been making Champagne here since 1529. Winemaker Clotilde Chauvet and her viticulturist brother Nicolas are putting the family's 479 years of experience into every bottle produced from their 32 acre estate on the Montagne de Reims. They produce non-vintage Brut cuvée that are generally 2/3 Pinot Noir and 1/3 Chardonnay, and vintage bottlings that are about 70% Chardonnay. The style is refined, clean, bright and intensely flavorful like drinking great white Burgundy with bubbles!

Super Pour \$5. (Optional)

Diebolt-Vallois a Cramant Blanc de Blanc Champagne \$57.50

Pale color. Pungent yet refined nose combines spring flowers, caraway seed, minerals, citrus skin and apple. Brisk and pure but creamy, with incisive apple and citrus flavors and great finesse. Very light on its feet and perfumed in the mouth. Finishes floral, gripping and very long.

91 Points Stephen Tanzer

We are closed Thursday, Friday and Saturday...So stock up tomorrow!
I will be back at the Shop on Monday, January 5th from 11-6PM

Happy New Year!!

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