

**Good Evening, Thanks for your patience! What a great tasting we have lined up for you! Feel free to forward this email to your friends! They may be interested!**

**This is a tasting sure to warm the coldest of bones! Burrrrr it has been so cold!**

- **What: Southern and Northern Rhone**
- **When: Friday, December 9th**
- **Time: 4-7 PM**
- **Where: Santiam Wine Co. & Bar 1555 12th SE Suite 130 Salem, OR 97302 (Helps with the GPS)**
- **What: Red, Red Wine!!!**
- **What are the Grapes of Rhone you ask? Northern Rhone is known for Syrah blended at times with small amounts of Viognier, Marsanne and/or Roussanne! Southern Rhone is known for blending several different grapes-typically: Grenache, Mourvedre, Syrah, Counoise and Cinsaut up to 15 grapes with some whites included.**
- **Price: Full Pour \$26, First Five \$20, 1/2 Pour \$15.**

#### **THE WINES:**

##### **2009 Delas Frères Crozes Hermitage Les Launes \$21.50**

The red wines include the already bottled, fruity, rich 15,000-case cuvee of 2009 Crozes-Hermitage Les Launes. An amazing bargain, it is the finest wine they have yet produced under this moniker. Seductive notes of black cherries, cassis, licorice, tobacco leaf and pepper are followed by an opulent, consumer-friendly but authentic Northern Rhone to drink over the next 5-6 years. **91 Points Robert Parker**

##### **2007 Domaine du Pesquier Gigondas \$33.**

Another beauty from what is certainly the finest Gigondas vintage I have ever tasted, this 2007 boasts a deep ruby/purple color along with endearing notes of black and red currants, raspberries, and crushed rocks. The tannins are sweet and mature, and the wine is deep, full-bodied, and impressively layered and long. It will be even better with 1-2 years of bottle age, and should keep for 10-12 years **91+ Robert Parker**

##### **2009 Domaine du Galets des Papes Chateauneuf du Papes Vieilles Vines \$34.**

Dark ruby. Expansive, highly perfumed scents of blackberry and mulberry compote. Stains the palate with dark berry and bitter chocolate flavors, with smoky minerals adding precision. Tannins build with air and add grip to a long, chewy finish. Pretty serious for an '09; **Outstanding Value!**

##### **2009 Maison Nicolas Perrin Saint Joseph \$36.**

Still a touch tight, with racy acidity carrying the mix of blackberry, red currant and spice cake notes, while a briary edge frames the tangy finish. Should flesh out nicely with brief cellaring. Drink now through 2012. 90 Points Wine Spectator

##### **2007 Le Clos de Caveau Vacqueyras "Brillant" \$30.**

Ripe and open, with a tasty mix of raspberry, boysenberry and blackberry fruit laced with briar, mint and fruitcake notes. The finish is open and friendly. Drink now **89 Points Wine Spectator**

Super Pour: \$7. (Optional)

##### **2008 Rene Rostaing Cote-Rotie Classique \$66.**

Deep ruby. A highly aromatic bouquet of black raspberry, licorice, smoky Indian spices and dark chocolate. Chewy and deep in dark fruit flavor but possesses impressive energy, with a zesty kick of minerals on the back end. Finishes spicy and long, repeating the licorice note. Rostaing told me that about 20% of this blend comes from the prime La Vialliere vineyard. **90-92 points Stephen Tanzer**

### **NEW! IL Bosschetto Truffle Cheese**

What a special treat! Cow's and sheep's milk are combined with truffle, and aged for just a few months. The cheese and the truffle complement each other beautifully: sweet, savory, pleasantly briny cheese, and woody, garlicky truffle, with neither overpowering the other. Its semi-soft, pleasantly toothsome texture will bring about a sigh of relief and an exclamation of, "Ah, nice!" upon tasting. Try this cheese on your next cheese plate at Santiam Wine Co!

JUST IN: 2009 Maysara Cuvee Pinot Noir Willamette Valley \$33. Limited Supple, sumptuous and distinctive for its range of cherry, boysenberry, floral and dark chocolate flavors, dancing suavely through the long, expressive finish. The tannins are submerged, and this has miles to go. Drink now through 2019. **94 Points Wine Spectator**

**Santiam Wine Co is stocked-up! Come and SHOP!**

**Saturday: Six wines from the Cheap & Cheerful six-pack 10-6 FREE!**

**CHEERS!**

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