Good Evening, I am so happy! My February Newsletter is complete. We have an exciting wine tasting set up for tomorrow night...Red Wines from Spain, Argentina, & Chile. I was going to add a Portuguese wine to even the wines out but, I had no luck. With that said, I think you'll agree this wine tasting looks to be outstanding~

Where: Santiam Wine & Bistro 1555 12th St Ste 130 97302

• Date: Friday, February 1, 2013

• Time: 4-8 PM

Cost: \$20 Full Pour and \$12 1/2 pour

#### The Wines:

## 2010 Don Martino Old Vine Malbec Classico Mendoza Argentina \$15

A winning Malbec for under \$20. The nose is pure and hits with a blast of licorice, tobacco, cola, blackberry and dry balsam wood. The palate is driving, with blackberry, black plum and pepper flavors. Potent but balanced on the way out. Drink now and over the next couple of years."

91 Wine Enthusiast

## 2010 Garage Wine Co Carignan-Grenache Chile \$31.

The 2010 Carignan (91%) – Grenache (9%) sports an intriguing nose of exotic spices, black plum, black cherry, underbrush, and earthy minerals. This is followed by a plush, succulent, pleasure-bent wine that is more structured than its peers. Give it 5-6 years to reveal its full potential and drink it from 2016 to 2025. **92 Robert Parker** 

## 2010 Chakana Red Blanc Argentina \$26

Chakana's top cuvee is their 2011 Estate Blend, which is 60% Malbec from the Agrelo vineyard and the rest equal parts Cabernet Sauvignon and Syrah. Aged 10 months in French oak, this wine displays notes of toast, blackberries, sweet cherries and Asian plum sauce as well as notes of white chocolate and barrique. The wine has great fruit, an opaque purple color, medium to full body, and loads of glycerin, fruit and length. It will drink well for 7-8 years, possibly even longer, and it is a sensational value. **94 Points Robert Parker** 

#### 2008 Numanthia Termes Spain \$28

This bold red matches ripe blackberry and currant flavors with toast, dark chocolate and oak notes. The tannins are firm and well-integrated, and the smoky mineral note is alluring. Drink now through 2016. **91 Points Wine Spectator** 

# 2010 Casa Lapostolle Cuvee Alex Carmenere Chile \$23

Dense and flashy, displaying a toasty frame of fine tannins, with grilled herb and baking spice notes to the racy cassis, kirsch and plum skin flavors. Well-cut, with ample acidity and a minerally finish. Drink now through 2018. **92 Points Wine Spectator** 

# 2010 Montes Purple Angel Chile \$60

A dark, ambitious red, with ample toast and mocha to the macerated plum skin, dark cherry and grilled fig fruit that pumps out layers of humus, iron and olive paste before the fruit returns for an encore on the finish. Carmenère and Petit Verdot. Drink now through 2020. **93 Points Wine Spectator** 

We are tasting six wines from the Cheap & Cheerful on Saturday 12-4 FREE

Hope to see you here for all the Wine tasting and to pick-up your Feb Six-pack I am short on six-pack containers, if you do your spring cleaning and run across some extras. Please let me recycle them for you!

# Thank you,

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