**Taste of Piemonte or Piedmont?** The million dollar question! Here is what we have for you tomorrow night! And, it will be Awesome!

- When: Friday, February 10th
- Where: Santiam Wine Company & BAR 1555 12th St SE Suite 130
- Time: 4-7 PM
- Cost: \$18 First Five
- Super Pour \$8 Total Full pour \$26. (2 oz pours)
- 1/2 pour \$11 Super half pour \$6. Total half pour \$17. (1 oz pours)
- What: Red gorgeous wines for Italy

# THE WINES:

# 2008 Coppo Barbera d'Asti Camp Du Rouss \$18.

The 2008 Barbera d'Asti Camp Du Rouss shows gorgeous complexity in its dark fruit, incense, smoke and leather. Floral, spiced notes add further nuance on the complete, long finish. This is a gorgeous Camp du Rouss endowed with considerable personality and class. It is one of the finest versions of this wine in recent years. Anticipated maturity: 2011-2016. 90+Parker

#### 2008 Giacomo Conterno Barbera Cerrtta \$43.

A complex style, combining violet, black currant, graphite and mineral flavors, without sacrificing Barbera's characteristic racy acidity. This all makes for a compelling, fascinating red, with a lingering floral and mineral aftertaste. First vintage from Conterno's new vineyard. Drink now through 2016. **92 Points Wine Spectator** 

#### 2008 Vietti Nebbiolo Perbacco \$24.50

The nebbiolo grape produces wines that combine extraordinary power with surprising finesse. That power takes time to resolve in such wines as Barolo and Barbaresco. Vietti's Nebbiolo d'Alba, on the other hand, provides great drinking right away. It has that mesmerizingly fragrant floral aroma typical of Nebbiolo, and the ripe fruit as well. Tannins play softly in the mouth, giving way to a supple texture and a long finish. This wine makes a beautiful match with beef, lamb, and game.

#### 2007 Ca del Baio Barbaressco "Valgrande" \$30.

The 2007 Barbaresco Valgrande is an excellent choice for near-term drinking. Freshly cut flowers, mint and berries are just some of the nuances that emerge from this forward, expressive Barbaresco. Captivating floral notes are woven throughout, adding to a sense of elegance and poise that accompanies the wine from start to finish. Anticipated maturity: 2012-2019. **90 Points Robert Parker** Ca'del Baio is an excellent source for juicy Barbarescos that can be enjoyed with a minimum of cellaring.

# 2006 G. D. Vajra Barolo \$35.

The 2006 Barolo Albe is made from vineyards in Fossati, La Volta and Coste di Vergne, all in the town of Barolo itself. The Albe is a beautiful, supple Barolo graced with exquisite fruit and a plump, juicy personality. It can be enjoyed with a minimum of bottle age or also cellared for at least a decade. This is a marvelous effort from Vajra and is the equivalent of the top wine at many other estates. Anticipated maturity: 2014-2024. 92 Points Robert Parker. Aldo and Milena Vajra craft some of the most beautiful, original wines in all of Italy. Frankly, it is impossible to go wrong with any of these superb bottles.

## Super Pour: Optional \$8. Full Pour (\$6. half pour)

#### 2007 Elio Grasso Barolo Ginestra Vigna Casa Mate \$80.

The estate's 2007 Barolo Ginestra Vigna Casa Mate is quite a bit fresher and firmer than the Gavarini. The exuberant personality of the vintage is also a bit more balanced and restrained. This is a beautifully layered, textured Ginestra Casa Mate endowed with endless layers of dark, mineral-infused, balsamictinged dark fruit, all of which flow through effortlessly to a long, sumptuous finish that lasts forever. The stunning bouquet, purity of the fruit and overall balance are simply breathtaking. The Ginestra Casa Mate will be a fascinating wine to follow over the coming years and decades. Could it be a modern-day 1990? Anticipated maturity: 2017-2032. **96 Points Robert Parker (We will open this early in the day and decant).** 

These 2007 Barolo from Elio Grasso are worthy successors to the stunning 2006s. Readers will have to wait until 2012 for the 2006 Barolo Runcot. The more time passes, the greater my esteem grows for this underappreciated and often overlooked grower in Monforte. To be sure Domenico Clerico, Conterno-Fantino and Aldo Conterno get most of the attention in Monforte, but at their best Grasso's Barolo more than hold their own. A recent magnum of the 2000 Runcot was quite possibly the finest and most elegant 100% new French oak-aged Barolo I have ever tasted. Grasso's 2007s Barolo saw 30 days of contact on the skins followed by a full 30 months in large, neutral oak casks.

Shop Santiam Wine Co is stocked to the hilt with many Valentine Gifts! We have small bubbly's that are pink or blue! We have a new Trentadue Chocolate Amore. We will pour samples of this on Saturday afternoon!

The Matthew Price Band with special guest Amy Booher on the Fiddle starts at 6 they play until 9 PM

Then the party starts at 6 PM with Wines from Mollydooker **Introducing Mollydooker** 

**Mollydooker is an affectionate Aussie term for Left-Hander** – because both Sarah and Sparky Marquis – the husband and wife winemaking team based in McLaren Vale Australia - are both lefties Besides being left-handed, Sarah & Sparky are some of the most decorated winemakers in the world. They have received more 94-99 point scores from Robert Parker's The Wine Advocate than other winemakers in the world. They have been awarded with five 99-point scores in the last 10 years. Five of their wines have been chosen in the Wine Spectator's "Top 100" and their Carnival of Love Shiraz has made the "Top 10" list (two years in a row). Sarah & Sparky have been named "Australian Winemakers of the Year", have been chosen by Robert Parker among the "Top Wine Personalities in the World" and have been crowned "McLaren Vale's Bushing King and Queen" a record three times.

We have a few reservation left for the full meal deal (Dinner, Wine Tasting & Music \$28.) If you don't need a table and would like to chance it. Our cover is \$10 with a minimum of two drink purchase.

#### CHEERS!

Debbie Rios / Owner Santiam Wine Company 1930 Commercial Street SE Salem, Oregon 97302 503-589-0775 debbie@santiamwine.com www.santiamwine.com