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**Subject:** Dinner Entrée: Coq au Vin and Southern Rhone magic  
**Date:** February 16, 2017 at 3:36 PM  
**To:** [tasting@santiamwine.com](mailto:tasting@santiamwine.com)

DR

**Good Evening, Don't let the Oregon rain get you down, it's really beautiful... Come down and taste amazing Southern Rhone wines with us on Friday, February 17th.**

**Time: 4-8 PM**

**Cost: Full pour \$28 Half Pour: \$16**

**Dinner Entrée: Coq au Vin.... Julia Child style....magic pairing with these wines...**

**The Wines:**

**2012 Brotte Châteauneuf du Pape Barville \$40**

Looking even better, the 2012 Chateauneuf du Pape had an added layer of richness and depth over the 2011. Offering up ripe notes of blackberry, underbrush, pepper and new leather, it is fresh and lively on the palate, with medium-bodied richness and fantastic purity of fruit. It should be relatively approachable on release and drink well for 7-8 years, if not a decade. Drink 2015-2021. These impressive wines are made by Laurent Brotte, with help from rock star consultant Philippe Cambie. They show beautiful levels of fruit, as well as classic, balanced profiles on the palate. **93 Points Parker**

**2010 Domaine Lucien Barrot et Fil Châteauneuf du Pape \$48**

Deep ruby. Musky, spice- and herb-accented aromas of cherry and cassis, with a smoky nuance in the background. Broad and fleshy on entry, then firmer in the middle, offering bitter cherry and dark berry flavors and chewy texture. Gains sweetness with air and finishes very long, with chewy tannins and lingering anise and cherry notes.

**91 Points Vinous**

**2010 Domiane Arnoux Lauris Vacqueyras \$25**

70 % Grenache, 30 % Syrah The Vacqueyras Lord Lauris is from old vines on slopes, which by their very deep roots and low yield (20/22 hl / ha), grapes offer an exceptional concentration polyphenols. His wine is the subject of careful selection and special care. Only after long aging in casks Chene, then bottled in our aging gallery, which you can appreciate its full complexity. From a deep and intense garnet, it invites you by the power of its fruit bouquet and notes of spices.

**2014 Chateau de Saint Cosme Cotes du Rhone les Deux Albions \$30**

The 2014 Cotes du Rhone les Deux Albions has surprising density and depth of fruit in the vintage. Blackberries, currants, licorice, garrigue and pepper all emerge from this medium-bodied, sweetly fruited, charming, forward and delicious beauty. It will drink well right out of the gate. **90 Points Vinous**

**2015 Domaine Bressy Masson Rasteau Cuvée Paul Emile \$17.50**

Dark red. The nose is softly fruited, with a line of blackberry fruit, a plump appeal in its relative fatness. The palate connects closely to the nose via a jelly-style blackberry fruit with a note of sweet black cherry and coffee. Its finish is well juiced. 60% Grenach, 30% Syrah, 10% Mourvdré.

**2013 Chateau de Montfaucon Lirac \$18.**

Dark and direct with a bouquet of fresh raspberries and melted red licorice. Classic exhibition

Fresh and direct, with a beam of raspberry coulis and melted red licorice flavors, exhibiting a juicy feel on the finish. A solid crowd-pleaser. Drink now **88 Points Wine Spectator**

"au revoir"

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