

**From:** Debbie debbie@santiamwine.com  
**Subject:** Washington Syrah and Lamb burgers  
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**To:** bwelsh@mind-over-media.com



Good Evening, Yes, late night! We had a busy day...Thank you!

Our tasting: Syrah from Washington...some say the best grape Washington grows! Right, Mike!!

Dinner Special: Fresh local Anderson Farms Lamb Burgers with choice of Onion rings, french fries or green salad!

our soup...French Onion

Full pour: \$34 Half pour: \$19

The Wines:

### **2016 Avennia Arnaut Boushey Vineyard Yakima Syrah \$62**

Also deeply colored, the 2016 Syrah Arnaut Boushey Vineyard is a sensational, meaty, savory, complex beauty. Full-bodied, with sweet tannin, no hard edges and beautiful purity, it has fine, fine tannin, a bloody, salty character, and a great finish. It's rocking stuff. 95 to 97 Points Wine Advocate

I continue to consider Chris Peterson's Avennia estate to be one of the best in Washington State and he's been making world-class wines for a number of years now. He releases two white wines: A Sauvignon Blanc called Oliane and a Rhone blend of Roussanne and Marsanne called La Perle. The reds are broken up into a Rhône/Bordeaux groups, with the Rhône's including a Grenache, Syrah and Mourvèdre blend called Justine, and two single-vineyard Syrahs, the Le Corbeau from Mays' Discovery Vineyard in Horse Heaven Hills and the Arnaut from Dick Boushey's Boushey Vineyard on the western side of the Yakima Valley...

### **2016 Betz Family Winery Syrah La Cote Rouse \$62**

The 2016 Syrah La Côte Rouse reveals notes of purple flowers, crunchy dark berry fruit and cracked pepper, followed by a medium-bodied, youthfully chewy but fine-grained palate that's bright and chalky and concentrated, it will require—and reward—some patience. **94 Points Wine Advocate**

**2012 W.T. Vintners Les Collines Vineyard Syrah \$45 Les Collines Vineyard, Walla Walla Valley (82 cases) 100% Syrah (90% Whole Cluster)** The nose leads with crushed blackberry, ripe blueberry, cocoa powder, violets, black & green olive. Flavors of blueberry, smoked meat, tar, black pepper & firm tannins that will reward a few years in the cellar. **94 points Jamie Goode, Wine Anorak** Food Pairings: *grilled lamb chops, pepper crusted rib eye, roasted squab*

### **2015 Amavi Cellars Syrah Walla Walla Valley \$30**

The keenly priced 2015 Syrah reveals spicy aromas of blackberry and cassis that mingle with notes of chocolate and lilac. On the palate, it's full-bodied, ample and lavish, with a generous, open-knit profile, low acidity and a rich, savory finish. A success in its style, drink it over the next 6 or 7 years. 91 Points Wine Advocate

### **2017 Owen Roe Ex Umbris Syrah Columbia Valley \$21**

Wow, what a beauty! This 2017 Syrah shows deep purple hues in the glass and mouthwatering aromas of candied sugarplum and fresh red raspberry swirl throughout. The slight slate and vanilla notes are interlaced with juicy flavors of blackberry jam, Bing cherry compote and subtle hints of cocoa nib. A mouthcoating Syrah from another hot summer in the Yakima Valley has our crew asking for more! This is a delicious full-bodied, yet elegantly structured Syrah that is enjoyable now. For cellaring time, we suggest drinking now through 2025.

**2016 Saviah "The Jack" \$18** Columbia Valley, WA- This wine has appealing aromas of black cherries, raspberries, plum and spices with a touch of oak. The Jack is a friendly wine offering a mouthful of juicy fruit flavors that are complemented by fine tannins.

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