Good Evening, We are excited for this fantastic Red Wine Tasting on Friday night~ Everything but pinot from Oregon!

When: Friday, February 26th Time: 4-8 PM Cost: Full Pour \$24 Half Pour \$14 Where: Santiam Wine & Bistro

#### Special Entrée: Penne Pasta with a hearty red sauce, Caesar & French Baguette. \$14

The Wines:

#### 2012 Roxy Ann Winery Claret Rogue Valley \$25

40% Cabernet Sauvignon, 26% Merlot, 21 % Cabernet Franc 10%,

Malbec, 2% Petite Verdot 1% Carmenere The structure of this wine is rich and balanced, with layers of soft polished tannins. This wine exhibits pronounced flavors of ripe cherry, blackberry pie filling, mocha, chocolate-raspberry truffle, and sweet toasty oak, which integrates nicely with the subtle background notes of pepper, leather, cedar and lace...

#### 2012 Abacela Tempranillo Southern Oregon \$32

Dark ruby color. Smooth and enticing on the nose, with juicy blackberries and black cherries, notes of sweet coffee, rich soil, eucalyptus and tobacco. Full-bodied with a chewy presence, velvety tannins and medium-low acid. The black cherries, blueberries and black currant fruit is really rich and jammy, but it tastes pure, not candied. The fruit is topped with notes of sweet tobacco, eucalyptus, black olive and black pepper. A sense of loamy minerality lingers on the long finish. Rich, bold, chewy but maintains lots of intrigue and complexity. **(92 points IJB)** 

#### 2013 Troon Vineyard Estate Zinefandel Applegate Valley Southern, Oregon \$28

Complex and inviting, this artfully blends tart berry fruit with streaks of clove, pepper, sandalwood and hibiscus tea. Balanced and lingering, it shows the sexy, seductive side of the grape. **90 Points Wine Enthusiast** 

## 2013 Cana's Feast Primitivo Columbia Valley AVA \$26

Less ripe berries contribute bright, fresh strawberry & boysenberry characters with forward acidity, while over-ripe berries add a dark brambly fig & date note and a rich, weighty mouthfeel. Perhaps the most surprising and distinct varietal note that has come to endear us to this grape is the pungent cigar-ash and spicy tobacco.

# 2013 Reustle Prayer Rock Vineyards Malbec Umpqua Valley, Oregon \$33

Stephen Reustle seems to succeed with virtually every variety he's established at his two vineyards near Tyee Mountain on the outskirts of Roseburg, Ore., and Malbec is just one of two red Bordeaux grapes he's planted within his Prayer Rock parcel. This young release opens with a

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shaker full of black pepper, joined by blueberry, chocolate, Jolly Rancher grape candy and lavender. Inside is a dense delivery of dark purple fruit featuring Marionberry and plum, and there's balance achieved with bittersweet chocolate tannins and juicy acidity. Suggested pairings include duck breast, tri-tip and hard cheeses. This picked up a double gold at the 2015 Savor NW Wine Awards.

### 2013 J Scott Grenache Sothern Rogue \$24.50

Juicy and ripe, this bursts open with a flavorful mix of brambly berry, cherry compote and red licorice. It's full and broad, ready for near-term drinking, and yet has the acid backing to age 2019–2021.

Thank you,

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