Good Evening! We have a great tasting for you tomorrow night...even if I do say so myself. Oregon Pinot vs. California Pinot You be the judge!

Chef Special: Mushroom Pâté with Crostini to pair well with this tasting

Friday, February 6th Cost: Full pour \$30 Half Pour \$17 Time: 4-8 P.M. Read the bottom for a special added tasting!

The Wine:

2012 Phelps Freestone Vineyard Pinot Noir \$38

Dark red cherries, tobacco and new leather wrap around the palate in the 2012 Pinot Noir Freestone Vineyard. A wine of presence and nuance, the 2012 stands out for its symmetry and overall sense of balance. I very much like the delineation and energy here. The Freestone is a blend of fruit from Quarter Moon (60%) and Pastorale (40%). It shows beautifully next to those wines, despite a significant difference in price. This is the hidden jewel in the range, there is little doubt about that. 93 Points Vinous

2012 Colene Clemens "Margo" Estate Chehalem Mountain \$33

The first of our three Esate Cuvées and named for Colene's great granddaughter, the highly anticipated 2012 Margo Pinot Noir showcases bright, focused aromatics of smoky black cherry, sandalwood and fresh forest floor notes. A forward, opulent entry into the wine shows ample dark cherry extract with a supple and generous mouthfeel, underlain with an invigorating, mouthwatering acidity combined with melted, ripe tannin. This wine shows the unusual combination of both approachability and ageability. Consume over the next five to seven years.

2012 Penner Ash Pinot Noir Willamette Valley \$41

"Strikingly rich and layered, this Pinot dances across the palate with dark berries, tea, Asian spice with a sweet cherry core and a long, persistent finish" 92 Points Wine Enthusiast "Brilliant ruby-red. Intense raspberry and cherry aromas are complemented by white pepper, allspice and smoky minerals. On the palate, juicy, sharply focused red fruit flavors stretch out and gain weight with air. Finishes on a lively spicy note, with very good length and sneaky tannins. Distinctly elegant for the vintage and very enjoyable now." –90 Points Stephen Tanzer

2012 Meiome Pinot Noir Monterey County \$20

(May-oh-mee) is a Pinot Noir that gets its fruit from the most noteworthy coastal areas in California. The wine is crafted, lush, balanced and luxurious. Three of the California's most sought after coastal growing regions brilliantly meld together in this deeply flavored, stylish and truly balanced Pinot Noir; at its most fundamental core, it is an approachable, food friendly wine with a style and place all its own. Deep, rich garnet color. The wine opens up with aromas of ripe berries, fresh cranberry, candy apple and malted vanilla, some of which carries through to the palate. There's a hint of Granny Smith apple on first sip that beautifully balances out the rich cream soda and cherry cola notes. It is an extremely layered wine, both in structure and flavor,

DR

Meiomi

with a slight earthiness and sweet oak on the finish. The wine almost contradicts itself, managing to display freshness and maturity all at the same time, which is achieved through careful blending.

2012 Copain Pinot Noir Tours Ensemble CA \$42

The 2012 Tous Ensemble Pinot Noir is a blend of fruit harvested from several parcels within the Anderson Valley. The delicately perfumed aromatics of spice and floral notes frame the soft supple body with flavors of just-ripened red fruits and rich earth. Bright acidity carries through for an elegant finish. Enjoy now or within five years.

2012 Antiquum Juel Pinot Noir Oregon \$38

Dark Crimson color belies the opulent density of fruit on the palette. A vibrant nose of floral tones, confectioned cherry, blueberry, and tropical citrus compliment layer upon layer of lush fruit punctuated and focused by a bracing current of natural acidity. A Willy Wonka-style finish clings tenaciously for an eternity and a half.

Dry farmed at nearly 800' elevation on thin Bellpine soil. Clones: Pommard, Wadensville, 777, 667, and 115 brix at harvest: 24.2 - 24.8 ph at harvest: 3.1-3.15 250 Cases produced

"A Rising Star: Christopher Dowsett"

Wednesday from 5-8 PM we have a special guest winemaker in town from Walla Walla! Chirs Dowsett of Dowsett Winery and winemaker for Buty Winery. He will be here for you our friends of Santiam Wine & Bistro! Free Wine Tasting Please come and give Chris a warm welcome. This tasting is Complimentary.

Chris Dowsett is winemaker at Buty Winery (some of whose wines have been highly recommended here). There, he also makes two of his own wines: a dry Gewurztraminer from the Celilo Vineyard, a top source for that variety, and a Rhone-style blend. As Chris puts it, his winery makes only wines he loves to make. Both are exemplary examples of their types.

Thank you,

Debbie Rios Owner Santiam Wine Company 1555, 12th SE Suite 130 Salem, Oregon 97302 503-589-0775 www.santiamwine.com debbie@santiamwine.com