From: Debbie Rios debbie@santiamwine.com Subject: Sangiovese or Chianti we are tasting this Friday night Date: March 12, 2015 at 9:42 PM

To: tasting santiam tasting@santiamwine.com

# Can you say Sangiovese? This is the grape that has made Tuscany the king and most hold in high regard! And, this is what we are tasting Friday night! join us!

In honor of the Irish holiday next week we are featuring Irish Lamb stew! Who new... This wine will pair perfectly with these wines.

Where: Santiam Wine & Bistro Time 4-8 PM Date: Friday, March 13th Cost: Full pour \$28 Half Pour: \$16

The Wines:

## 2011 Perazzeta Rita Marenma Toscana \$20

This 100% Sangiovese has lush fruit with impeccable balance. A beautiful expression of Sangiovese.

## 2012 La Gerla Rosso Di Montalcino \$24

Deep red. Captivating nose features ripe red cherry, raspberry, flint, sandalwood and violet. Bright, focused and energetic, offering enticing sweetness and lift to the silky, fine-grained middle palate. Red cherry and aromatic wood notes carry through to the long, perfumed aftertaste. With its lovely purity, clarity and cut, this is one of the best Rossos of the vintage. Antonio Galloni, Vinous Media 91 Points

## 2012 Isole E Olena Chianti Classico \$27

#### Winemaker's Notes:

The Sangiovese and Canaiolo grown on the Isole e Olena estate cover 290 hectares in the heart of the Chianti Classico hills between Florence and Siena. The wine is matured for about a year before bottling. It is then released after 3-4 months aging in the bottle. Dark ruby in color, the Chianti Classico has a clean and fresh perfumed nose of red cherry and strawberry. It is medium bodied and boasts copious floral, minty red berry and red cherry flavors of lovely purity, with a smooth yet vibrant texture nicely firmed by an edge of acidity.

Reviews

James Suckling 90 Points-

Aromas of blueberry and chocolate character follow through to a full body with fine tannins and a tangy finish. Fresh and balanced with a delicious fruit/acid balance. Drink now.

Vinous 90 Points-

Rich and explosive in the glass, the 2012 Chianti Classico is a beauty. Dark red stone fruits flesh out in a round, sensual wine built on pure texture. This fleshy, supple Chianti Classico offers tons of near and medium-term appeal. All the elements are in the right place.-AG

## 2010 Podere Ciona Chianti Classico Riserva \$28

Tasting Notes: The Gatteschi family specializes in Chianti Classico Riserva–and they make just under a thousand cases at that. This beautiful wine is a blend of wine aged in new, 2nd, and 3rd

passage French oak barriques for at least 18 months. The aromas of cherry, blackberry, and earthy beets co-mingle with a taut, finely structured Sangiovese and Merlot blend that could age for 10+ years.

# 2010 Poliziano Vino Nobile di Montepulciano Asinone \$60

After years of continual experimentation, we identified the best potential for quality in the vineyards of "Asinone". The Nobile "Asinone" is the highest expression of our production and the most complete synthesis of tradition and oenological innovation. Produced from Sangiovese grapes, this wine has an unmistakable style and distinct character, but it is, nevertheless, capable of holding its own in relation to international tastes.

Asinone is only produced in the best years, and the number of bottles depends on the quality of the vintage. Average production is about 20,000 - 40,000 bottles. The years in which it is not bottled, Asinone is "downgraded" to basic Nobile di Montepluciano.

## 2004 La Fortuna Brunello \$54.50

The 2004 Brunello di Montalcino opens with a gorgeous bouquet of dark raspberries, flowers, tobacco and French oak, that melds seamlessly onto the palate, where this sweet, layered wine reveals its considerable pedigree. Deceptively medium in body, this expansive, vibrant wine offers tons of fruit supported by ripe, firm tannins. The finish is long, sweet and fresh. La Gerla's Brunello will benefit from a few additional years in bottle, after which it should drink well to age 20, if not considerably longer. It is a gem. Anticipated maturity: 2012-2024. **93 Points Robert Parker** 

La Gerla is one of Montalcino's historic estates and owns vineyards in various zones within the region.

Good night!

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