

Stop by tonight for a great wine tasting... Tuscany this week! I have found some very exciting wines for you to try! So, make your plan to taste with us here at Santiam Wine Company!

When: Friday, March 18th

Time: 4-7 PM

Cost: \$24 Full pour

1/2 pour: \$14

THE WINES:

2007 Fanti Rosso di Montalcino \$20

Fanti's 2007 Rosso di Montalcino is a fresh, vinous offering with attractive red fruit well-suited to near-term enjoyment. This is a relatively medium-bodied, accessible style for the Rosso, with less of the plumpness that is found in vintages such as 2006. Anticipated maturity: 2010-2012. 88 points Robert Parker

2006 Paneretta Chianti Classico Riserva \$23. (really cool label)

Good full ruby-red. Aromas of exotic red berries, licorice and flowers, plus suggestions of coffee and cocoa. Lush and sweet, with oaky flavors of dark plum, redcurrant and brown spices. There's still a youthful toughness to this wine, and the building tannins are broad and substantial 89 Points Stephen Tanzer

2006 Canneto Vino Nobile Di Montepulciano \$32.

Blackberry and hints of violets on the nose. Medium- to full-bodied, with fine tannins and a clean finish. A little chewy, but delicious. Best from 2010 through 2014. 88 Points Wine Spectator

2006 Ruffino "Modus" \$25

Blackberry, violet and licorice aromas follow through to a full body, with silky tannins. This has sweet fruit, with toasty oak and citrus fruit on the finish. Sangiovese, Cabernet Sauvignon and Merlot. Best after 2010. 91 Points Wine Spectator

2006 San Vincenti Chianti Riserva \$30

This has a wonderful nose, showing rich, powerful aromas of crushed blackberry, with hints of dried flowers. Full-bodied, with round, velvety and silky tannins and a long, delicious finish. Rich and balanced. 92 Points Wine Spectator

2004 La Gerla Brunello di Montalcino \$53.

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. 94 Points Robert Parker

P.S. I have some exciting news for you! I'll tell you when I see you...

Cheers!

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