

Spring Break is here! The snow is gone! Wine tasting continues at Santiam Wine Co. Make your plans to join us Friday night!

- **When: Friday, March 23rd**
- **Time: 4-7**
- **What: Wines of Tuscany...**
- **Cost: \$18 Full Pour 1/2 Pour \$11**

FUN NEWS!!! We are celebrating Spring Break here at Santiam Wine CO. This is only for you our loyal friends! All week Friday to Friday receive 15% off ALL food orders....you do need to mention this email! or, Just say the magic words "HAPPY HOUR"! Then place your order!!

The Wines:

2007 Mazzoni Rosso de Montalcino \$15 great value!!!

The 2007 Toscana Rosso Mazzoni (72% Sangiovese, 28% Merlot) is an entry-level red marketed under the Franceschi family name. It is a fresh, vinous wine meant to be enjoyed upon release. Fabrizio Bindocci is quick to point out that the Mazzoni is made from 100% estate-grown fruit. Be that as it may, the Mazzoni offers little of the character and personality that is the hallmark of the wines from Il Poggione. Anticipated maturity: 2010-2012. **87 Points Robert Parker**

2008 Altesino Rosso Di Altesino \$16 great value!!!

Altesino's 2008 Rosso di Montalcino is an attractive, fresh red to enjoy over the next few years. Pretty floral and spice notes add complexity to the fruit on the vinous finish **88 Points Wines Spectator**

2007 Terrabianca Campaccio \$24.

Very silky and floral, this red reminds me of Burgundy with its bilberry, violet and raspberry aromas and flavors. The grainy tannins show the other side to this wine, which needs time for the two components to balance. Ends with a long, intense, fruit-filled finish. Sangiovese and Cabernet Sauvignon. Best from 2014 through 2027. **93 Points Wine Spectator Top 100: 2011, Rank: 36**

2008 Altesino Brunello Di Montalcino \$65.

Medium red. High-pitched aromas of raspberry, blood orange, minerals, mocha and cocoa powder: I was reminded of Burgundy. Wonderfully tight and perfumed in the mouth, with superb youthful definition to the raspberry and floral flavors. Perfumed and light on its feet. Finishes sharply delineated, firmly tannic and impressively long. With three full days in the recorked bottle, this wine became denser and more minerally, offering a leathery hint and terrific sexy breadth. **94 points Stephen Tanzer**

2009 Tentuta San Guido Guildalberto \$52.

The 2009 Guildalberto flows across the palate with layers of radiant red fruit. This is another striking, supple Guildalberto loaded with personality. Stylistically it is quite close to the 2007, but with perhaps a touch less body but equally silky, polished tannins. Freshly cut roses, spices and a burst of pure red berries add nuance on the finish. Guildalberto is no longer the stunning value it once was, but it is quite gorgeous in this vintage just the same. This is easily one of the best vintages I can recall tasting. Guildalberto is 60% Cabernet Sauvignon and 40% Merlot. Anticipated maturity: 2012-2019. **92+ Points Robert Parker**

Saturday: Left Overs! All day long! FREE

Leftover wines! Last month we had over ten wines to taste. Don't miss the fun! These wines are ready to drink.

CHEERS!

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775
debbie@santiamwine.com
www.santiamwine.com