

The first Friday tasting how exciting! And a month of great wine tastings! Make sure to put Santiam Wine Tastings on your calendar!

Cost: Only \$20, 1/2 pour \$12

Time: 4-7 PM

Date: Friday, March 4th

Place: Santiam Wine Company

We provide Cascade Baking Company Rustic French baguettes at our Friday tastings! Cheese, Olive Oils and more! From the new six pack called NorthWest Top Pick's \$136.50 reflects 10% discount for the following wines! Tonight you get to taste them!

The Wines:

2008 Four Graces, Pinot Noir, Willamette Valley, OR: \$24

Reminiscent of blackberries, plums, and violets. Vibrant and delicious in its youth yet has the soft, focused tannins to suggest aging with grace. Earthy and elegant, fruit forward with smooth, expressive tannins, this wine bears all the hallmarks of a great New World Burgundy. Enjoy with Mushroom Bisque!

2008 Merriman Vineyards, Cummins Road, Pinot Noir, Willamette Valley, OR: \$20

Traditionally, this block is the first harvest pick of the vintage. It always delivers a wonderful freshness that highlights the bright, red plum, pie cherry fruit characteristics of the 777 clone with lively acids that make this one of the most fun Pinot Noir buys to make the scene in quite a while!

2009 Toluca Lane, Pinot Noir, Estate Grown, Eola Hills, OR: \$31

From a small family owned and operated Estate in our backyard! This Pinot is loaded with aromas of red cherries followed by a tinge of vanilla with soft velvet floral notes. Richly textured fruit an earthy chewiness and long lingering finish. 305 Cases made. Wow!

2007 Browne Family Winery, Cabernet Sauvignon Walla Walla, WA: \$30

Big, ripe, round flavors of cocoa, black cherry, plum cassis and spices offer up a long lush amazing finish with firm tannins. An outstanding Cabernet Sauvignon! Ready to drink now and will cellar nicely for another 5 years. Enjoy with a big juicy Ribeye Steak on the BBQ.

2007 Dusted Valley, Stained Tooth, Syrah, Walla Walla, WA: \$26.50

Small amounts of Viognier, Counoise and Grenache. Bright ruby-red. Highpitched aromas of blackberry, licorice, pepper and minerals. Silky and densely packed without any impression of weight, offering juicy, very dark flavors of candied blackberry, pepper and licorice. Finishes with a suave dusting of tannins and noteworthy persistence. Classy! (91 Tanzer)

2009 Owen Roe, Abbot's Table, Columbia Valley, WA: \$20

25% Zinfandel, 20% Sangiovese, 20% Cabernet Sauvignon, 10% Syrah, Grenache 13%, 7% Blaufrankish, 2% Cabernet Franc, 2% Malbec, 1% Merlot. Always a favorite, and always just a little different! Warm lush amazing fruit!

SATURDAY, MARCH 5th we will open 6 wines from the March Cheap & Cheerful! 10-6 pm

Take your sweetheart by the hand and March on down here!

Thank you for shopping at Santiam Wine Company!

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