Date: April 16, 2015 at 8:33 PM

To: tasting santiam tasting@santiamwine.com

Good Evening, We are tasting some gorgeous, sexy wines wine tomorrow night! Read the descriptions and you will see this tasting is not to be missed. You don't get this chance very often! Come on down!

From: Languedoc

Where: Santiam Wine & Bistro

Date: Friday, April 17th

Time: 4-8 PM

Cost: Full Pour \$20 Half Pour \$12

Food Pairing: Sausage Tidbits with Stone Ground Mustard.

The Wines:

2012 Michel Chapoutier Bila-Haut Cotes Du Roussillon Villages \$14

The 2012 Cotes du Roussillon Villages Les Vignes de Bila Haut is another smoking effort that will top anyone's value list. A tank-aged blend of Syrah, Grenache and Carignan, it is medium to full-bodied, nicely concentrated and balanced, with impressive amounts of blackberry and currant-styled fruit, herbs, pepper and smoked earth aromas and flavors. Showing more minerality with air, it's a no-brainer purchase and will drink nicely for 5-6 years or more. 91 Points

2012 Mas de Martin Cuvee Roi Patriote \$17

The innovative Christian Mocci, whose labels are one of the wonders of the vinous world, excels once again with his famous swaggering monarch, Hogarthian yet patriotic, Atlantic of outlook yet Mediterranean of provenance. The blend is dominated by Merlot (34%) and the Cabernets (Sauvignon is 26% and Franc is 22%) with the balance shared by Syrah, Grenache and Tannat. Not the usual fare from the hills behind Montpellier therefore, although one has only to think of Grange des Peres or Mas de Daumas Gassac, neither too far away, to realise this these sunny hillsides can be most accommodating with their flavors.

Aged in one and two year old barrels, the 2012 has a striking nose of cassis, blackberry and mocha with hints of iodine and pencil shaving; the palate is plump and indulges with ripe fruit without forsaking the disciplined cabernet imprimaturs of firm acidity and impressive grip. The king is generous and suitably regal, his wine a most satisfying expression of *noblesse oblige!*

2011 Villa Symposia Coteaux du Languedoc l'Equilibre \$20

Offering up piercing notes of scrub brush, juniper, sage and some exotic wood qualities, with a core of dark cherry and black raspberry fruit, the 2011 Languedoc Pezenas Equilibre is medium to full-bodied, layered and pure, with fantastic richness that never comes across as heavy or cumbersome. Made from Svrah. Carignan and Grenache and

DR

aged in all larger oak, it's a gorgeous red to drink over the coming 5-7 years. 91 Points Robert Parker

2010 La Peira Les Obrieres de la Peira \$23

The 2010 Coteaux du Languedoc Terrasses du Larzac Les Obriers gives up ample black cherry, mineral, pepper and wild herbs to go with a medium-bodied, layered and yet elegant overall profile Aging beautifully and still youthful and vibrant, it will have another 4–5 years of longevity. 91 Points

2013 Maxine Magnon Corbieres Rozeta Rouge \$36

Rozeta is blended from 65% old Carignan and the rest Grenache and Syrah; it's got velvety rich and brambly fruit but with incredible freshness and clarity—perhaps Jean Foillard's influence. Up in the wild, scrubby landscape of the Corbières is one of the most talented young vignerons in France; shy, modest and honest he rents 10 hectares of vines in and around Villeneuve des Corbières at about 300m above sea level and nestled well into the mountains.

2012 Maxime Magnon Corbierer Campagnes \$31.50

The 2012 Corbieres Campagnes (from 100-year-old Carignan) dishes out Beaujolais-like cherry and berry fruit, with more sappy flowers, incense, toasted nut and violets aromas and flavors coming through with air. Medium-bodied, juicy and vibrant, yet seamless on the palate, it keeps you pouring another glass. Enjoy it over the coming couple of years. **90 Points Robert Parker**

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