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Subject: Oregon Pinot Tasting At Santiam Wine and Bistro
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To: tasting santiam tasting@santiamwine.com

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May is Oregon Wine Month...we are getting a head start! join us

Where: Santiam Wine & Bistro

Date: Friday, April 24th

Time: 4-8 P.M.

Cost: Full Pour \$24 =2 oz of all six wines

Half Pour: \$14=1 oz pour of all six wines

Recommended Food Pairing: Our homemade Wild Mushroom Lasagna

Bring all your friends~

The Wines:

2012 Shea Wine Cellars Shea Vineyard Willamette Valley Pinot Noir \$40

A blend of all the best Shea Vineyard has to offer. This wine has raspberry, dark cherry, plum and rose aromatics. On the palate the wine displays savory notes of clove, cinnamon, black tea and carob. It is luscious and broad, highlighted by fine-grained tannins, well-balanced acidity, and a long, mouth-watering finish.

2012 Hyland Estates Estate Pinot Noir \$40

Light and sleek, with spicy, earthy, doughy overtones to the quiet red berry flavors at the core, gaining traction on the finish against grippy tannins. Has elegance to spare. Best from 2016 through 2022. 740 cases made.

93 Points Wine Spectator

2012 Domino IV Love Lies Bleeding \$27

From the heart, the passionate flower grows.

In a miracle bursts its fountain flows,

The pulse is quick and aches the heart's thin wall

like fire showers, red ruby in the glass its velvet shawl. The Winery

This wine is from two of Oregon's main soil types, the volcanically derived Jory soil and sedimentary soils that encompass soils such as Willikenzie. The wine expresses sweet round aromatics like candied cherries and strawberry compote. The texture is round in the front of the mouth with lots of long, juicy flavors, fine tannin, and balanced acidity.

2012 Colene Clemens "Margo" \$32

The first of our three Estate Cuvées and named for Colene's great granddaughter, the highly anticipated 2012 Margo Pinot Noir showcases bright, focused aromatics of smoky black cherry, sandalwood and fresh forest floor notes. A forward, opulent entry into the wine shows ample dark cherry extract with a supple and generous mouthfeel, underlain with an invigorating, mouthwatering acidity combined with melted, ripe tannin.

"This wine shows the unusual combination of both approachability and ageability. Consume over the next five to seven years. The Winery Lithe and expressive, shading black cherry fruit with glints of mint, loamy earth and walnut. Fine tannin underline a long, dancing finish." Best from 2016 through 2022

93 Points Wine Spectator

2011 Cummins Road Yamhill Pinot Noir \$20

The Cummins Road is made up of grapes from the new south facing block #13. This block is planted entirely to the Pinot Noir clone Wädenswil, which traces its origin to Switzerland. The extra degrees of heat from the southern exposure ensure a nice, even ripeness, giving the wine its full character. Restrained use of French oak during the wine making process rounds out the palate and gives it a creamy mouthfeel. We are proud to produce this value-oriented wine completely from Merriman Vineyard fruit and to let it serve as an introduction to the vineyard.

2013 Broadley Willamette Valley \$18

Color: Semi-transparent, medium body, vivid, ruby. Nose: Black raspberry, anise, and spicy notes of nutmeg, cinnamon. Mouth/Palate Profile: Mid-palate burst of balanced acid and tannin with flavors of black cherry, cranberry and spice with a crisp full mouth finish. A successful blend from the best of the Willamette Valley 2013 vintage. This wine has a great acid/tannin profile with wonderful dark fruit and spice, something to be said for the difficult 2013 vintage. Pair this blend with herb grilled chuletillas de cordero (teeny lamb chops) and wild mushroom couscous.

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