

**From:** Debbie debbie@santiamwine.com  
**Subject:** Sangiovese and house made Spaghetti & Meatball dinner  
**Date:** April 25, 2019 at 5:38 PM  
**To:** bwelsh@mind-over-media.com



Good Evening,

May is on the way, crazy but true! We are ending the month with Sangiovese and Spaghetti & Meatballs! Join us if you can...

About Sangiovese:

Sangiovese might be Italy's best-known grape—the basis for both humble Chianti and regal Brunello di Montalcino. While Nebbiolo dominates Piedmont, Sangiovese grows mostly in Tuscany, though more and more of it is also being grown in the United States and Australia. Italian Sangioveses have vibrant acidity and substantial tannins, along with fresh cherry fruit and herbal scents. New World versions tend toward softer acidity and fleshier fruit. Pair Sangioveses with rare steaks, roasted game birds (or wild boar), rich chicken or mushroom dishes or anything with tomato sauce.

Date: Friday, April 26th from 4-8 PM Reservations Welcome: Call 503-589-0775

**Full pour \$34 Half pour \$19**

The Wines:

**2013 Fossacolle, Brunello di Montalcino \$65** Fossacolle has produced an excellent set of new releases. At the top of the list is the 2013 Brunello di Montalcino, which exhibits a spectacular level of inner balance and positive energy. There is a level of aromatic happiness or brightness here that denotes carefully ripened Sangiovese grapes. In other words, you can taste that the fruit has not been stressed by adverse weather conditions. The 2013 vintage is indeed harmonious across the board, and this wine demonstrates that fact. **94 Points Wine Advocate**

**2013 La Gerla Brunello di Montalcino \$52**

The 2013 Brunello di Montalcino is elegant, balanced and bright. The pretty luminosity of the wine's appearance helps to underline this positive impression. The bouquet is nuanced and layered with dried fruit aromas that segue to spice, tar and balsam herb. You get sassy aromas of licorice, tar and cola on the close. **94 Points Wine Advocate**

**2016 Fèlsina Classico Riserva "Rancia" \$55**

The 2016 Chianti Classico Riserva Rancia is yet another magnificent wine in this range from Fèlsina. Silky, gracious and inviting, the 2016 starts off gradually and then builds, gaining volume and explosiveness with air. A wine of breadth, textural intensity and pure power, the 2016 Rancia is shaping up to be epic. That's pretty much all there is to it. **97 points Vinous**

**2015 Poliziano Vino Nobile di Montepulciano \$30**

This wine should be hitting the market now. The 2015 Vino Nobile di Montepulciano is a truly generous Tuscan red with a bright and cherry-driven bouquet. Some 250,000 bottles were produced, and this is the average for this wine. The blend is 85% Sangiovese with 15% Canaiolo and Merlot. Blending is executed in cement tanks, and the oak influences are downplayed. This is a deep, plush, soft and rich expression overall. **92 Points Wine Advocate**

**2015 Querciabella Chianti Classico \$30**

The Adopts a soft and creamy style that adds momentum to the bouquet and palate. The quality of fruit is soft and enriched with deep cherry, chocolate and toasted espresso. It is an oak-driven wine for sure, but the deep inner ripeness of the fruit harvested in 2015 is more than enough to even things out and give balance. This Chianti Classico should pair seamlessly with your favorite Italian regional dishes. Some 100,000 bottles were produced. **90 Points Wine Advocate**

**2015 Tenuta Nozzole Chianti Classico Riserva \$22** The 2015 Chianti Classico Riserva Nozzole is a dark and fruit-forward wine with a beautiful profile of ripe, succulent cherry fruit. You taste the bright sunshine and

and fruit-forward wine with a beautiful profile of ripe, succulent cherry fruit. You taste the bright sunshine and softness of this cheerful Tuscan red. This is the kind of wine that immediately puts you in a good mood (also thanks to that low price tag). The fruit is ripened to that perfect point of softness, maintaining structure and acidity all the same. This is one of the best values of the vintage. **92 Points Robert Parker**

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