

Happy Easter Weekend! Santiam is overflowing with great wines for Easter Weekend! Shop with us! :-)

Friday night we have a great wine tasting lined-up! Chardonnay from Oregon, Washington & California. Come in and treat yourselves! Try our new Asian Chicken Soup!

- **When: Friday, April 6th**
- **Time: 4-7 PM**
- **Cost: \$22 Full Pour (2oz) & \$14 for 1/2 pour (1oz)**
- **Where: Santiam Wine Co.**

THE WINES:

2010 Gilbert Cellars Doc Stewart Chardonnay, Washington; \$20

This beautiful Chardonnay from our family's Doc Stewart Vineyard was aged for 10 months sur lie in 100% French oak, of which only 15% was new. Every two weeks winemaker Justin Neufeld stirred the lees in the traditional process known as battonage, which adds soft texture to the palate. Bright aromas of lemongrass, vanilla, sweet melon and lilac lead into fresh, concentrated flavors of Bosc pear, Braeburn apple and rosewater followed by a light yet lingering lemon cake finish.

2009 Domiane Serene Cote Sud Oregon: \$50

92 POINTS - "Domaine Serene's chardonnays are outstanding and fairly priced for what they deliver. Displays a perfume of minerals, poached pear, and melon. In the glass it opens to reveal a supple texture, spicy flavors, good depth and balance and a medium-long finish." - Robert Parker's The Wine Advocate. VINEYARD Côte Sud is one of seven vineyards of Domaine Serene's Evenstad Estate located atop the southernmost of the Dundee Hills of Oregon. It is situated on a south-facing slope ranging from 550 - 680 feet in elevation. The majority of this vineyard was planted to Chardonnay in 1992 and is a combination of Dijon clones. VINTAGE NOTES The 2009 growing season got off to an earlier start than the preceding vintage and delivered warm mid-summer temperatures and plenty of sunshine at just the right time. By late August and early September, temperatures moderated and led to a more protracted ripening period that optimized flavor development. Harvest at the Estate subsequently commenced during the last week of September and carried on through mid-October. The resulting wines from the 2009 vintage are delicious, richly textured, and loaded with sumptuous fruit flavors.

2009 Caymus Mer et Soleil Chardonnay California; \$30.

Citrus driven nose. Hints of matchstick, pineapple, banana and coconut. Soft and round entry. Oak is apparent but not defining. Mid-palate goes on to reveal other layers of flavors—vanilla, lemon meringue pie, and again coconut. Finish is rich with viscosity that coats the mouth for minutes after your last sip. Chuck Wagner II

2010 Abeja Chardonnay Washington; \$36.

Bright straw-yellow. Aromas of apricot, peach, citrus peel, wild herbs, spearmint, butterscotch and lees, with a floral lift that reminded me of viognier. A fresh, lively midweight with stone fruit flavors complemented by vanillin, toasty oak. There's a savory sake-like quality and an umami texture at work here that go nicely with the wine's restrained sweetness. Finishes smooth and long, with noteworthy concentration. **91 Points Stephen Tanzer**

2010 Bergstrom Old Stones Chardonnay Willamette Valley Chardonnay; \$30

The 2010 "Old Stones" Chardonnay has a white gold color with a chlorophyll tint and boasts opulent aromas of roasted hazelnut, brioche, lime blossom, cream and vanilla and clove spices framed by elegant toasted oak notes. This Chardonnay is lush and expansive with flavors of citrus, white peach, golden delicious apple, and hazelnut which are all folded into multiple creamy layers in this silky and textural mouthfeel with a persistent mineral finish. This wine is decadent and lush but focused and will deliver immediate drinking pleasure with crab, lobster, oysters, trout and salmon, hazelnuts and cheese plates (amongst other dishes) but this wine will also drink well for the next 5-6 years if cellared well.

2009 Shafer Red Shoulder Ranch Chardonnay Napa Valley Carneros CA. \$50

Pure, ripe and richly flavored, with tiers of nectarine, fig, honeysuckle and smoky oak. Full-bodied, with touches of citrus blossom and lemon peel. Drink now through 2017 **93 Points Wine Spectator 2011 Top One Hundred!**

Hope to see you soon!

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