

From: Debbie debbie@santiamwine.com

Subject: Friday: Syrah Tasting Dinner: Pan seared Hanger Steak w/ Wild Mushroom Risotto Saturday April Cheap & Cheerful

Date: April 5, 2018 at 6:44 PM

To: bwelsh@mind-over-media.com

DR

Que Syrah, Syrah wine tasting here at Santiam Wine & Bistro.

Dinner Special: Pan seared Hanger Steak and Wild Mushroom Risotto.

When: Friday, April 6th

Time: 4-8 PM

Cost: \$36 Half pour: \$20 Reservations welcome call 503-589-0775

Saturday, April 7th from: Noon-4 Tasting six wines from the April Cheap & Cheerful!

Saturday, April 7th Noon -3 Stella & Dot Jewely Party!

Saturday, April 7th Lunch Special Roasted Roma Soup and grilled cheese sandwich!

The Wines for Friday:

2015 Long Shadows “Sequel” Walla Walla Cellars \$65

Incorporating 7% Cabernet Sauvignon, the 2015 Sequel Syrah wasn't destemmed and spent 18 months in 65% new French oak. Its inky purple color is followed by a huge nose of blackberry liqueur, espresso roast, scorched earth, and dark chocolate. This is followed by a full-bodied, beautiful Syrah that has remarkable freshness and purity, fine tannin, and a great, great finish. It's always a pedal-to-the-metal effort, yet the 2015 stays beautifully fresh and lively on the palate. This is certainly one of the finest vintages to date. **95 Points Jeb Dunnuck**

After 16 years as winemaker for Australia's iconic Penfolds Grange, John Duval came to the Columbia Valley in 2003 as the “sequel” to his life's work with Syrah. Tasting Notes: Deeply concentrated with vibrant aromas and flavors of dark cherries, wild blackberries, smoked meats and spicy oak. A rich layer of silky tannins coat the palate without overshadowing the wine's bright and lively character.

2014 Gramercy Forgotten Hills Syrah \$63

From a vineyard in the Walla Walla AVA, the 2014 Syrah Forgotten Hills (100% Syrah) offers a fresh, perfumed and classic style from this estate. Spring flowers, black and blue fruits, lots of pepper and sappy herbs notes give way to a medium to full-bodied, elegant, seamless Syrah that has notable complexity, character and depth. **93 Points Robert Parker**

2015 K Vintners MCK Walla Walla, WA \$40

The 2015 Syrah Motor City Kitty Old Field Boushey Vineyard comes all from this site (planted by Brennon and Dick Boushey in 2007) in 2015 and will come from this site going forward. The site is 8 acres consisting of Phelps, 383, 174 clones that are all co-fermented in concrete uprights. It offers crazy notes of smoke tobacco, charcoal, ripe black cherries, currants, and pepper. With medium to full-bodied richness, a lively, pure, pretty style on the palate, and fine tannin, it should put on weight with 2-3 years of bottle age and keep for a decade. **94 Points Jeb Dunnuck**

2015 K Vintners River Rock Walla Walla, WA. \$50

The 2015 Syrah River Rock is another rock star Syrah from this estate and it's just about overflowing with Rocks character. Currants, smoked herbs, olive brine and some peaty notes all give way to a ripe, concentrated, seamless beauty that has loads of charm and character. With fine tannin and a layered style, it will keep for 10-15 years. **95 Points Jeb Dunnuck**

2015 Tenet Pundit Syrah WA. \$22

Checking in as a blend of 89% Syrah, 5% Grenache, 4% Mourvèdre, and 2% Viognier (co-fermented with Syrah), the 2015 Syrah The Pundit spent 13 months in a mix of French and American oak. Its deep purple color is followed by terrific Syrah notes of blackberries, black olive tapenade, lavender, and pepper. It's medium to

full-bodied, plump, layered and rounded, with terrific fruit and length. Drink it over the coming 4-5 years. **91 Points Jeb Dunnuck**

2014 Owen Roe Sharecroppers Syrah \$14

This bold Syrah has hues of dark Ruby with aromas of blackberry, candied cherries and allspice. Hints of tobacco and anise are layered amongst fruit notes of red plum, cranberry and dusty earth. Balanced acidity and brambleberry nuances lead to a lasting, mouthwatering finish

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