

**Join us as we Tour De France by the glass Friday night, May 1<sup>st</sup>.** Starting point Loire Valley down through Southern Cote du Rhone. This will be a fun & interesting way to begin to understand a little about the wine regions of France. So invite your friends and join us on Friday May 1st, 15th and 29th as we work our way through some of the popular growing regions of France! I will have an information sheet for you to read while you taste through these wonderful wines.

**Dates: Friday, May 1st - Loire Valley through Southern Rhone**

**Friday, May 15th - Burgundy up through Champagne**

**Friday, May 29th - Languedoc- Bordeaux**

**Time: 5-7 we can start earlier if you like. Give us a call. 503-589-0775 Thanks!**

**Cost: \$20 for all six wines! WOW! what a bargain!**

**The Wines:**

**2007 Domaine de la Pepiere/Marc Ollivier Muscadet Sevre et Maine Clos des Briords Cuvee**

**Vieilles Vignes \$15.** This review is for the 2005 vintage: Pale yellow. High-pitched, focused green apple, anise and mineral aromas are strikingly fresh and pure. Deep and concentrated, displaying an impressive mix of bright citrus and orchard fruit flavors sharpened by brisk mineral and white pepper accents. The stony impression here is utterly breathtaking and the balance impeccable. I'd bet on this improving for a decade or more. **92 Points Stephen Tanzer**

**2007 Gerard Boulay Chavignol Sancerre \$22.**

Owned by Gerard Boulay, 8 of the hectares are on the slopes of Chavignol on Kimmeridgian or terre blanche soils (actually similar to the soils in Chablis). The wines produced on terre blanche are some of the most distinctive and soil-inflected Sauvignon Blancs produced in the Loire, with a delineation and minerality often reminiscent of a top Chablis. Among its top ranks, including some of Boulay's neighbors (the Cotats, Vatan, Thomas-Labaille), these are gorgeous, age worthy wines that are a clear step above "regular" Sancerre.

Gerard Boulay works the soil manually. The youngest vines at the domaine were planted by Mr. Boulay in 1972. The average vine age is about 45 years old. The wines ferment naturally. He adds no yeast and minimal amounts of SO<sub>2</sub>. The Sancerre-Chavignol is fermented in tank and undergoes a light filtration before bottling. The Clos de Beaujeu (from a vineyard of 0.75 hectares) is fermented in barrel and bottled without filtration. He described his role as one of surveillance to make sure nothing goes wrong. In general he works by instinct, au feeling because he wants to let the wine live and tries not to interfere with the natural process. C'est la nature qui fait le vin (Nature makes the wine).

**2007 Domaine des Aubuisieres Les Girardieres Vouvray \$19.50**

The Aubousieres 2007 Vouvray Demi-Sec Cuvee Les Girardieres smells of quince jelly, candied orange rind, and lilies. While it is noticeably sweet, that fits the counterpoint of creaminess and yeastiness with citrus bitterness and brightness it expresses, leading to a finish suggestive of a quince jelly and orange marmalade glaze on a lime meringue pie. **90 Robert Parker**

**2007 Martinelle Cotes Du Ventoux \$20.**

Made by a young German woman from very well sited old vines on soils resembling those in Beauges de Venise, this is all about purity, perfume and ripe fruit. This is still a stunning value wine from the southern Rhone. Grapes Grenache 76%, Syrah 20, Cinsaut 4%.

**2007 Domaine Rouge Bleu Cotes du Rhone Rouge "Mistral" \$19.00**

This has impressive depth, with a very solid core of blackberry and macerated currant fruit, layered with dark, alluring toast, smoked applewood, tar, melted licorice and mineral. The long, muscular finish is round and integrated, but still needs some time to stretch out fully. Grenache, Syrah, Mourvedre and Roussanne. Drink now through 2011. **91 Points Wine Spectator**

**2006 Domaine du Vieux Telegraphe Chateauneuf du Pape Telegramme \$41.50**

Deep red. Vivid red berry and cherry liqueur aromas complemented by baking spices and white pepper. The supple, gently sweet palate offers deeper dark berry flavors. The peppery note repeats on the finish, which leaves behind sappy raspberry and blueberry notes. The lively fruit here is more straightforward than that of the La Crau. **90 Points Stephen Tanzer**

**Cheers!**

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