

**Mother's Day weekend is just ahead and the weather is fabulous!
Start the weekend off here with a taste of Champagne!**

- **When: Friday, May 11, 2012**
- **Time: 4-7 PM**
- **Place: Santiam Wine Company**
- **Cost: \$22. Full Pour 1/2 pour \$13**

The All-star Bubbles:

2007 Schramsberg Brut Rose \$36

A sensational effort, the 2007 Brut Rose (60% Pinot Noir and 40% Chardonnay) offers a beautiful light salmon/pink color as well as a terrific nose of framboise/kirsch and strawberries. The wine hits the palate with freshness, lots of tiny, well-defined bubbles, medium body and a fresh, long finish. This beauty is a top-notch dry rose sparkling wine. **92 Points Robert Parker**

Huber-Verdereau Cremant de Bourgogne \$26

What do you do with a bubbly that smells like caramel-covered burnt marshmallows and maple-syrup-soaked French toast? You turn to food-matching guru Butler, who takes a sniff, then declares "Christmas ham," at which point you start salivating as you imagine this sweet-yet-sharp bottle of bubbles coming up against a sweet-and-salty honey-baked ham. Mmmmmm. Butler called this bonbon from a fine family producer of white and red Burgundies "sassy," adding, "This is one of those wines that makes you stop mumbling, sit up and take notice." We certainly did.

Ayala Brut Zero Dosage Champagne \$45

(45% pinot noir, 35% chardonnay and 20% pinot meunier; disgorged October, 2010): Pale gold. Musky citrus pith and pear skin aromas are complicated by sweet butter, cherry pit and dried flowers. Rich and creamy on entry, then very firm and dry in the mid-palate, offering tangy lemon curd and orange zest flavors and subtle chalkiness. Finishes firm and long, repeating the citrus zest note. **90 points**

Stephen Tanzer

Louise Roederer Champagne France \$48

The NV Brut Premier is a gorgeous wine that stands head and shoulders above the vast majority of wines in its price range. Apparently, it is quite possible to make great Champagne that doesn't cost a small fortune. Ripe pears, smoke, spices, dried flowers and herbs are some of the many nuances that emerge from the glass. The Brut Premier shows lovely mid-palate depth and fabulous overall balance. Chef de Caves Jean-Baptiste Lecaillon has done it again. This is a fabulous Brut Premier. The Brut Premier is based on the 2007 vintage, with approximately 20% 2006 wines and 10% older reserves going back to 1996. The blend is approximately 40% Pinot Noir, 20% Pinot Meunier and 40% Chardonnay. About 50% of the base wines underwent malolactic fermentation **94 Points Robert Parker**

Egly-Ouriet Les Vignes De Vrigny" Premier Cru Champagne \$67

The NV Brut Premier Cru Les Vignes de Vrigny emerges from the glass with warm, toasty notes that lead to an expressive core of pears, nuts, spices, licorice and flowers. The Vignes de Vrigny develops lovely amber, burnished tones in the glass that add complexity to the fruit. This mid-weight Champagne should continue to drink beautifully for at least a few years. The Vignes de Vrigny is 100% Pinot Meunier that spent 36 months on its lees prior to being disgorged in July, 2010. Anticipated maturity: 2011-2016. **91 Robert Parker.** Egly-Ouriet remains one of Champagne's leading small growers. From top to bottom these wines impress for their inimitable class. A non-interventionalist approach in the vineyards and cellar, old-vine parcels in top vineyards and long lees-aging are some of the qualities that define these sublime Champagnes.

CANCELLATION: Sunday, May 13th Champagne tasting has been cancelled. Sorry for any inconvenience.

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