

**Please join us on Friday, May 15th 5-7pm for our Tour du France.** We will begin in Champagne and continue down through Burgundy. Tasting some exciting white & red Burgundy's.

- **Price: \$25 for the first five pours**
- **Super Pour: \$5.00**
- **Total: \$30.**
- **(Information on the Saturday Anniversary Party below keep reading!!! Don't miss this!)**

**Champagne Premier Cru Blanc de Blanc Brut Veuve Fourny & Fils \$49.00**

"Very pale gold with a persistent bead. Lemon and lime on the nose, with a delicate undertone of chalky minerals. Light-bodied and crisp, offering juicy citrus and green apple flavors and a late note of bitter quinine. Plenty of extract here but no excess weight. The clean finish echoes with lime. I love this style." **91 Points Stephen Tanzer**

**2006 Pouilly-Fuisse Vignes Blanches Domaine Thibert Pere et Fils \$31.50**

"Green-gold. Suavely aromatic nose offers pungent, leesy pear, peach and nectarine scents, along with jasmine and honey. Firm orchard fruit flavors display a highly appealing, juicy personality, with smoky minerals and toasty leesiness adding depth. This really stains the palate and finishes with striking minerality and grip. Old-school white Burgundy, with the structure and concentration to age." 91 Pints Stephen Tanzer

**2005 Saint-Aubin Premier Cru Les Champlots, Jean Claude Bachelet et Fils \$34.50**

**2006 Aloxe~Corton Chorey~Les~Beaune, Francois Gay \$38.00**

**2006 Morey Saint Denis, Domaine Taupenot-Merme \$46.**

"A more deeply pitched nose of red and blue berry fruit nuanced by subtle hints of earth and underbrush merges into textured, sweet and much fuller-bodied flavors that are delicious and in contrast to the Chambolle, deliver a shade more depth on the solidly persistent finish. A very fine villages

**Super Pour: only \$5. more...**

**2006 Pommard Les Pezzerolles 1er Cru Domaine Thierry Violot-Guillemard \$60**

The barest touch of wood frames a beautifully elegant, airy and pure mineral and earthinflected red berry fruit nose where the minerality also defines the rich, round and finely detailed medium full flavors that possess a naturally sweet and mouth coating finish.

A true character in every sense of the word, Thierry Violot sports a wild, bushy, walrus mustache that belies the understated elegance in his luscious wines. Where most others find aggressive tannins, Thierry finds the finesse. You will not find Pommards like this at any other address - an exquisite balance between power and grace. Among the standouts are the 1er Crus Pommard Rugiens and the tiny, less than an acre monopole Clos de Derriere St. Jean (the smallest 1er Cru in all of Burgundy) - which produces no more than 1 barrel of wine each year. **Import by Scott Paul Wines-Oregon**

Santiam Wine Company Sixth Year Anniversary Party!

**Saturday, May 16<sup>th</sup> from 12-5pm**

**Please join us! It is FREE!**

**Thank you for your support over the last six years! It has been a fun experience  
for me and I must say...**

**I have the best clients in town!**

We will be wine tasting many great wines!  
2007 L'Ecole No 41 Semillon of Walla Walla, Washington!  
2006 Abeja Cabernet Sauvignon Magnum Walla Walla  
1999 Kuleto Estate Cabernet Sauvignon Magnum California  
2004 Owen Roe Killmore Oregon Magnum  
And, tiny bubbles! It's a Celebration! I toast to you!  
Just to name a few!

Great food & music too!

Try your luck on our free drawing for a chance to win a gift certificate from  
Santiam Wine Company!

1<sup>st</sup> prize \$100.

2<sup>nd</sup> prize \$75.

3<sup>rd</sup> prize \$25.

We will pull the winning tickets at 5:01 pm

Winner's will be listed~ Monday, May 18<sup>th</sup> @ [www.santiamwine.com](http://www.santiamwine.com)  
or call us at the wine shop @ 503-589-0775

Tickets are available only at the party on Saturday, May 16<sup>th</sup>, from 12-5pm

One entry per person

You do not need to be present to win!

Thank you - Hope to see you here!