Debbie Rios <debbie@santiamwine.com> To: tasting santiam <tasting@santiamwine.com> ***SPAM*** Wine Tasting at Santiam Wine & Bistro Tempranillo from WA, OR and Spain

Good Evening! It was a great week, the weather cooled down and we got busy! Let's finish the week together, tasting great wine from Oregon, Washington and Spain! The grape is Tempranillo.

Where: Santiam Wine & Bistro 1555 12th St Ste. 130 97302 When: Friday, May 17th Time 4-8 PM Cost: \$ Full Pour \$17 half pour \$11

On the menu: Crab & Corn Chowder, Asian Chicken Salad, The best BLT Melt ever! Wild Mushroom Lasagna..... Gluten free items available. We can even do a lettuce wrap, just ask....

The Wines:

2009 Castillo de Feliciana Tempranillo Walla Walla, WA \$22

Vibrant red in color with aromas of smoke, licorice, leather, and an earthy minerality. On the palate, a powerful wine emerges with sturdy tannins that are rounded with layers of clementine, Satsuma, and spice.

2009 RoxyAnn Tempranillo Southern Oregon \$25

"Rich and spicy, boasting a mouthful of varied blackberry, roasted fennel, pepper and floral flavors on a dense but deftly balanced texture. Drink now through 2017. 596 cases made" 90 Points Wine **Spectator**

"Vibrant and juicy, this estate wine brims with bright, vivid black cherry, spice and floral scents that are wrapped around a polished frame of firm, polished tannins ending with a distinctive finish of mineral, grilled plum and blackberry flavors. A blend of 77% Tempranillo, 12% Syrah and 11% Cabernet Sauvignon." The Winery

2011 Raptor Ridge Tempranillo Oregon \$28.50

Our first vintage from Folin, this wine demonstrates the elegance and finesse this Spanish varietal achieves when unencumbered by excessive over-ripeness or manipulation. Good, dark ruby color with a beautiful nose of crushed blackberry, marionberry and bright, fresh fruit: candied cherry with orange peel marry with a touch of rose petal. With a very focused entry on the palate, the wine gives way to earth, and a purity of fruit expression lingering on the palate. Blackberry and marionberry flavors dominate, followed up with mole spiciness. Rich tannins give this wine texture and a velvety mouthfeel reminiscent of Tempranillo-based wines of the Rioja. With a great balance of fruit, tannin

and acidity this wine is enjoyable now, yet the balance promises an even greater reward for those who can cellar a bottle or two!

The grapes for our 2011 Tempranillo were sourced from the warmer climes of Southern Oregon's Rogue River Valley. Folin Vineyard is situated at high elevation (about 2000') where evening coolness helps "temper" against Sothern Oregon's heat-filled days. We harvested Oct 14 with fruit chemistry of 22.6 Brix, pH 3.76, and TA 4.8.

2011 RoxyAnn Tempranillo Medford Oregon \$25

2008 Bodegas Muga Reserva Rioja, Spain \$28

The 2008 Reserva has dark cherry, cassis and graphite on the nose. The palate has a sappy nose with blackberry, raspberry and a touch of soy towards the finish. The tannins are ripe and quite "thick," lending the 2008 admirable substance considering the vintage. Drink 2015-2030. **91 Points Robert Parker**

2008 Bodegas Cepa 21 Cepa 21 Ribera Del Duero \$28

The 2008 Cepa 21, also 100% Tinta Fino, spent 14 months in 500-liter French and American oak. This nicely perfumed offering displays Asian spices, lavender, incense, espresso, and blackberry aromas leading to a dense, opulent, moderately structured Ribera that possesses 2-3 years of aging potential. It is an outstanding value that will deliver pleasure for another 10-12 years.

2005 Bodegas Frotaura Crianza Toro Spain \$25

The Bodegas Frontaura Crianza comes from the estate's 250-acre vineyard planting called Pago de Valdelacasa in the town of Villabuena del Puente. The gentle, long slopes here are made up of predominantly calcareous clay soils, ideal for Tempranillo. The wine is fermented in stainless steel, then aged in new French and American oak casks for approximately 13 months —so this vintage has had seven years to mature in bottle. And it shows: its primary dark fruit character is still prominent, though a savory depth is emerging, featuring woodsy, gamy tones and a gorgeous, chocolatey depth.

Saturday, we are pouring good value bubbly, I found a yummy Veueve Clicquot look alike! I hope you have time to stop by and taste noon til 4. (Store hours are 10-6)

Muchas Gracias,

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