

Wow, what a great day! Stop by for a nice chilled bottle of your favorite wine! The refer is stocked! We are moving next weekend...HELP LIGHTEN OUR LOAD... %15 off any six!

Friday night is the second to the last Friday night here....join us for Malbec from Argentina!

- **When: Friday, May 20th**
- **Time: 4-7 P.M.**
- **Cost: Full pour ONLY \$18.**
- **1/2 pour \$12.**
- **Includes: rustic French bread from Cascade Baking Company, Olive Oil for dipping, Cheese... what a great price to pay for a incredible taste of Malbec...tell all your friends!**

The Wines:

2008 Pulenta Estate La Flor Malbec \$14.

Profound violet hues. Robust cherry, eucalyptus and mint flavor combined with toast and vanilla are evident in the nose. Black currant and fleshy fruit, bright black cherry and hints of mulling spices on the palate. Strong structure and a long pleasing finish. Made by Paul Hobbs

2009 Durigutti Mendoza, Argentina \$15.

Dark red. Laid-back, slightly rustic aromas of currant, chocolate, mocha and leather. Supple and suave but not overly concentrated, with good inner-mouth energy to the flavors of blackberry, chocolate and mint. A rather dry, classic Malbec with a savory finish displaying fine tannins and a lingering chocolate note. (The 2006 Durigutti Familia Mendoza was impressively concentrated and sweet but was too high-toned to recommend.) **89 points Stephen Tanzer**

2008 Don Miguel Gason Reserve \$23.

I tasted a barrel sample of the 2008 Reserve, a wine with no specific release date and a price that will be in the \$20-25 range. It is a blend of 88% Malbec, with the balance Cabernet Franc, Petit Verdot, and Cabernet Sauvignon aged for 14 months in 60% new French and American oak. Purple-colored, it offers up an alluring perfume of wood smoke, spice box, violets, incense, black cherry, and plum. Smooth-textured with some underlying structure, this savory, well-balanced, flavorful effort can be enjoyed upon release but should evolve for several years. **91 Points Robert Parker**

2007 Norton Reserva Malbec, Mendoza \$17.

Very ripe and very primal still, delivering a large core of velvety-textured raspberry, fig and boysenberry fruit that is liberally laced with dark toast, pastis and roasted vanilla. Should settle in nicely with modest cellaring, as the structure is dense, but polished and integrated. Drink now through 2011 **90 Points Wine Spectator #90 Wine Spectator Top 100**

2007 Kaiken Ultra Malbec Mendoza \$20

A dark, toasty style, delivering macerated black currant, fig sauce and coffee notes held together by a nice graphite underpinning. Dark fruit hangs on nicely through the finish. Drink now **89 Points Wine Spectator**

2009 Colome 1837 Estate Malbec Salta, Argentina \$25.

(2008 Vintage review) From vines planted between 5,500 and 8,500 feet above sea level;blended with 8% tannat and bits of cabernet sauvignon, petit verdot and Syrah): Saturated deep ruby. Pure nose offers blackberry, licorice,violet, bitter chocolate and spices. Dense, sweet and seamless, with terrific energy giving a light touch to its ripe dark berry and chocolate flavors. Finishes seriously long, with very suave tannins and lingering black fruit perfume. More than 7,000 cases of this Argentine Malbec are imported into the U.S. An outstanding value. **91 Points Stephen Tanzer**

Saturday, May 21st from 12-4 Rose tasting Including the new release of my favorite 2010 Provenza Chiarretto \$14. Wow, is this ever tasty! Come on by! The tasting is FREE

REMEMBER THIS MONTH YOU GET 15% OFF ANY SIX WINES! ORDER A CASE OF ANY WINE, PREPAY WITH CASH OR CHECK AND SAVE 20% WOW!! GREAT BUYS ARE WAITING FOR YOU AT SANTIAM WINE COMPANY!

CHEERS!

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