

It's wine tasting time and look what we have here at Santiam Wine Company...Wines from Argentina mostly Malbec with the exception of one very tasty smoky Chardonnay to start the night.

Please join us on Friday, May 21st. from 4-7pm only \$18 for all six wines!

2008 Catenta Zapata Chardonnay, Argentina \$21.50

The 2008 Chardonnay was fermented with native yeasts and aged for 9 months sur lies in 35% new French oak. It is light gold-colored with an alluring nose of mineral, baking spices, apple, pear, and tropical scents. This leads to a creamy textured, vibrant, complex, medium-bodied Chardonnay with outstanding balance and length. It will drink well for another 4 years. 91 Points Robert Parker

2009 Bodega Calle Alberti 154 Malbec Argentina \$12.

Rich and earthy, with aromas and flavors of raspberries, cocoa, and leather. Soft on the palate, with medium weight tannins and balanced acidity.

2008 Ricardo Santos Malbec Mendoza, Argentina \$17.

This exceptional wine is from the single vineyard La Madras, on the slopes of the Andes Mountains in Argentina at an altitude of 2,800 feet, allowing for a temperate Continental climate. Grapes are harvested and selected by hand, gently pressed, and only the first pressed juice used. The wine is then aged in French and American oak for six months.

The 2008 Malbec is a striking deep brilliant purple color. The nose is ripe and full, reminiscent of dark cherries, plums, and chocolate with undertones of loam and earth. In the mouth, the wine displays a profound core of ripe, blackberry jam fruit, lengthening into a sophisticated weighty finish coupled with an elegant silkiness. This is a rich, extracted Malbec, atypical of most Malbecs from Argentina.

2007 Durigutti Malbec Mendoza, Argentina: \$15.

Bright ruby-red. Candied blackberry, blueberry, violet and black licorice on the nose; an essence of malbec. Broad, supple, spicy and sweet, with very good concentration to the blackberry and mineral flavors. Manages to be both pliant and penetrating. Finishes with subtle persistence and a piquant flavor of sour cherry. **90 points Stephen Tanzer**

2008 Don Miguel Gason Reserva Malbec \$20.

"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". **88-91 Points Robert Parker**

Don Miguel Gascon was started in 1984 and purchased in 1992 by Catena. The winery has 300 acres in Agrelo and 180 acres in Altamira which is supplemented with purchased fruit. A new winery was built in Agrelo in 2008 and current production stands at 180,000 cases, all of which goes to the USA through an arm of E & J Gallo. They also have begun importing another Catena brand, Alamos; the combined production making Gallo the largest importer of Argentine wines to the United States in volume.

2006 Renacer Punta Final Malbec Reserva, Argentina \$20.

The 2006 Punto Final Reserva contains 99% Malbec and 1% Cabernet Franc aged for 10 months in French oak. It, too, was sourced from vineyards over 50 years of age but with lower yields. Opaque purple-colored, it offers up a fragrant bouquet of cedar, scorched earth, lavender, and black cherry. Layered, dense, and concentrated, it has tons of savory black fruit, spice notes, and excellent balance. This lengthy effort can be enjoyed now but will evolve in the bottle for 2-3 years. 92 Points Robert Parker

Thank you,

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775
debbie@santiamwine.com
www.santiamwine.com