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Subject: Southern Rhone Tasting Friday night
Date: May 21, 2015 at 5:04 PM
To: tasting santiam tasting@santiamwine.com

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Good Evening, Happy Memorial Day Weekend! A huge thanks to all our brave service men who protect our precious county!

If you have opted to say in town then you should join us tomorrow for Southern France Tasting.

We have are pouring the good stuff tomorrow!

We won't be busy because I think every one left town.

Where: Santiam Wine & Bistro 1555 12th St SE Salem, Oregon 97302

Date: Friday May 22nd

Time: 4-8 P.M.

Cost: Full Pour \$26 Half Pour: \$15

Special Feature: Thinly sliced, slow cooked Flank Steak served on Crostini with our special sauce on the side...

More Information about Southern Rhone below the list of wines

The Wines:

2012 Domaine du Banneret Chateauneuf du Pape \$48

My favorite vintage from this estate to date, the 2012 Châteauneuf du Pape (60% Grenache and 20% each of Syrah and Mourvedre) is a classic effort that oozes notions of saddle leather, garrigue, dried pepper and spice. Reminiscent of a Provencal street market, enjoy this medium-bodied, concentrated, textured and complex effort over the coming decade. **92 Points Wine Advocate**

2012 Clos de Brusquieres Chateauneuf-du-Pape \$45

Like the 2013, the 2012 Châteauneuf is 75% Grenache and then small parts Syrah, Mourvedre and Cinsault. Partially destemmed and aged in equal parts concrete tank and older barrels, it has classic, old-school feel in its peppery, saddle leather, garrigue, currant, olive tapenade and licorice-driven bouquet. Medium-bodied, elegant and beautiful balanced, enjoy this textbook Châteauneuf over the coming decade I continue to love the wines of this estate, and readers looking for the essence of Provence need to latch onto a bottle. These are textbook, old school Châteauneuf du Papes all the way.

91 Points Robert Parker

2012 St Damien Louisianne Gigondas La Louisianne \$38

Coming from the sandy, clay soils of the La Louisianne lieu-dit, the 2012 Gigondas Louisiane is made from 80% Grenache and 15% Mourvèdre and 5% Syrah and Cinsault that was vinified in concrete tank and aged 12 months in older foudre. Medium to full-bodied, beautifully concentrated, ripe and textured, it gives up terrific kirsch, blackberry, toasted spice and cured meat-like aromas and flavors. Of the three Gigondas releases, this was my favorite in 2012, but all of these releases are superb. **93 Points Wine Advocate**

2012 Domaine Pallieres Gigondas Diable \$45

The 2012 Gigondas les Terraces de Diable is outstanding. Made from roughly 85% Grenache and the balance Mourvedre and Clairette (which also makes its way into the Racines) and coming all from the upper, cooler terraces of the appellation, it exhibits ample garrigue, dried spices, dried

from the upper, cooler terraces of the appellation, it exhibits ample garrigue, dried spices, dried soil and toast to go with medium to full-bodied richness, beautiful depth and richness and building, fine tannin. It picks up a salty minerality with air, and while already drinking nicely, will benefit from short-term cellaring and drink well through 2024. **91 Points Robert Parker**

2011 Sang des Cailloux Vacqueyras Cuvee Doucinello \$30

Named after proprietor Serge Ferigoule's daughter (the traditional cuvee's name changes every year and is always named after one of Ferigoule's daughters: Floureto, Doucinello and Azalais), the 2011 Vacqueyras Cuvee Doucinello is a soft, supple and approachable Vacqueyras that has loads of charm. Offering up perfumed notes of sweet blackberry, red currants, garrigue, pepper and crushed flower-like qualities on the nose, it flows onto the palate with medium-bodied richness, beautiful purity of fruit and an a charming, hard to resist profile. It's already delicious, so plan on drinking bottles over the coming 4-6 years. Drink now-2019. **90 Points Wine Advocate**

2012 Domaine du Pesquier Cotes du Rhone \$14

2012 vintage report: "The harvest was finished the 4th of october. Beautiful harvest, small in quantity (20% less for the Gigondas than 2011) but very good quality (small grapes, healthy bunches).

There was a big frost during the winter when a lot a vines died, followed by a nice spring with a lot of beneficial rain, and a very, very dry summer. The vintage started slowly on September 14th with some sun. The ripeness of the grapes was very uneven from one vine to another and picking had to be done right. The wines are still in tank and are rich in tannins with good acidity. A promising vintage with great minerality."

Châteauneuf du Pape

The most famous cru of the southern Rhône takes its name from the location of a summer residence for the pope. More than 120 producers grow and bottle Châteauneuf-du-Pape. It is the uncontested star of the southern Côtes du Rhône wines, both in its red and its rarer white forms.

Red wines can be made from as many as 13 different grape varieties, including 4 white varieties. The style and quality vary considerably, but the appellation generally produces strong red wines, mostly from Grenache (50 to 70 percent), Syrah (10 to 30 percent), Mourvèdre and Cinsault, with aromas of cherry, leather, licorice and spices.

White wines produced primarily from Roussanne are full-bodied, rich and complex. Most are at their best at 3 or 4 years of age, some can age for 10 years.

Tips: Serve with duck, lamb and beef. Unoaked or lightly oaked red wines can be enjoyed with broader range of lighter dishes such as poultry, veal, and even fish.

Gigondas This appellation is located 10 km northeast of Châteauneuf-du-Pape. Gigondas wine can be red or rosé. Grenache predominates with at least 80 percent complemented with a blend of Syrah and Mourvèdre grapes.

Although some wines are produced in a light and fruity style, most are full bodied with highly concentrated fruit flavors, firm tannins and aromas of black cherry, blueberry and cassis with a touch of spice and earthiness.

Tips: These robust reds are perfect with a variety of red meat dishes including peppered steak, lamb and duck

Vacqueyras The appellation stands at the foot of the Dentelles de Montmirail mountain, only a few kilometers north of Gigondas. Red, rosé and white are all recognized, though the reds account for 95 percent of the volume produced. These range from the fresh fruit and easy-drinking style to robust and

intense red wines with ripe tannins. *Tips:* Can be enjoyed on their own or with a variety of red meat dishes including peppered steak, lamb and duck.

Côtes du Rhône Villages Côtes du Rhône Villages wines are made from a more limited vineyard area and fewer grape varieties. 16 communities enjoy this special status, the most prestigious of these being Rasteau and Cairanne. **Red wines** must consist of at least 50 percent of Grenache, with a blend of 20 percent Syrah and/or Mourvèdre, and a maximum of 20 percent of other permitted grape varieties. The minimum required alcoholic strength is 12 percent. They are fuller bodied with more intense fruit, and have more noticeable tannins.

White wines are dominated by Grenache Blanc, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier. They vary in style, most are fruity and rather full bodied with little to no oak aging.

Tips: Reds can be enjoyed with grilled meats and lamb dishes, and like other Côtes du Rhône wines, they also pair well with Mediterranean or North-African dishes. The whites are perfect with grilled dishes, such as fish, spicy chicken, and plain veal chops.

SATURDAY WE ARE OPEN 10-5 PM

Cheers!

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