From: Debbie Rios debbie@santiamwine.com
Subject: Washington Cabernet Sauvignon Friday night

Date: May 26, 2016 at 10:17 PM

To: tasting santiam tasting@santiamwine.com

Oh, what a tasting we have for you! If you are around tomorrow night come on down and taste the cream of the crop!

Most people will be stuck in traffic on I-5 or 22 but you will be relaxing and enjoying your self!

Washington Cabernet Sauvignon! Need I say more?

Where: Santiam Wine & Bistro

When: Friday, May 27th Time: 3-8 PM Jump start!

Cost: Full Pour (First Five \$30) Half Pour \$18 SUPER POUR ADD \$12 for 2 oz and \$8 For 1 oz

In other words, the full meal deal is \$42 Why not splurge a little....

Special Entrée: Our special Red Sauce with Penne Pasta, Baguette & Caesar

Salad

Soup: Gazpacho

The Line-up:

SUPER POUR

2013 Leonetti Cellar Cabernet Sauvignon Walla Walla \$125 (Just released) Optional in this tasting 20z pour \$12 Glass \$36

(This wine receives excellent scores with every vintage and not to mention the Vintage for 2013 was another outstanding year!)

2012 Vintage review:

The 2012 Walla Walla Cabernet Sauvignon is similar to the Reserve, yet slightly more elegant and streamlined at present. Made from 89% Cabernet Sauvignon, 6% Merlot, 3% Cabernet Franc and 2% Petit Verdot that spent 22 month in new and once-used French oak, it exhibits terrific aromatics of leafy herbs, spring flowers, violets, lead pencil shavings and ample cassis and black raspberry-style fruit. Full-bodied, seamless and perfectly balanced, with a stacked mid-palate and building tannin, it's another candidate for short-term cellaring and will have 2-3 decades of overall longevity. **96 Points Robert Parker**

2013 Woodward Canyon Artist Series #22 \$51.50

This vintage features a label by Walla Walla artist Dianna Woolley. Composed of 87% Cabernet Sauvignon, 11% Petit Verdot and 2% Cabernet Franc, it exhibits a deep ruby color and an intoxicating nose of wild blackberries, cherries and black currants, crushed roses, juniper berries, sweet pipe tobacco and oriental incense. On the palate, the flavors are as seductive as the aromatics, with layers of thick, luscious medium-full bodied fruits that are imbued with licorice, dark cocoa, French roast, and gravelly minerals. The back reveals sensations of macerated berries, roasted nuts, mocha, nougat, and toasty oak, all gliding into a long, satiny ripe tannin finish. 19/20

2013 Abeja Cabernet Sauvignon Columbia Valley \$57

This is the varietal that we believe will increasingly be recognized as the icon varietal of Washington State and comprises the majority of our production. This Cabernet is stylish, elegant, and impeccably balanced. We accomplish this by meticulous viticultural management, utilization of a rare sorting system, gentle handling of the fruit and the wine, customized practices for every lot no matter how small, and carefully selected French oak.

2012 Fidelitas Red Mountain Cabernet Sauvignon \$50

Focused and spicy, with a savory layer of green olive and balsamic notes adding to the dark berry and coffee flavors. Lingers on the cedary finish. Best from 2017 through 2022. 90 Points Wine Spectator

2014 Intrinsic Cabernet Sauvignon Valley \$22.00

Firm in texture, brimming with raspberry, black cherry, violet and herb flavors that come together harmoniously on the finish against refined tannins. Has presence and persistence. Best from 2018 through 2024. 30,000 cases made. **92 Wine Spectator**

2014 Browne Family Heritage Cabernet Sauvignon \$18

95% Cabernet Sauvignon, 5% Petite Sirah What a great wine and a price that is good for everyday drinking! Stock-up You will only find this wine at Santiam Wine in this town! By the GLASS!

Have a wonderful Memorial Day weekend with family and friends.

Santiam Wine & Bistro will be closed Saturday, May 18th returning Tuesday, June 1st

Cheers,

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