From: Debbie Rios debbie@santiamwine.com

Subject: High end Walla Walla Cabernet including Doubleback by Drew Bledsoe and Rusty Figgins

Date: June 18, 2015 at 6:02 PM

To: tasting santiam tasting@santiamwine.com

Good Evening, Friday night we are doing a special tasting for Father's Day weekend. Why not taste some high end wines!

How often do we get to taste these wines? Bring the man of the house he will appreciate the experience!

Say...Happy Father's Day! Call your babysitter! You don't want to miss this tasting!

Special menu tonight: Babyback pork Ribs, Baked Potato, Cowboy beans & Slaw \$14 While they last!

Where: Santiam Wine & Bistro

When: Friday, June 19th

**Time: 4-8 PM** 

Cost: Full Pour \$34 (2 oz of each) Half pour \$19 (1 Oz of each)

The Six Wines:

### 2012 Doubleback Cabernet Sauvignon Walla Walla, WA \$109

91% Cabernet Sauvignon, 6% Malbec, 2% Petit Verdot, 1% Merlot

Tasted out of barrel, the 2012 Cabernet Sauvignon should be a significant step up over the 2011. Full-bodied, beautifully textured, concentrated and rich, with high, yet sweet tannin, it offers up notions of cassis, cedar, cherry blossom and lead pencil shavings in its pure, sexy personality. Given the texture and concentration, it should drink reasonably well on release, yet evolve for two decades.

#### 94-96 Points Robert Parker

First created in 2007 Doubleback is a collaboration between childhood friends Chris Figgins (Leonetti) and Drew Bledsoe (retired NFL Quaterback)., They source grapes from all over the Walla Walla Valley, including McQueen (this is Bledsoe's estate vineyard), Loess, Seven Hills, LeFore and Pepper Bridge vineyards

# 2012 Gramercy Lower East Cabernet Sauvignon \$33

"Editors' Choice\* This offers reserved notes of cherry and raspberry compote, cranberry, earth and assorted dried herbs. With the oak pleasantly dialed back, the focus remains on the fruit. The palate displays exquisite purity, elegance and detail, with a light grip of tannins pulling it all together. It's drinking beautifully now, but you could open it up in 2025 or 2030 and it wouldn't bat an eye." (7/2015) **93 points Wine Enthusiast** 

# 2009 Cougar Crest Cabernet Sauvignon \$37

Ripe and generous, with crunchy tannins around a plump, lingering core of blackberry, plum and black pepper flavors. Best from 2015 through 2019. 1,240 cases made. –HS **91 Points Wine Spectator** 

## 2012 Northstar Walla Walla Cabernet Sauvignon \$40

DR

"Aromas of cherry lead into a palate ripe with raspberry, cola, almond, and vanilla flavors. The wine has a full mid-palate and a rich finish of chocolate and toasted coconut. This lush, rich wine is ready to enjoy now, but will age gracefully for years to come."

## 2012 Seven Hills Seven Hills Vineyard Cabernet Sauvignon \$40

After two very cool vintages, 2012 was a more "normal" vintage, pleasantly warm with heat accumulation spread through the growing season. This old vine Cabernet has a dark garnet gem color and a broad nose of ripe plum, raspberry, marzipan, toffee, forest floor, roasted meat, and thyme notes. The palate is plush and mouth-filling, yet framed with firm, dusty, fine-grained tannins and lifting acidity. The palate is filled with black cherry, ripe plum, mocha, dried herbs, cedar bark, and spices. This wine will improve significantly with cellaring over the first five years from vintage date and will hold nicely and continue to develop for ten to fifteen years.

### 2011 Dusted Valley Cabernet Sauvignon \$35

Petit Verdot, Cabernet Franc and a touch of Malbec in the blend, this was a cooler vintage with dark spices, earth and a minty note to the currant and black raspberry like fruit, with dark spices and bittersweet coco notes. A very elegant style wine on the tongue with a long and fresh finish, lots of earth, spice and a very distinct, a big wine but still fresh and a long layered finish even better on the second day. **Excellent + Wine Watch** 

#### Cheers!

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