

I know many of you are busy this weekend with Graduation and won't be able to attend. But, those of you who can... come and enjoy tasting through these incredible wines from Spain. Bring all your friends the more the merrier I am~

When: Friday, June 8th

Time: 4-7

Cost: Only \$16 Full pour

1/2 Pour \$10

THE WINES:

2009 Marques de Riscal "Proximo" Spain \$12

This new offering from Marques de Riscal is a terrific value in authentic Rioja wine. Made from younger Tempranillo vines, we found chewy blackberry, dark plum, licorice and earth flavors in this red. Pair with Manchego cheese from Spain, with dark olives, rosemary flatbreads and cured meats; or with pasta dinner, red meat dishes and peppery tuna dishes.

2010 Lopez Cristobal Ribera del Duero (Small Vineyards) \$16

Brilliant red cherry color, with hues of purple. A perfect combination of fruit and wood that intensifies its fleshy aroma of berries (strawberry and wild berries). Linger full body wine with a complex structure. Lasting finish with subtle hints of toasty oak.

2009 Jose Palacios Petalos del Bierzos Mencia \$24.

This polished red shows density and harmony, delivering complex, well-integrated flavors of mineral, wild berry, fresh herbs and smoke. Not showy, but has character. Drink now through 2018. **93 Wine Spectator**

2008 Emilio Morro Ribera Del Duero \$27

Full ruby. Pungent aromas of red and dark berry preserves, Asian spices and vanilla, with slow-building smokiness. Creamy black raspberry and floral pastille flavors are complemented by a deeper note of licorice and lifted by tangy acidity. The finish echoes the sweet dark berry and floral notes and lingers with excellent tenacity. This lively wine is delicious right now. **91 Points Steven Tanzer**

2007 Muga Reserva Toro Spain \$28

The 2007 Reserva is a blend of 70% Tempranillo with the balance Garnacha, Mazuelo, and Graciano aged initially for 6 months in wood vats followed by 24 months in 60% new French and American oak prior to bottling without filtration. It displays classic Rioja aromas of cedar, leather, mineral, a hint of balsamic, and assorted black fruits. Layered on the palate but slightly austere at present, it has the structure to evolve for another 4-6 years at which point it is likely to have filled out thus meriting a higher rating. Drink this impressive Rioja from 2015 to 2027. **91 Robert Parker**

2008 Bodegas Alejandro Fernandez Tinot Pesquera Crianza Ribera Del Duero \$35

The dark ruby-colored 2008 Tinto Pesquera exhibits an inviting nose of cedar, spice box, mineral, violets, and blackberry. This is followed by a ripe, racy, nicely proportioned style of Tempranillo with excellent concentration and length. Give it 2-3 years to fully blossom and drink it from 2013 to 2023.

Bodegas Alejandro Fernandez keeps rolling along turning out a surprisingly large amount of wine from Ribera del Duero, all of it produced from Tempranillo, while maintaining a high level of quality. In 1999 Alejandro Fernandez discovered a parcel of old, head-pruned Tempranillo in the historic windmill village of Campo de Criptana in La Mancha.

Saturday: 10-6 Cheap & Cheerful Six-Pack FREE

CONGRATULATIONS CLASS of 2012!!!

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