

Debbie Rios <debbie@santiamwine.com>  
To: tasting santiam <tasting@santiamwine.com>  
Piemonte tasting at Santiam Wine and Bistro

July 11, 2013 8:12 PM

---

**Good Evening! This weather is spectacular! Summer fun is in full gear, I know... I hope you can make your way to this exciting wine tasting!**

**Where: Santiam Wine & Bistro**  
**What: Red Wines from the Piemonte region of Italy**  
**Time: 4-8 PM**  
**Date: Friday, July 12th**  
**Pricing: Full Pour \$21= 2 oz of each**  
**Half Pour \$12.50 = 1 oz of each**

Did you know that we start serving lunch at 11am and we don't stop serving our delicious cuisine until we close at 8 PM? It's true! And, we would love to cook for you! Our Crab Caesar has been very popular with this warm weather. Tomorrow we will feature our new hearty pasta salad, you choose the protein!

**The Wines:**

**2011 CA 'Del Baio Barbera D' Alba \$13**

That careful attention to detail is evident in the 2011 Barbera d'Alba Paolina that presents dark color and inky concentration. There are countless background details – spice, mineral, cola and balsam notes – that begin to emerge the longer you let the wine take in air. Anticipated maturity: 2013-2018.

**2011 Cavallotto Dolcetto d'Alba \$18**

The **Cavallotto Piedmont Dolcetto d'Alba 2011**, like Primo Levi from near Turin, is a seductive work of tart red cherries and chalky fine tannins that flows in layers and just keeps giving. A beautiful work of art. Yes art. A stunning wine indeed. Drink with osso bucco

**2010 Vietti Nebbiolo Perbacco \$25**

Offers up generous fruit along with menthol, spices and hard candy, showing notable intensity while retaining an essentially mid-weight style. Strong, intense and powerful when young, complex and elegant with the ageing. Food Pairings: Hearty stew, wild game, roasted red meats and sharp, aged cheeses

**2010 Ca' Del Baio Barbaresco Asili \$38 (This is a new release, I was able to secure a case and we will decant)**

The 2010 Barbaresco Asili is an exciting, top-notch achievement that shows extreme class and sophistication. Polished mineral tones are fleshed out by cassis, wild berry, chopped mint and freshly milled white pepper. The wine is long and smooth on the finish, with a finely detailed or etched quality to the tannins. Anticipated maturity: 2015-

## **2028. 95 Points Robert Parker**

Giulio Grasso's family entered the wine business "late," as he tells it, because his male ancestors were soldiers in the various World Wars. Only after the turmoil in Europe settled, in the mid 1950s, did the family start to bottle wine. The estate's most precious vineyard, the three hectares they own in the Asili cru, was a wedding dowry from Giulio's grandmother (from Barbaresco) to his grandfather (from Treiso). Today, the family owns 25 hectares including the Valgrande and Marcarini crus in Treiso and the Asili and Pora crus in Barbaresco. Giulio's father, Ernesto, farms the vineyards today at age 91. The Ca' del Baio line-up is extremely impressive and delightful. These are some of the best wines from Barbaresco.

## **2005 Cavallotto Barolo Bricco Boschis \$55**

Cavallotto's 2005 Barolo Bricco Boschis is one of the stars of the vintage. It possesses gorgeous depth and striking overall balance. Dark cherries, smoke, tobacco and new leather are some of the notes that flow from this beautifully crafted, extroverted Barolo. The 2005 is just beginning to develop additional complexity in its bouquet. This is one of the few cases where I preferred the 2005 to the 2006. Anticipated maturity: 2015-2030. **93 Points Robert Parker**

## **2009 Vietti Barolo Castiglione \$48**

The 2009 Barolo Castiglione delivers a radiant but subdued quality with polished notes of dry mineral, black fruit, tar, licorice, leather and many more levels of complexity. This entry-level Barolo demonstrates that great results are achieved in 2009. Anticipated maturity: 2015-2025. If forced to inhabit a desert island that only served the wines of a single producer, I would want Luca Currado to be that supplier. He excels at everything he does from his castle perch at the heart of Castiglione Falletto. Despite the difficult 2009 season, his wines remain extraordinary. In fact, they are among the best I tasted from the vintage. **94 Points Robert Parker**

**Saturday, July 13th from 12-4 we are pouring Rose! Stop by and stock-up Store hours on Saturday and 10-6 PM**

**Next Wednesday, July 17th we are pouring wine at the Waterfront Park for "Stone In Love"  
We have tickets for sale.  
Only \$10 Yesterday was a blast!**

Debbie Rios  
Owner  
Santiam Wine Company  
1555, 12th SE Suite 130  
Salem, Oregon 97302  
503-589-0775  
www.santiamwine.com  
debbie@santiamwine.com