

Hello fellow wine enthusiasts! Please join us for wines from the Loire Valley of France. Many of you have been to this region and know the beauty of the valley and the quality of the wines. I have found some exciting wines for you to taste.

May I suggest enjoying some of our triple crème cheese with these wines! (Remember... Santiam Wine Co & Bar...yes, BAR! We serve delicious small plates and wine by the glass. So, if these wines don't float your boat, you can always try a glass of 2007 Mercer Cabernet Sauvignon from Washington for \$7.) Our corkage fee for any bottle in the store is \$8. plus the cost.

When: Friday, July 22nd

Time: 4-7 P.M.

Cost: \$17.

1/2 pour \$10.

The Wines:

2008 Champalou Cuvee Fondtraux \$21.50

The Champalou 2008 Vouvray Cuvee des Fondtraux smells of lime, ginger, nutmeg, quince, and pineapple, all of which follow on a luscious palate, subtly oily and with a sorbet like citric sweetness that enhances rather than masks brightness and refreshment. Subtle nut oils and invigorating salinity add complexity to a lovely, lingering finish. This should remain delightful for at least the next half dozen years - not that one should miss out on its youthful virtues. (Unfortunately, I have not tasted the Champalou's dry 2008, and in its current 2007 vintage, their dry, distinctly-wooded Le Portail cuvee wanted a bit for clarity and finishing sap.) 90 Points Robert Parker

2009 Domaine le Haut Lieu (Gaston Huet) Vouvray Sec Clos du Bourg \$32.

Dry Chenin Blanc from Vouvray, Touraine, Loire Valley, France

The Huet 2009 Vouvray Sec Clos du Bourg is rich and oily yet at the same time impressively juicy and bright, with fresh lime and grapefruit that almost seem as though they could have been conferred by the addition of Sauvignon. Possessed of a sweet, saline, crustacean reduction-like savor; and a remarkably palpable sense of density, this displays some of the same energy and sizzling intersection of white pepper, citrus oil, and chalk as found in the Le Mont, but here there is more refreshment, refinement, and mineral diversity. It should be worth following for the better part of a decade, if not beyond. Seen superficially, one might have expected the stressful proximity of mother chalk, paucity of fine earth and consequent difficulty to retain stress-relieving water during a warm, dry late summer and autumn to have rendered the balance in Clos du Bourg more problematic, but the opposite is the case, demonstrating both the virtue and mystery of this site.

93 Points Robert Parker

2008 Domaine Vacheron Sancerre \$32.

Very pale yellow. Highly aromatic bouquet of lemongrass, lime, smoky minerals and anise, plus a hint of white pepper. Dry, focused and pure, offering mineral-laced citrus and orchard fruit flavors given grip by dusty minerals. The finish is refreshingly spicy and very persistent. This will be fleshier and deeper with a year's more bottle age. **91 points Stephen Tanzer**

Domaine des Roches Neuves Saumur-Champigny \$17.50No one is producing Cabernet Franc like Thierry Germain. His approach is closer to a Burgundy wine-maker than a typical Loire producer. This 50 acre Domaine, situated in a superb viticultural location in the appellation of Saumur Champigny, has been a winery since 1850. Germain, from a long line of Bordeaux winemakers, arrived here in 1991, attracted by the regions' perfect balance of grape varietal, climate and terroir, which he considers one of the finest in France. The vineyard is worked in a natural way with the goal of keeping the vine and the soil at its healthiest. With the 2005 vintage Germain is working Biodynamically. The harvest is manual, selecting grapes at their very ripest level. Vinification is handled in small batches then bottling unfiltered and unfiltered. Germain has garnered praise in the European press for his exciting wines, which are always filled with ripe, generous fruit and supple textures.

Revue du Vin de France - Michel Bettane

“One of the elite wine-growers, (Germain) gathers exceptionally ripe grapes which give a unique smoothness and velvety texture to his wines....One might think that Thierry Germain was going to take a break. Indefatigable, he continues to progress in refining each of his cuvées. All of his wines are superb, but not easy to obtain because the demand for them is so great.”

Cheers!

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