## Good Evening,

Take the Pinot challenge with us Friday night...It's going to be great fun! You will get these notes, they just won't be in this order. You guess the Pinot and you decide what you like without knowing for sure where it might be from.

Special menu item: Tuscan Corona Bean & Leek Soup – No gluten no dairy, just simple goodness! Where: Santiam Wine & Bistro When: Friday, July 24th Time: 4-8 P.M. Cost: Full Pour \$26 Half Pour: \$15

#### The Wines:

## 2013 Ayres Ribbon Ridge Oregon \$36

Powerful kirsch, blackcurrant and baking spice aromas are complicated by dried flowers. Fleshy red and dark berry flavors become richer and chewier with air, offering very good depth and clarity thanks to gentle mineral lift on the back end. Finishes broad and sweet, with excellent persistence and an echo of black raspberry.

## 2013 Talley Arroyo Grande Valley California \$33

Elegant and this precisely how pinot noir should be, the racy and fine 2013 Talley Vineyards Arroyo Grande Valley Pinot Noir stands head over heels better than most out there. While others try to make their pinots ultra rich, Talley Vineyards understands how one must remain true to the area when dealing with this most difficult varietal. It took me several hours of re-evaluating this one before setting on a score. This is as solid as it comes. Serve me some seared Ahi Tuna and well have a good ole' time." 93 WW

#### 2013 Failla Sonoma Coast, California \$35

Crushed flowers, sweet red berries, mint and spices lift from the glass in the 2013 Pinot Noir (Sonoma Coast). Savory and floral notes add nuance on the ethereal, somewhat fleeting finish. This mid-weight, young-vines Pinot is an excellent choice for drinking over the next handful of year

## 2012 Penner Ash Willamette Valley, Oregon \$41

Effort retained the quality for which the winery's limited-production wines are known. The fruitladen 2012 vintage helps, and the wine beguiles from first sniff to last sip. Cherries, chocolate, sandalwood and saffron interweave. The mouthfeel is soft and supple, and the delicate balance of fruit, acid and barrel never lets you down. 92 Points Wine Enthusiast Editors Choice

## 2012 Colene Clemens Adriane Chehalem Mountians, Oregon \$47.50

Distinctly spicy and peppery, this is layered, complex and harmonious, with generous cherry and floral flavors on an open-weave frame. The tannins are well-submerged in the mix, and the finish echoes beautifully. Drink now through 2022. **94 Points Wine Spectator** 

The 2012 Pinot Noir Adriane comes from five blocks in the vineyard and was harvested October 8-11 at just 1 25-tons per acre. Matured in 40% new oak, it has a gorgeous bouquet with vibrant

black cherry and mulberry fruit interlaced with stony scents. The palate is medium-bodied with fine tannins, good depth of blackberry and bilberry fruit with a fine, focused structure on the finish. This is a top-notch Pinot Noir. Excellent.

# 93 Points Robert Parker

# 2012 Landmark Overlook Pinot Noir \$30

The bevy of Pinot Noirs includes the basic cuvée, the 2012 Pinot Noir Overlook, a blend of 53% San Luis Obispo, 40% Sonoma and the rest Monterey fruit. A seductive Pinot, it offers up lots of plum, black cherry, spice box and sweet earthy notes in a medium-bodied, silky-smooth, authentic and varietally correct style. Drink it over the next 3-4 years. **89 Points Robert Parker** 

These wine ratings are based on a 100-point quality scale, and are selected by each publication's unique criteria. Some wine ratings are expressed as ranges. When this occurs we will list the highest score in the range and note the full range within the tasting note. While ratings may influence your decision, the ultimate judgment is your palate.

**Cheers!** 

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