From: debbie rios debbie@santiamwine.com Subject: Spainsh Grenche Tasting at Santiam on Thursday July 3rd Date: July 2, 2014 at 11:34 AM

To: tasting santiam tasting@santiamwine.com

Good Day! Yes, my tasting notes are finished early! We have a red hot tasting, blasting off here at Santiam Wine Wine & Bistro on Thursday, July 3rd. Because of the 4th of July is on Friday we are tasting a day early. I sure hope you can all come by for a taste of these opulent wines!

When: Thursday, July 3rd Where: Santiam Wine & Bistro What: Grenache Time: 4-8 PM Cost: Full Pour \$20 Half Pour \$12

The Wines:

### 2013 Altovinum Evodia, Calatayud, Aragon, Spain \$10

A custom cuvee from Eric Solomon, Altovinum's 2013 Evodia is made from 100% old vine Grenache (some of it 100 years old), planted at 850- to 950-meter elevations in pure slate soils. It is a lovely, elegant, feminine-styled Grenache displaying notes of strawberries, cherries, spring flowers and loamy soil undertones in a medium-bodied, refreshing, pure format. Drink it over the next 1-2 years. 89 Points Robert Parker

### 2012 Cellar de Capcanes Mas Donis Priorat, Spain \$15

Another baby Priorato, the 2012 Mas Donis, a custom cuvee from Eric Solomon, is composed of 85% Grenache and 15% Syrah aged nine months in both new and used French and American oak. The Grenache comes from 70-year-old vines, and the Syrah from 30-year-old vines. It is difficult to find a better value than this incredibly rich effort. The bouquet offers up a smorgasbord of aromas, including crushed rocks, spring flowers, kirsch liqueur and blacker fruits. Full-bodied with a velvety, voluptuous texture, and admirable opulence, density, purity and texture, it is nearly impossible to believe that something this good could be priced at \$12 a bottle. Consume it over the next year.

94 Points Robert Parker

### 2011 Bernabeleva Navaherreros Vinos de Madrid \$21.50

All Garnacha-Bright ruby-red. Flamboyant aromas of raspberry, Asian spices, pungent herbs and white pepper. Dense, juicy and focused, offering mineral-driven flavors of raspberry, spicecake and rose pastille. The incisive finish features silky tannins and an echo of juicy red fruit. This sexy wine is delicious right now. 92 Points Stephen Tanzer

### 2012 Bodegas Borsao "Tres Picos" Campo De Borja, Aragon, Spain \$17

The terrific 2012 Tres Picos is one of the finest inexpensive, Grenache-based wines made in the world. This full-bodied beauty boasts a deep ruby color as well as loads of strawberry and black cherry fruit, hints of lavender and crushed rocks, sweet tannin, and a broad, savory mouthfeel. It,

#### too, should be consumed over the next 3-4 years.

This has long been a popular source for value-priced wines. Founded in 1958 in the appellation of Campo de Borja, Borsao owns a whopping 3,706 acres of vineyards planted at elevations of 1,300 to 2,300 feet above sea level. The soils are primarily limestone-based and the area is highly reputed for old vine Grenache, but there is also Tempranillo, Cabernet Sauvignon and Syrah planted as well as a few white varietals. Bodegas Borsao's flagship offering is Tres Picos. Made from 100% Grenache from yields of less than two tons of fruit per acre, these chalky vineyards are planted at a 2,000 foot plus altitude on the hillsides of the Moncayo Mountains. The harvest is all done by hand, and the wine is aged in a combination of stainless steel and French oak for ten months prior to bottling. If you have not yet discovered the great values of Bodegas Borsao, it's about time you do.

#### 2011 Bodegas Alto Moncayo Veraton Campo De Borja, Spain \$31.50

Remarkably, the 2011 Veraton is just as strong with an even higher alcohol content of 15.5%. A fabulous nose of spring flowers, ground pepper, blackberries and black cherry liqueur is followed by a full-bodied, super-intense wine made from incredibly low yields, and aged 17 months in a combination of French and American oak before being bottled unfiltered. This superb wine easily competes with wines priced two to three times higher. It, too, should drink well for a decade. 92 Points Robert Parker

#### 2011 Bodegas Alto Moncayo, Alto Moncayo Campo De Borja, Spain \$50

I tend to drink Alto Moncayo during its first 5-6 years of life. Although I was sure they had aging potential, I did not realize just how much longevity these wines possess. They are generally fullbodied, powerful (with at least 15.5% natural alcohol), concentrated, rich wines made from very old vines and tiny yields. If you are not into flavor concentration or care about artisanal wines from great terroirs that have been ignored for centuries, this may not be the wine for you. Not one of these ten vintages was close to full maturity. The two most recent vintages, 2010 and 2011, were both late, cooler years and both have turned out to be sexy wines. I suspect that in many ways, 2011 will behave like 2006, being precocious and delicious, but not as long-lived as some of its siblings. These wines appear to have 20-30 years of aging potential, although the sweet spot for drinking them appears to be between age 8 and 15. 95 Points Robert Parker

This was a great opportunity to look at one of the flagship wines of importer Jorge Ordonez's portfolio. Alto Moncayo is a 100% old vine Grenache cuvee (900-1,000 cases produced depending on the vintage) that is a joint project between Jorge Ordonez and Barossa winemaker, Chris Ringland. Five generations of vignerons have farmed over 210 acres of primarily old vine Grenache at Alto Moncayo, a wine that is produced from incredibly low yields of 500 grams of grape bunches per vine. There are never more than six to eight bunches on these ancient head-pruned Grenache vines. The wine is fermented in open-top wood fermenters, and spends 19 months in 100% new oak prior to being bottled unfiltered. The fruit is all destemmed. I tasted these ten vintages of Alto Moncayo in September, and I was blown away by how well they were showing.

## Holiday Hours: Friday, July 4th Hours 11-4 P.M.

# Saturday, July 5th 12-4 P.M.

# Thank you,

Debbie Rios Owner Santiam Wine & Bistro 1555, 12th Street STE. 130 Salem, OR 97302 503-589-0775

Salem, Oregon 97302 email: debbie@santiamwine.com Website: www.santiamwine.com 503-589-0775