

Join us: Wednesday, July 8th

Only \$10.00

Three great wines from Michael & David Phillips Winery

2007 Petite Petit, Lodi Appellation: \$18

85% Sirah - 15% Petit Verdot

Like elephants, whose size is imposing, Petite Petit is large! The wine is opaque dark purple and opens with a very inviting violet and plum like bouquet. On the palate, this medium bodied wine is quite silky and smooth. It displays very jammy black currant-like flavors with notes of dry blackberries and vanilla as well. The finish is dry, and lingers slightly.

Over the top and shattering to the veins, all varietals under the Earthquake label are Michael and David's reserve level wines. These wines possess major concentration and daring flavor with only a limited production offered each year. The original was the Earthquake Zin that came from an old Lodi vineyard planted around the time of San Francisco's great earthquake in 1906. While mulling over a label name in the vineyard, Michael Phillips thought it only seemed fitting to relate this intense wine with the historical quake. With over 15% alcohol and bold tannins, these dark and voluminous wines will definitely leave your senses quivering. (-- Michael and David Phillips website)

2005 Earthquake, Petite Sirah, Lodi Appellation: \$26

What Makes You Quake?

Deep tantalizing burgundy colors convulse with aromas of blackberry pie and black cherries. Full bodied, vanilla infused prune crash through the palate, balancing out with hints of leather and toasted oak. **Survival Kit:** This Earthquake drinks wonderfully on its own and also pairs excellently with baked brie and blueberry reduction sauce or a blue cheese flank steak--- anything intense!

2006 Earthquake, Zinfandel, Lodi Appellation: \$26

What Makes You Quake?

Juicer plum, spicier clove and fuller in body than ever before! Your taste buds will be in upheaval over the suede-like tannins churning together with vanilla and toasted raspberry cobbler. The loooong, smooth finish will leave you in a state of aftershock! **Survival Kit:** A juicy cherry cobbler piled atop vanilla ice cream will make this Earthquake scream. But if you want dinner first, we suggest a grilled fig, balsamic and shaved parmesan appetizer and then get daring with hearty lamb chops and a sweet demi-glaze.

-- Santiam Wine Crew

P. S. Come see the newly decorated tree!

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