

Another great day here in Oregon! If you came by Wednesday we you got to enjoy the Basaraba kids play there music and it was great! We will invite them again soon! The Chardonnay was pretty tasty too...

Time to BBQ...but, first you should come to this sinfully good zinfandel tasting and find some spectacular zin to pair with those yummy baby back ribs!

- **The Price: Full Pour \$20 and 1/2 pour \$12.**
- **Add \$5.00 for the super pour! (Optional) Or, \$25 all day...it sure can get confusing trying to be accommodating...**
- **Where: Santiam Wine Company**
- **Time: 4- 7 PM**
- **When: Friday, August 19th**

Here are the wines: new vintages for most!

2008 Peachy Canyon West Side \$20.

Deep red. Pretty, youthful aromas of red berries, cherry, licorice and smoky spices. Juicy and fresh but also supple and ripe, with plump raspberry and cherry flavors supported by gentle acids and tannins. Finishes sweet and smooth, with an echo of red fruit.

2009 Ridge Ponzio Vineyard Russian River Valley \$29.

A mouthful of wine, this Zin is a moderate (by today's standards) 14.8% alcohol, but has loads of black fruit, cocoa, and coffee. The nose is slightly vegetal, suggesting perhaps some whole cluster fermentation. Blackberries on attack are followed by raspberries on the mid-palate and finish. Black pepper runs under everything from attack to finish. On the mid-palate, first mocha, then dark chocolate, come through. The long finish tastes of dark chocolate and dusty tannins. Drink with well smoked pork ribs. Recommended

2009 Four Vines "The Biker" Paso Robles \$25.

The Dusi and Preston Zin vineyards, with their rocky, calcareous soils, grow low yield vines, producing fruit of intense concentration. A splash of Mourvedre lends an extra kick in the mid-palate. The Biker has blackberry, anise spice and vanilla on the nose. Rich, black fruit and spice, lingering to a silky vanilla oak finish. Biker rocks!

2006 Cakebread Red Hills Lake County Zinfandel \$48.

2006 Red Hills Lake County Zinfandel opens with a lavish nose of toasted black plum, sweet black cherry and wild blackberry fruit, with cracked black pepper, black licorice and briary spice tones completing the varietal portrait. On the dense, full-bodied palate, the wine's potent black fruit flavors are impressively deep and concentrated, while the finish showcases the zesty black pepper spiciness unique to Zinfandel. While this youthfully intense Zin is delicious now with hearty foods like grilled pepper steak, barbecued ribs and spicy, red-sauced pastas, its classic structure and deep reserves of fruit ensure it will age beautifully for another 5-7 years.

Super Pour: \$5. Extra and optional! worth is for sure!!! Don't miss the BLACK CHICKEN!

2008 Robert Biale Vineyards Black Chicken Napa Valley \$43.50

Back in the 1940's when Aldo Biale was a teenager laboring to run the Napa family farm with his mother Christina, the party line home phone would occasionally ring with a familiar request. "Hello Aldo, this is Mr. So-and-So. I need a couple dozen eggs and a 'Black Chicken'." Anyone under 40 might not know that the "party line" was the old rural phone service where you would share a phone line with several neighbors. At any given time a nosey somebody might be eavesdropping on your phone conversation for a little "juicy" low-down.

Now Aldo and Christina like most Italian heritage ranchers were hard-working and self-sufficient and raised their own food: eggs, chickens (white leghorns), rabbits, pigeons, fruits, prunes, walnuts, and vegetables. And, like most rural California Italians in those days it was normal and fully legal to home-

make some red wine - usually Zinfandel. Not wanting the neighbors to know he was selling some of his homemade wine, Aldo instituted a code name for his callers: a bottle of wine was referred to as a "black chicken" to maintain his cover. This secret ordering system for the good stuff from the hidden barrels in the barn went on for decades and for a while even Aldo's new English-learning bride Clementina didn't understand what was meant by a "black chicken" since all they had were white ones. "You don't want a black chicken - the white ones are better," she would explain to callers.

The 2009 with its exquisite expression of Oak Knoll Zinfandel is perhaps our best ever: gushing blackberry fruit, bing cherry, licorice, espresso, dried herb, allspice, turmeric, a little graphite, fleshy ripe tannins and a lasting impression. Gone is the egg supply but the Zin continues. And we still do free deliveries around town.

Zinfully Yours,

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