

Good Evening! Italian Wines from the Piedmonte (pay-MAWN-tay) region of Italy. An important wine-producing region in northwestern Italy. Its name, which means "foot of the mountain," refers to its place at the base of the Alps, which create the natural boundary between Italy and its two neighbors, France and Switzerland.

Date: Friday, August 20th

Time: 4-7 PM

Place: Santiam Wine Company

Price Only \$22 to taste all six wines!

Here are the wines:

2008 Picollo Gavi Di Gavi "Roverta" Crisp White \$14.50

Gavi was Italy's first white wine to gain international repute and is still considered one of the top ranking Italian whites today. Made exclusively from the Cortese grape, a variety which has a heritage dating back to the 1600s, this is a wine that reflects its terroir. It is noted for its bone dry character and crisp, flinty and fresh acidity, coming from the mineral-rich soils of the area. The bouquet is particularly floral offering delicate aromas reminiscent of white flowers, lemons, green apples and honeydew. It is a well-balanced wine, distinctly fruit-driven with underlying hints of almonds on the finish. It may not display great potential alcohol, but it is certainly an age-worthy wine. It is generally considered an excellent partner to seafood. Those wines that state Gavi di Gavi on their label can do so, only if their fruit comes from vineyards in the township of Gavi.

2007 Marcarini Clabot Camerano Barbera D'Alba \$15

Aged in a combination of 30-hectoliter casks and used barriques Good deep ruby-red. Aromas of black cherry, cassis, bitter chocolate and leather. Dense, lush and sweet, but supported by firm acidity; the chocolatey quality carries through in the mouth. Finishes with a fine dusting of tannins, lovely breadth and subtle hints of leather and herbs. **91 Points Stephen Tanzer**

2007 Reverdito Nebbiolo d'Alba \$15.

Tar and roses are the two descriptors most associated with this red grape grown, almost solely, in Italy's Piedmont, where it has achieved fame under the guises of the incredibly and age-worthy wines of Barolo and Barbaresco. Characterized by chewy tannins, high acidity, high-tone cherry and raspberry fruit and truffle aromas and flavors, Nebbiolo has rightfully earned its reputation. Sadly the late-ripening varietal is quite delicate and is prone to disease as well as damage by hail that frequently pelts the region. Outside of Barolo and Barbaresco, Nebbiolo is grown in the DOCs of Gattinara, Spanna and Ghemme. The Nebbiolos of the Nebbiolo d'Alba DOC in the southeastern part of Piedmont are generally lighter and more immediately approachable versions of the grape, aged for less time than Barolo and Barbaresco, which also makes them less expensive. Langhe Nebbiolos are generally made from declassified fruit from the aforementioned regions of Barolo, Barbaresco and Nebbiolo d'Alba.

2003 Q Ugo Lequio Barbaresco Gallina \$32.50

Medium ruby with a hint of amber at the rim. Reticent nose shows a very sweet but not overripe red cherry aroma lifted by sandalwood, mocha and plum. Very rich and ripe on the palate, with an almost exotic quality, this is at once dense and penetrating, with sound acids for the year giving clarity and cut to the red cherry, raspberry liqueur, coffee and mocha flavors. Builds on the back end and lingers impressively on the aftertaste, finishing long and fruity, with sweet, silky tannins. An impressive showing from an up-and-coming producer, who had not always managed dry, hot years this skillfully. **91 Points Robert Parker**

2005 Ca del Baio Barbaresco Pora \$50

Focused blueberry and raspberry aromas. Full-bodied, with big, ripe tannins and a long, fresh and fruity aftertaste. Dense and intense for the vintage, with balance. **92 Points Wine Spectator**

2005 Reverdito Barolo Codene \$31.50

Ripe strawberry, dried mushroom and licorice on the nose. Medium-bodied, with silky tannins and a chocolate, berry and light coffee finish. **90 Points Wine Spectator**

SATURDAY, AUGUST 21st 12-4 (Store Hours are 10AM- 6PM on Saturday)

Taste new fresh exciting day Rose and a few other wines! Don't miss this! It's FREE!

Thank you,

Debbie Rios / Owner

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