

I think we are going to have a beautiful Indian summer... Hot days and cool nights we can all sleep better. We have lot of things to celebrate like a great harvest! The peaches are perfect! The Tomatoes are looking good and the grapes are happy!

Come down to Santiam Wine Company and enjoy an excellent selection of Champagne!

- **When: Friday, August 24 from 4-7 PM**
- **Cost: \$25 Full pour (2oz) & \$15 half pour (1oz)**
- **Special Feature tonight: Our Homemade Wild Mushroom Lasagna w/Salad & French Bread \$12**
- **Tell all your friends!**

**The Champagne:**

**Gosset Brut Excellence Champagne , France \$42**

Refined and creamy, with delicate acidity that finds fine balance with the layers of poached apple and pear, lemon cake, ground ginger, smoke and almond cream flavors. Very elegant. Drink now through 2020. **92 Points Wine Spectator**

**A. Margaine Le Brut Champagne, France \$48**

Refined, with aromatic anise, almond and raisin notes that are finely layered with berry, cassis, candied lemon peel and smoke flavors. Lip-smacking acidity keeps this fresh and lively through to the mineral-tinged finish. Drink now through 2018. **92 Points Wine Spectator**

**Paul Bara Reserve Brut Champagne, France \$58.50**

The NV Brut Grand Cru Reserve is a wonderfully elegant wine graced with layers of perfumed fruit that come to life on a mid-weight frame. The wine shows terrific balance and tons of Bouzy character, with a long, and refined finish that invites a second taste. This bottle was disgorged in June, 2009 although that is not indicated on the label. The NV Brut Grand Cru Reserve is a gem from Bara. Anticipated maturity: 2009-2014. **91 Points Robert Parker**

**2006 Duval Leroy Paris Label Champagne, France \$44.**

Finely balanced, this offers rich layers of patisserie fruit, honey and candied lemon zest, with a touch of brioche. A vibrant wine, with a mouthwatering finish. Drink now through 2021. **91 Wine Spectator**

**2006 Pierre Gimonnet Cuvee Paradoxe Champagne, France \$62**

66% pinot noir and 34% chardonnay, from Chouilly, Ay and Mareuil-sur-Ay; disgorged July 8, 2011): Vivid yellow. Fresh blood orange and peach pit aromas are complicated by notes of honey, chamomile and dusty minerals. Fleshy and round, offering sappy red berry and pit fruit flavors given bite by a zesty citrus pith nuance. This supple, deeply fruity Champagne finishes with very good lift and precision. **91 Points Stephen Tanzer**

Grower Champagnes are sparkling wines made in the Champagne region of France that are produced by the same estate that owns the vineyards from which the grapes come. While large Champagne houses, such as Mumm, may use grapes sourced from as many as 80 different vineyards, Grower Champagnes tend to be more terroir focused, being sourced from single or closely located vineyards around a village. Today there are over 19,000 independent growers in the Champagne region, accounting for nearly 88% of all vineyard land in the region. Around 5000 of these growers produce wine from their own grapes. A Grower Champagne can be identified by the initials RM (meaning Récoltant-Manipulant)

**Cheers!**

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