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Subject: Washington State Red Wines New releases
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To: tasting santiam tasting@santiamwine.com

DR

Good Evening, New releases from Washington State Friday night at Santiam Wine & Bistro. Sweet line-up we have for you.

Some so new I didn't even get to taste! These wines are always great...make your plans to show up for this tasting and as always we hope you brings your friends!

When: Friday, September 11th

Time: 4-8 P.M.

Where: Santiam Wine & Bistro

Cost: Full pour \$26 Half Pour \$15

Special feature: Flank Steak Salad/ Thinly sliced Flank on a bed of romaine with red onion, garden fresh tomatoes, cucumber. BluCheese Dressing & Garlic buttered baguette

The Wines:

2013 Long Shadows Saggi \$51

62% Sangiovese, 29% Cabernet Sauvignon, 9% Syrah. Among Tuscany's oldest and most prestigious wine families, Ambrogio and Giovanni Folonari teamed with Allen Shoup to produce a wine that showcases Washington State's terroir with plenty of Italian character. Saggi (meaning "wisdom") is a stunning blend of two outstanding Washington Sangiovese vineyards. Candy Mountain Sangiovese gives the wine its dark fruit flavors and appealing notes of anise. Dick Boushey's Yakima Valley Sangiovese, planted in 1992, adds vibrancy and liveliness. Because Cabernet Sauvignon has the potential to overtake Sangiovese, the Folonaris work closely with Sagemoor Vineyards to carefully select blocks of Cabernet they know from experience deliver elegant character and refined tannins. Syrah, also from Sagemoor, adds to the wine's dark color and rich mid-palate.

2012 Vintage review 93 Points Robert Parker

Another candidate for the best vintage to date of a cuvee, the 2012 Saggi is a blend of 59% Sangiovese, 33% Cabernet Sauvignon and 8% Syrah that comes from fractured basalt and sandy loam soils and spent 18 months in 55% new French oak. It offers perfumed, savory notes of dried flowers, Asian spice, new leather and sweet black cherries to go with a full-bodied, voluptuous, layered and seamless style on the palate. Giving up real Sangiovese character, with the Cabernet and Syrah taking a back seat, it should evolve nicely for 2-3 years and keep for over a decade.

2012 Abeja Cabernet Sauvignon Walla Walla \$48

Broad and open-textured, with nubby tannins around a focused core of black cherry, roasted meat and sage flavors, picking up a chocolate note as the finish lingers. Drink now through 2020 **91 Points Wine Spectator** 14.8% ALC

2012 Soos Creek "Stampede Pass" Cab Franc Columbia Valley \$30

100% Cabernet Franc from Dineen and Slide Mountain Vineyard, all native yeast Now! For the first time a 100% Cabernet Franc from Soos Creek! The Slide Mountain and Dineen Vineyards provide the grapes for this plush and aromatic wine that's sturdy backbone is beautifully complemented by lifted aromatics and lovely blueberry flavor profile!

2014 Owen Roe Abbots Table \$23

44% Zinfandel, 31% Sangiovese, 14% Blaufrankish and 9 % Malbec ALC. 14.1% Just released this vintage.

Sweet new label, new vintage and an interesting and delicious red blend! By the glass at Santiam Wine & Bistro!

2012 Saviah Syrah Walla Walla, WA \$29

Supple and generous, with a streak of tarry, stony minerality coursing through the ripe cherry and plum flavors, mingling seamlessly as the finish rolls on against velvety tannins. Drink through 2022. 469 cases made 14% Alc **93 Points Wine Spectator**

2012 Cana's Feast Two Rivers Red Wine \$17.50

This wine is fresh out of the gate. I got the only six bottles available at this time. More coming soon. This Bordeaux Style wine was made in the traditional fashion of the great wines from the Southwest of France. Wines of this style are given balance, complexity and richness by judiciously unifying grapes of soft, plush character with those of intense structure and dark cool. The result is a sumptuous, full-bodied wine that pairs well with a wide variety of casual fare and everyday meals with friends and family, including roasted meats, stews and chilis, hearty pastas or grilled burgers and chicken. 14.1%Alc

Cheers!

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