Grenache. One of my favorite grapes it pairs so well with food. It grows all over the world and that is why we are tasting a little from around the globe. Please join us.

- Price \$16 full pour and \$10 for the half pour.
- Time:4-7 Pm
- Where: Santiam Wine Co & Bar
- Our special features tomorrow are Our Wild Mushroom Lasagna and we have a huge pot of Corn & Crab Chowder

The Wines:

2011 Evodia Old Vine Grenache Spain \$10

sourced from vines that are reportedly up to a century old and planted at between 850 and 1100 meters altitude; raised in concrete vats): Glass-staining ruby. Aromas of blackberry, boysenberry, smoky minerals and white pepper, with a suggestion of candied rose. Supple on entry, then firmer in the mid-palate, with vibrant flavors of black and blue fruits and floral pastilles. Finishes with powerful blue fruit and spice notes and very good length. 90 Points Steven Tanzer

2010 Onix Classico Priorat, Spain \$20

Dark ruby. Bright, spice-accented aromas of cherry and black raspberry, with subtle floral and mineral nuances. Lively, focused dark berry flavors possess good energy and show a clean, nervy quality on the finish. This is already drinking nicely. 89 points Stephen Tanzer

2010 Chateau Paul Mas Coteaux du Languedoc, France \$18

Ripe, with mocha and dark chocolate flavors accented by plenty of smoke notes. Inky finish is long and rich, with creamy accents. Drink now through 2016. 88 Points Wine Spectator

2009 Ransom Grenache Washington \$23

2011 Domaine La Garrigue Cotes du Rhone \$17

2009 A tribute to Grace Grenache CA \$46

A Tribute To Grace Wine Company is dedicated to crafting authentic expressions of Grenache. All wines are single-vineyard sourced to maintain authenticity, and remain 100% Grenache. I am a New Zealand born winemaker who moved to California in 2006 with the dream of making Grenache. In the land from which I stem, the climate is too cool to ripen this sun-loving beauty. And so began my search: northern Spain, southern France, southern Australia, California... Abundant sunshine and entrepeuneurial spirit led me to the latter, and in 2007 I sourced my first Grenache fruit from the Santa Barbara Highlands Vineyard. Nestled high above the Pacific Ocean and 33 miles inland, this high-desert vineyard provided the perfect balance of heat and light I sought. I chose to name my label after two of my favourite things: my Grandmother Grace, and my most beloved attribute. My winemaking intention is to capture this spirit, and stay as close to nature as humanly possible. The trio is completed by the grape itself, which to me encapsulates grace.

To grace and Grace,

Cheers!

Debbie Rios / Owner Santiam Wine Company 1930 Commercial Street SE Salem, Oregon 97302 503-589-0775 debbie@santiamwine.com www.santiamwine.com