

From: Debbie debbie@santiamwine.com
Subject: Flank Steak, Chimichurri, sweet potato fries, green salad Reds from Chile
Date: January 16, 2020 at 7:19 PM
To: bwelsh@mind-over-media.com



Good Evening, Join us for a taste of Chile tomorrow night January 17th from 4-8 PM

Our dinner special: Flank Steak, Chimichurri sauce, sweet potato fries and green salad.

Reservations welcome call us at 503-589-0775

P.S. Attached is our Valentine menu for Friday, February 14th 4-8 PM

Full pour: \$34 Half pour:\$19

The Wines:

2015 Errazuriz Don Maximiano Founder's Reserve is a Cabernet Sauvignon \$100 The 2015 Don Maximiano Founder's Reserve is a Cabernet Sauvignon-based blend with 15% Carménère, 8% Malbec, 7% Petit Verdot and 3% Cabernet Franc from Panquehue. It fermented in small stainless-steel vats and matured in French oak barrels (68% new) for 22 months, including malolactic. This must be the most elegant version of this cuvée that I tasted, with even a lighter structure than the cooler 2014, and there's also a little more acidity. The texture is seamless, and the balance between fruit, tannins and acidity is superb. This is a superb Bordeaux blend. **93+ Points Robert Parker**

2015 Domaine Barons de Rothschild (Lafite) Le Dix De Los Vasco \$64 Complex aromas of mocha, oak grain and chocolate boost scents of berry fruits and cassis. The jammy palate offers several layers of blackberry, chocolate and spice flavors. A steady finish with no peaks or valleys keeps this tasty number on path. Drink through 2025. **92 Points Wine Enthusiast**

2016 Koyle Royale Cabernet Sauvignon Alto Colchagua \$28 Pronounced aromas of black cherries, blackberries, spice, ripened stalk, leathery/meaty, vanilla/cloves, very light hint of prune/dried figs. Developing wine which is dry, high acidity/tannin/body/alcohol lv, pronounced flavors which subtle stalky/capsicum lingering with fresh black fruit and non-fruit flavors. Med(+) finish. Biodynamic certainly gives unique traits into this wine and really hope that after several decades I can buy a bottle of this again to see how old vine + biodynamic performs! **90 Points Wine Enthusiast**

2016 Lapostolle Cuvée Alexandre Carmenère \$26 The 2016 Cuvée Alexandre Carmenère has some 15% Cabernet Sauvignon. It's surprisingly fresh and clean, remarkable for a difficult harvest, especially for the late-ripening varieties. It has fine-grained tannins and rich flavors. This feels like a great improvement over previous years, and it also has less oak; they now buy used barrels from Clos Apalta. **90 Points Wine Advocate**

2015 Montgras Antu Ninquen Colchagua Valley Cabernet- Carmenère \$21 A warm, spicy nose with earthy plum and berry fruit shows a dash of cinnamon. A lush yet bright palate on this 70% Cabernet Sauvignon and 30% Carmenère blend is high in energy, thus plum, cherry and chocolate flavors are on full alert. Toast and spice nuances settle into a backing role on the finish. **90 Points Wine Enthusiast**

2017 Koyle Gran Reserva Carmenère \$15 Jammy berry aromas are ripe and slightly candied, with only a hint of Carmenère's patented green. A full, round palate ranks as dense, while this tastes of ripe black fruits and toast prior to a peppery finish where dry tannins take over.

Several labels from one of the newest additions to our portfolio, [Koyle Biodynamic wines from Chile](#), recently received top ratings from several of the most renowned wine critics and publications in the world. These are prime examples of the quality that Koyle Family Vineyards is able to produce, while proudly calling attention to their [organic](#) and [Biodynamic](#) production.

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Valentine menu
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