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Subject: Wine Tasting tonight Argentina Malbec special menu items
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To: newsletter@santiamwine.com

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Welcome to 2015 and our first wine tasting of the year! Malbec from Argentina

Special Menu Items:

Shrimp Puttanesca Ala Cart \$10 Entrée served with green Salad and Bread Stick \$15.50

Lobster Bisque Bowl \$12 Cup \$10

Sous Vide prepared Beef Tender Loin, Cherry reduction sauce on French Baguette \$12 Ala Cart with green Salad \$16

Spiced Bread Pudding with Carmel Sauce, Dates and Hazelnuts \$8 for two!

When: tonight Friday, January 2nd

Time: 4-8 PM

Cost: Full Pour \$20 Half Pour: \$12

The Wines:

2013 Chakana MAIPE Malbec \$12

This large winery in Mendoza, Argentina makes numerous wines under the Maipe, Chakana and Cueva de las Manos labels. Almost all of them represent good values. The 2013 Maipe Malbec Reserve is 100% Malbec aged 12 months in French oak. It exhibits notes of blackberries, white chocolate, licorice and spring flowers. Medium-bodied with excellent concentration, a savory freshness and a juicy, succulent finish. Enjoy it over the next 1-2 years. **87 Points Robert Parker**

2012 Pascual Toso Reserve Malbec \$19

Bright, dark red with ruby tones. Blackberry, pepper and exotic oak tones of smoke, chocolate and spices on the nose, with a violet perfume emerging with air. A bit more energetic and less obviously oaky in the mid-palate, with blackberry and black cherry flavors complicated by violet and menthol. Boasts attractive berry sweetness but the wood-influenced tannins show a dry edge.

88 Points Stephen Tanzer

2011 Atamisque Malbec \$27

The 2011 Malbec is produced from low-yielding, almost centenary vines in La Consulta, in the south of the Uco Valley aged for 14 months in new French oak barrels and is a big jump from the Catalpa. It has much better integrated oak, more depth of fruit, good balance and freshness, with notes of ripe plums, violets and blueberries with a spicy touch and medium to full-bodied, ripe and long. This is a great Malbec at a great price, drinkable, but should also age well. 25,000 bottles produced. Highly recommended. Drink now-2018. **93 Points Robert Parker**

2012 Colome Estate Malbec \$21.50

(from vineyards planted at 7,500 and 8,500 feet; includes 8% tannat, 3% cabernet sauvignon and 2% syrah and petit verdot; just 20% new oak): Saturated, bright ruby-red. Crushed blackberry, pepper, violet, tobacco leaf and fresh herbs on the nose, plus a whiff of meaty reduction. Penetrating acidity confers lovely vinosity and clarity to this high-altitude wine's tightly coiled

cherry and spice flavors. Finishes with a very firm spine of tannins and acids and sneaky length and lift. Here's a producer that trusts its fruit and does not feel the need to boost it with new lumber. **90 Points Stephen Tanzer**

2011 Norton Reserva Malbec \$17

The 2011 Reserva Malbec has a strong bouquet of ripe fruit, cured meat and charred oak. The palate has soft tannins, balance and elegance, in a slightly international style. Drink 2014-2017.

88 Points Robert Parker

2011 Gascon Reserve Malbec \$22

The 2011 Don Miguel Gascon Reserva Malbec has 4% Petit Verdot and 3% Cabernet Franc and feels more classical in style, with a perfect marriage of fruit and wood, displaying aromas of nutmeg, balsamic notes and red and black fruit. The palate is medium-bodied, with supple tannins, clean flavors and a tasty and smoky finish. Drink now-2016. **89 Robert Parker**

Our January Newsletter will be finished on Tuesday, January 6th

Happy New Year!

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