

**From:** Debbie debbie@santiamwine.com  
**Subject:** rhone reds including Vieux Telegraphe La Crau and Lamb Stew  
**Date:** October 10, 2019 at 7:33 PM  
**To:** bwelsh@mind-over-media.com



Good Evening, We have a special tasting for you on Friday, October, 11th from 4-8 PM

Our special: Lamb Stew... I can smell it cooking as I'm writing and I had to sneak a bite...Wow, is it ever tasty. The perfect dish for these chilly nights and to pair with these wonderful wines.

Then on Saturday, October 12th we will be tasting wines from the October Cheap & Cheerful and leftovers from this tasting from 11-4 PM our lunch special is deluxe cheeseburgers with truffle fries.

Reservations welcome! Call us at 503-589-0775

Full pour \$34 Half pour \$19

The Wines:

### **2016 Vieux Télégraphe Châteauneuf Du Pape 'La Crau' \$94**

Undoubtedly one of the top vintages of this wine, the 2016 Châteauneuf du Pape La Crau features classy notes of crushed stones and black tea to go along with ripe raspberries and black cherries. Full-bodied yet silky, there's more power and richness in La Crau than in Piedlong, yet there's commensurate elegance and finesse. The wine grows in intensity on the finish without ever seeming heavy or overripe, instead offering hints of tea and licorice. **96 Points Wine Advocate**

### **2017 Chateau De Saint Cosme Gigondas \$48**

Moving back south, the 2017 Gigondas is another terrific vintage for this cuvée, and it's a quintessential expression of Saint Cosme. Ground herbs, graphite, gunpowder, pepper, black raspberries, and cassis all emerge from this full-bodied, ripe, polished Gigondas. With solid concentration, building yet ripe tannins, and a great finish, you'll be thrilled to have a case in the cellar. **93 Points Wine Advocate**

### **2016 Avennia 'Justin' Yakima Valley Red WA. \$42 ...The ringer!**

The 2016 Justine is the Southern Rhône blend of the estate, checking in as 56% Grenache, 32% Mourvèdre, and 12% Syrah aged 20% in concrete and the balance in neutral French oak. This medium ruby-colored effort offers a thrilling bouquet of kirsch liqueur, herbes de Provence, ground pepper, and spice. It's elegant, medium-bodied, and seamless on the palate, with rocking levels of fruit and texture. Drink it over the coming decade. **92 Points Jeb Dunnuck**

### **2015 Domaine Chamfort Vacqueyras \$25**

The Domaine Chamfort is run by the energetic and irrepressible young vigneron, Vasco Perdigao. While Vasco is of Portuguese origin, he has fully integrated himself into the life of a vigneron in the southern Rhône as proprietor of the 16.5 hectare Domaine Chamfort in Sablet, at the northern edge of the Gigondas appellation. Here he produces limited amounts of Côtes du Rhône, Sablet, Séguret, Rasteau and his main wine, Vacqueyras. The combination of old vines, low yields and excellent southeast exposure results in full-bodied wines of great warmth and generous character, yet still very approachable in the traditional style of southern Rhône wines.

### **2014 Michel Gassier Nostre Pais \$20**

One of the bigger, richer versions of this cuvee, the 2014 Nostre Pais Costières de Nîmes (35% Grenache, 25% Carignan, 20% Syrah and the rest Mourvèdre and Cinsault) was fermented with one-third whole clusters and aged in equal parts 500-liter barrels and concrete tanks. Its deep ruby/purple color is followed by terrific notes of blackberries, blackcurrants, roasted herbs and licorice. It has serious mid-palate depth, integrated acidity and present, yet ripe tannin, all suggesting it will evolve gracefully for at least 4-6 years. **91 Points Wine Advocate**

### **2017 Domaine Lafond Roc-Epine Cotes du Rhone \$15**

Still in tank when I tasted it, the 2017 Cotes du Rhone Roc Epine is a 60-40 blend of Grenache and Syrah. Cola blueberries black pepper and licorice notes all mingle easily on the nose and medium to full-bodied

Salt, blackberries, black pepper and honey notes all mingle easily on the nose and medium to full bodied palate. 90 Points **Wine Advocate**

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