

Today was a great day! I love the weather change it works for me and my wine:) Please join us for this exciting wine tasting Friday night! Bring your best friend and enjoy the evening! Don't forget we have great food, you can dine with us.

- **Where: Santiam Wine Co & Bar**
- **Date: Friday, October 11th**
- **Time: 4-7PM**
- **Price: First Five pours \$17 add the super pour \$25**
- **1/2 pour of all six \$15**
- **The full pour means 2oz of each wine and the 1/2 pour is 1oz. Just in case you are wondering...**

The Line-up:

2009 Stag's Leap Nine Points Meritage \$14

If you have not heard of Nine Points before, you can be forgiven for having missed this Napa Valley secret. Even with my security clearance it was next to impossible to find any information out about this winery online. They do not have a website, and they do not advertise or sell direct online. And here is the reason: Nine Points is the little discussed step child of its far more renowned parent Stags Leap Winery. The 2009 Meritage was superb right out of the bottle. A wonderfully smooth initial impression is quickly replaced by a tasty, dry and jammy aftertaste that will remind you more of a nice Napa Cab than a discount label Sonoma Meritage. This wine could easily be mistaken for being \$25 to \$30 or more per bottle.

2009 Sean Minor Red Blend Napa Valley \$21.

30% Merlot, 23% Petit Verdot, 17% Zinfandel, 16% Petite Sirah, 10% Syrah, 4% Malbec **Tasting Notes:** Our 2009 Napa Valley Red Wine is deep ruby in color and displays aromas of ripe blueberry, dark cherry, cassis and vanilla. On the palate, flavors of blueberries and dark cherry combined with hints of oak spices that coat the palate. The soft tannins and sweet oak balance lead to a long and lingering finish. **Winemaking Notes:** This unique red wine blend is from sites throughout Napa Valley with grapes harvested at optimal maturity, then de-stemmed and gently crushed into open-top stainless steel fermenters, at warm temperatures, to fully extract color and flavor. The fermented wine then was racked to a combination of French and American oak for aging of which 18% was new. During the aging process the wine lots were tasted throughout and blended back together just before bottling.

2010 Twenty Rows Cabernet Sauvignon \$23.50

The Cabernet Sauvignon is sourced from Oak Knoll, Rutherford, and Mt. Veeder. Our 2010 Cabernet is crafted from carefully selected grapes to yield an intense, deeply colored wine of concentrated aromas and flavors. It is approachable and delicious. The wine is full of dark cherries and black currants and has notes of cedar, sandalwood and coffee.

2008 Rodney Strong Reserve Cabernet Sauvignon \$38.50

Very tight, yet focused and dense, with loamy earth, cedar, black licorice, dried berry and savory herbal flavors. Balanced and full-bodied, showing more fruit suppleness on the finish. Drink now through 2021. 89 Points Wine Spectator It isn't tight any more! We love this wine!

2009 Frank Family Cabernet Sauvignon Napa Valley \$53

94% Cabernet, 3% Merlot & 3% Petite Verdot

Youthful purple color. Spice-accented aromas of cherry, cassis and pipe tobacco, with suave vanilla and Indian spice nuances adding complexity. Offers an array of dark fruit flavors brightened by a sexy floral note and gentle acidity. Smooth and smoky on the persistent finish. **90 Points Stephen Tanzer**

Super Pour \$7 Optional

2009 Shafer Vineyards One Point Five Napa Valley \$75

Saturated medium ruby. Complex aromas of cassis, dark chocolate, licorice, minerals and spicy oak, plus a hint of game. Pliant and layered on the palate, with an insidious penetrating quality to the seamless cassis, game, mineral and licorice flavors. A floral element gives lift to this primary but varietally expressive wine. Finishes long and suave, with fine tannins. Delicious now but capable of aging for a decade or more. A terrific vintage for this bottling. **93 Points Stephen Tanzer**

See you here?

Cheers,

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