


Debbie Rios <debbie@santiamwine.com> 
To: tasting santiam <tasting@santiamwine.com>

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Wines from Chile Friday night at Santiam Wine & Bistro

Good Evening,

We are all very excited about this tasting tomorrow night! Why you ask? Two weeks ago we opened a bottle of the 2009 Lapostolle Clos Apalta Carmenere for Tami's birthday and it was amazing! We can't wait to share with you!!

Wines from Chile

When: Friday, October

Where: Santiam Wine & Bistro

Time: 4-8

Pricing: Full pour \$24 (2 Oz) Half pour: \$14 (1 Oz)

The Wines:

2008 Montes Alpha Cabernet Sauvignon \$20

Lightly firm, with a muscular core of blackberry, currant and licorice snap notes laid over a loam and coffee undertow. Slightly chunky, but pushes through well enough on the finish. Drink now. **88**

Points Wine Spectator

2010 Koyle Reserva Carmenere DO Colchagua Valley \$15

Aromas of game and wild berries follow through to a fresh palate that expands with layers of spice, mesquite and tar. Assertive tannins flex on the finish. **Drink now. 88 Points Wine Spectator**

2011 Errazuriz Max Reserva Carmenere \$17.50

The 2010 Max Reserva Cabernet Sauvignon is aged for 12 months in mainly French oak. It has an uncomplicated nose of blackberry and bilberry fruit, while the palate offers rounded, saturated tannins with dark chocolate and black olive interlacing the blackberry fruit. It is nicely composed towards the finish. Drink now-2016. **88 Points Robert Parker**

2008 Concha Y Toro "Terrunyo" Carmenere Block 27 \$47.50

Dark cassis, kirsch and plum sauce fruit is framed by fine tannins, which lend a creamy edge to the dark fruit notes and maduro tobacco, wildflower and spicy cedar hints. Drink now through 2017. **91 Points Wine Spectator**

2010 Montes Purple Angel \$60

"A dark, ambitious red, with ample toast and mocha to the macerated plum skin, dark cherry and grilled fig fruit that pumps out layers of humus, iron and olive paste before the fruit returns for an encore on the finish. Carmenere and Petit Verdot. Drink now through 2020". 500 cases imported. – **NW 93 Points Wine Spectator**

2009 Lapostolle Clos Apalta Estate \$70

"This gorgeous wine deftly balances polished cassis, dark cherry reduction and blueberry notes on a compact frame. Structured, with silky tannins lining the long finish that lingers on with hints of apple wood, spice box and underbrush. Carmenere, Cabernet Sauvignon and Petit Verdot. Best from 2014

through 2020". *96 Points Wine Spectator*

Thank you all,

Debbie Rios
Owner
Santiam Wine Company
1555, 12th SE Suite 130
Salem, Oregon 97302
503-589-0775
www.santiamwine.com
debbie@santiamwine.com