

From: Debbie debbie@santiamwine.com
Subject: Valpolicella/Amarone Tasting Dinner special Braised Beef Short Ribs
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To: bwelsh@mind-over-media.com



Good Evening,

How did I know a month ago it was going to be the perfect weather for this amazing Italian Wine tasting and dinner? sometimes I scare myself!

Just kidding, it was an educated guess.

Dinner Special: Braised beef short ribs and mushroom risotto

Reservations welcome: call us at 503-589-0557

These wines are from the Veneto region of Italy. The Veneto is a northeastern Italian region stretching from the Dolomite Mountains to the Adriatic Sea. Venice, its capital. Many of you have been traveling to Italy and I would highly recommend visiting the Veneto.

Full pour \$34 Half pour \$19

The Wines:

2011 Dal Forno Romano Della Valpolicella Monte Lodoletta \$100

This is a real bruiser of a wine, and it marks the first of three excellent back-to-back vintages (2011, 2012 and 2013). The growing season was full of surprises and many farming decisions had to be made at the spur of the moment. The 2011 growing season started off cool, but there was an explosion of heat in mid-August that remained intense until a final cooling period at harvest. Fruit ripening had been behind schedule, but that August heat helped to pick up the pace. (By the way, this is also the year Michele Dal Forno got married). The 2011 Amarone della Valpolicella Monte Lodoletta is an incredible wine that has magically managed to maintain the fresh acidity associated with the cooler part of the growing season. It also shows the inky black concentration and ripeness that is reflective of the hottest part of the summer. I am impressed by the tannic management, as the wine is silky and fine at this young stage; however, the underlying structure promises a long aging future, should you chose to put your bottle aside. Overall, this vintage is slightly more accessible and ready to drink if you don't have the patience for cellar aging. **97 Points Wine Advocate**

2013 Pasqua Amarone della Valpolicella \$43 This is a smokey and savory expression from Valpolicella in Northeast Italy. The 2013 Amarone della Valpolicella Famiglia Pasqua is a very attractive wine that offers ample power and intensity along the way. This is a big-boned effort with thick layers of dark fruit, prune, raisin and blackberry preserves that peel back with slow layering. Exotic spice and moist chewing tobacco appear on the close. **91 Robert Parker**

2013 Masi Amarone della Valpolicella Classico Costasera \$55

The 2013 Amarone della Valpolicella Classico Costasera employs the estate's same classic blend of 70% Corvina, 25% Rondinella and 5% Molinara, with appassimento lasting more than 100 days. This drying period results in a loss of 35% of the grapes' original weight, yielding highly concentrated sugars. It offers a more approachable and slightly fresher expression, but you still get all that Amarone intensity and power, fueled by dark fruit and spice. The Costasera is a little more elastic and versatile than its peers, especially when it comes to food pairing possibilities, accommodating anything from venison and heavy stews to a lighter pasta fagioli. This is a classic Amarone that delivers all the basic promises of wine made from air-dried fruit. Some 560,000 bottles were made. **92 Points Robert Parker**

105 Allegrini Palazzo Della Torre \$20

Here is one of the best sellers from the Allegrini portfolio of wines. The 2015 Palazzo della Torre is a popular blend of 40% Corvina Veronese, 30% Corvinone, 25% Rondinella and 5% Sangiovese. A third of the fruit see appassimento for 90 days, and the rest is fermented as fresh grapes. The air-dried grapes are fermented in December, and the blend is made before the wine goes into neutral barrique for 15 months of aging. You get dried fruit aromas with tobacco and sweet spice. Production is large with 500,000 bottles released. **90+ Wine Advocate**

2016 Adalia Laute Valpolicella \$17

Aromas of red-skinned berry, white pepper and a whiff of mint float out of the glass. Light bodied and fresh, the palate evokes Marasca cherry, white pepper and cinnamon alongside supple tannins. Enjoy through 2019. **88 Points Wine Enthusiast**

2014 Buglioni "l'imperfetto" Valpolicella Classico Superiore \$20

Deep ruby-red in color. Distinct and elegant aromas of ripe red fruit and black cherry, with scents of spices and vanilla. Round in the mouth, velvety and harmonic. This wine pairs well with tasty pasta and rice dishes. It is excellent with chargrilled or roasted beef, lamb and medium/mature cheeses. Serve at approximately 18 C (65 F). Open at least one hour before serving. Blend: 50% Corvina, 20% Corvinone, 25% Rondinella, 5% Oseleta

This is a beautiful red with blueberry and blackberry character. Medium body, firm and silky tannins and a flavorful finish. Drink now. 90 Points James Suckling

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