

**From:** Debbie debbie@santiamwine.com  
**Subject:** Oregon Pinot Noir & Wild Mushroom Risotto on Wed, Nov 22nd and Friday, Nov 24th Washington Reds  
**Date:** November 21, 2017 at 9:53 PM  
**To:** bwelsh@mind-over-media.com



Thanksgiving weekend begins here Wednesday, November 22nd at 4 PM

We are tasting some of the best Oregon Pinot right here at Santiam Wine & Bistro

Bring your family, bring your friends...they will thank you! And, you won't have to drive all over the valley to taste six different Willamette Valley Pinots.

Our special: Wild Mushroom Risotto with a tasty light Kale Salad. A perfect match for Pinot Noir.

The cost: Full pour \$32 Half pour \$18

Reservation can be made if you prefer: Call 503-589-0775

By the way-Friday, November 24th we are pour Washington Reds from 2014 Fidelitas Malbec to 2014 Leonetti Cabernet Sauvignon..Let the fun begin!

The Wines:

#### **2015 Cameron Abby Ridge Pinot Noir \$68 Just released!**

Cameron's Abbey Ridge is a thing of beauty, showing mind-melting depth and breadth. Opening with sexy aromas of crushed red berries, lavender, licorice and rosemary, the palate expands to a deep and layered mix of red and black fruits. This is seriously ageworthy Pinot noir and should be optimal with 8-10 years in the cellar. Highly recommended. Abbey Ridge is a crown jewel of Willamette Valley vineyards. High elevation Dundee Hills, nearly 40 year-old vines, late-ripening, so unique and distinctive in the wines it produces.

#### **2014 Cristom Estate Eola-Amity Hills Pinot Noir \$50**

A blend of the four estate single vineyards. Pale ruby-purple in color, the 2014 Pinot Noir Estate is a little mute at this stage, offering notions of cranberries and red currants over earth aromas of tree bark, moss, truffles and Provence herbs. Medium-bodied, the palate is restrained with a quiet intensity of red berry and earthy flavors, supported by fine-grained tannins and lively acid, finishing long. **91 Points Robert Parker**

#### **2015 Domaine Drouhin Pinot Noir \$42**

Our 1988 Classique Pinot Noir was the first wine produced by the Drouhin Family in Oregon. Over two decades later, this cuvée has become a foundational element of many great wine lists and personal cellars. The fruit is harvested entirely from our family's Dundee Hills estate, and the wine is vinified in the Drouhin family style with a focus on elegance, balance and finesse.

#### **2014 Winderlea Dundee Hills Vineyard \$25**

A bright ruby red color this pretty and sassy wine shows great red fruit (cherries, strawberries and cranberries) on the nose and follows through on the palate. Delicious layers of red fruit combine with subtle savory notes to create a silky wine that is ready to drink and enjoy now or cellar for a decade. Maresh, Murto, Weber, Winderlea

#### **2014 Bryn Mawr Estate Pinot Noir \$32**

Pomegranate red with brick red hue. Bright cherry cola, Asian five-spice, and fresh pine tips on the nose. Background notes of black licorice and forest floor add complexity. The palate is assertive and bursting with fruit sweetness on the attack. Fine grained and smooth tannins fill the midpalate. The wine displays good cut and finishes on notes of cherry pit and mulling spice.

#### **2015 Owen Row Sharecropper's Pinot Noir \$14**

Another vibrant and lively Pinot Noir for Sharecropper's! This wine is ready to open up and enjoy now, exuding the flavors and aromas of an unusually hot Oregon harvest. Bing cherry, rose petals and pomegranate aromas burst in the glass, with hints of baking spice and forest floor. The palate is elegant with continuous flavors of cherry and olive notes. Mild tannins and mouthwatering acidity are focused with a subtle compliment of toast

and cinnamon to round out the long finish.

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