

**From:** Debbie debbie@santiamwine.com  
**Subject:** Zinfandel Tasting & Saint Louis Style BBQ Ribs  
**Date:** December 13, 2018 at 7:15 PM  
**To:** bwelsh@mind-over-media.com



Baby, it's cold outside! Warm-up here with some tasty Zinfandel & Blends,

Dinner special: Saint Louis Style BBQ Ribs! Yummy!

Reservation welcome! call 503-589-0775

Full pour \$28 Half pour: \$16

Date: Friday, December 14th from 4-8 PM

The Zinfandel:

### **2016 Biale "Black Chicken" Zinfandel Napa Valley \$48**

The Oak Knoll winegrowing region is prevalent in this wine with its dark color, ripe aromatics and juicy acidity. The nose is full of vibrant black cherries, dried fig, pomegranate, wild black berry, fresh dark flowers, subtle dried herb, toasty brown spices and fruit cake. The entry is soft and weighty and gives way to supple, round tannins. **93 points awarded by International Wine Report.**

The 2016 growing season was near-perfect with an early start and ideal weather conditions throughout. A relatively steady and mild July and August and then a series of warm days at the end of the growing season, vineyards were able to progress to perfect ripeness. The season wrapped up beautifully as the first significant fall rainstorm arrived on October 14th—just after the last of our grapes were picked. The lovely finish is the signature of this elegant, surprisingly feminine, and remarkably balanced Zinfandel that is immediately drinkable and worthy of 5 to 7 more years of cellar time.

### **2016 Carol Shelton Monga Sonoma County Zinfandel \$23**

A distinctive Zinfandel, with floral pomegranate and sweet anise aromas and briary, well-built cherry and spice flavors that linger on a lively finish. Drink now through 2023. 763 cases made. **93 Points Wine Spectator**

### **2016 La Storia "Block 303 Zinfandel \$25**

The wine is bright and lively with concentrated "Zini" aromas; predominately dark cherry, blueberry, plum with some typical raisin. The fine oak barrel aging brings in subtle aromas of vanilla, brown sugar, cinnamon and slight toast and smokiness. The mouth feel is solid with medium body and very soft, elegant tannins that accentuate the wine's long and juicy finish.

### **2017 Troon Zinfandel, Applegate Southern Oregon \$20**

Just one sip is all it will take for you to know this is not a California Zinfandel. Bright, fresh and mouthwatering, Oregon Zinfandel from our Applegate Valley Estate Vineyard rivals the best Côtes du Rhône wines for sheer pleasure and value. Troon Vineyard is an historic site for Oregon Zinfandel as Dick Troon first planted Zinfandel vines here in 1972. Today, from Dick's old vines, we produce our Troon Vineyard Estate Zinfandel. The heart of this wine is from our vineyard's block 1, which was planted in 1987. These over thirty-year-old vines give our Estate Zinfandel its unique combination of rich flavors balanced by a vivacious counterpoint of zesty acidity. The wild card in this wine is a 3% co-ferment of Petite Sirah that gives structure and a subtle earthy character.

### **2014 Segesio Old Vine Zinfandel \$36**

The 2014 Zinfandel Sonoma displays plenty of spicy, earthy new saddle leather and berry fruit in a medium to full-bodied style. It offers loads of ripeness and a luscious mouthfeel. Drink it over the next 2-3 years. **89 Points Robert Parker**

### **2016 Marietta "Angeli Estate" \$32**

The 2016 Zinfandel Angeli (96% Zinfandel, 2% Syrah, and 2% Petite Sirah) comes from Alexander Valley in the northern part of California. Its plum/purple color is followed by a rockingly good bouquet of spiced plums, cedar, sandalwood, and exotic spice. Medium to full-bodied, focused, elegant and seamless, with a silky texture, it's

very much in the style of the 2016 vintage. While already hard to resist, it should keep for 6-7 years. It's a great value. **93 Points Jeb Dunnuck**

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