

**From:** Debbie debbie@santiamwine.com   
**Subject:** California & WA Cabernet Sauvignon Dinner Special Prime Rib  
**Date:** December 19, 2019 at 7:58 PM  
**To:** bwelsh@mind-over-media.com

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It's almost Christmas! Why not relax and enjoy the moment... then splurge and taste some amazing Cabernet Sauvignon from Washington and California

Dinner Special: Prime Rib, garlic mashed potatoes, French beans

Friday, December 20<sup>th</sup> from 4-8 PM

Reservations welcome: call us at 503-589-0775

Full pour \$42 Half pour: \$23

Below is our calendar for the rest of the year.

The Wines

**2017 Caymus Cabernet Sauvignon Napa Valley Cabernet MAGNUM \$100** Caymus has a signature style that is dark in color, with rich fruit and ripe, velvety tannins – as approachable in youth as in maturity. We farm Cabernet grapes in eight of Napa's 16 sub-appellations, with diversification enabling us to make the best possible wine in a given year. Our Cabernet offers layered, lush aromas and flavors, including cocoa, cassis, and ripe dark berries. I have a limited amount of this bottling but enough to get us through!

Tasting notes: This wine is smooth, polished, and well-appointed. Its bold and deep aromas and flavors of cassis and oak stay tenderly on the palate. Pair it with a thick, well-marbled grilled ribeye. (Tasted: July 12, 2019, San Francisco, CA) **WW 92 Wilfred Wong of Wine.com**

**2014 Pine Ridge Vineyards Cabernet Sauvignon Stags Leap District \$100** The 2014 Cabernet Sauvignon Stags Leap District shows a medium to deep garnet-purple color and nose of baked plums, dried mulberries and cassis plus coffee with earth and herbs hints. Taut and chewy in the mouth, it finishes a little hard and chewy but with bags of depth. **91 Points Robert Parker**

**2015 Dunham Cellars XXI Columbia Valley \$45** Coming from 100% Cabernet and aged 18 months in 50% new French oak, the 2015 Cabernet Sauvignon XXI offers terrific crème de cassis, toasted spiced, dried flowers, and hints of cedar box. Elegant, medium to full-bodied, and balanced, it shines for its purity and elegance as well as its texture. Drink it over the coming 10-12 years or more. **92 Points Jeb Dunnuck**

**2015 Pepper Bridge Cabernet Sauvignon Walla Walla, WA \$58** The 2015 Cabernet Sauvignon checks in as a blend of 83% Cabernet Sauvignon, 9% Merlot, 4% Malbec, and 2% each of Cabernet Franc and Petit Verdot. It offers a more forward, blue-fruited, graphite, and scorched earth bouquet, yet firms up nicely on the palate with fine, building tannin and a great finish. It's another ripe yet pure wine from this team. **92 Points Jeb Dunnuck**

**2017 Smith & Hook Cabernet Sauvignon Central Coast \$20** Fragrant aromas of plum and black cherry find perfect balance with hints of vanilla, cola, cloves and cocoa dust. Right on the heels of all that aromatic intensity are interwoven layers of blackberry, boysenberry, black currant, dark plums and mocha. This wine is full bodied with supple tannins and a long, generous finish.

A bouquet bursting with notes of dark fruit and hints of spice leads into a structured palate of bright plum, boysenberry, and cherry. The initial fruitiness is complemented by alluring notes of vanilla cream and rich cacao. Expansive flavors and balanced tannins carry through to the smooth, lavish finish. The robust flavors are a great complement to braised short ribs, mushroom stroganoff, or a charred gruyere burger.

**2017 Luke Cabernet Sauvignon \$20** Shows presence and polish, with expressive blackberry, smoked spice and dusty cedar notes that take on structure toward fine-grained tannins. Drink now through 2025. **92 Points Wine Spectator**

Just a reminder our hours are:

Friday, December 20th 4-8 CA & WA Cabernet Dinner Special Prime Rib

Saturday, December 21st Tasting leftover Cabernet Sauvignon, Lunch Special Deluxe Cheeseburgers Hour 10-6 PM

Sunday: Closed

Monday, December 23rd 11-3 PM Retail only

Tuesday, December 23rd 11-3 PM Retail only

Wednesday, December 25th Merry Christmas Closed

Thursday, December 26th open 11-7 PM

Friday, December 27th Southern Rhone including Châteauneuf du Pape Dinner Special Lamb Stew

Saturday, December 28th Deluxe Cheeseburger and leftovers from last night

Tuesday, December 31st NEW YEARS EVE Champagne tasting all day Lunch and Dinner Special Fried Oysters W/ Slaw or French Fries 2nd Special Lobster Bisque

Wednesday, January 1, 2020 Happy New Year! We are closed today have a great day!!

***Baby It's cold outside!***

Cheers!

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