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**Subject:** Nebbiolo Tasting at Santiam Wine and Bistro  
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**To:** tasting santiam tasting@santiamwine.com

DR

**Join us for a taste of Piedmonte Nebbiolo**

**When: Friday, February 13th**

**Time: 4-8 P.M.**

**Cost: Full pour \$30 Half Pour \$17**

**Chef special food pairing: Braised Short Ribs**  
**Read more about Nebbiolo at the bottom of this page.**

**The Wines:**

**2012 Bruna Grimaldi Briccola Nebbiolo \$20**

This wine hosts a certain delicacy; bright cherry-rose fruit hints of licorice and wet-stone. Fresh and bright acidity, earthy and grippy tannins. It's old world etherealness may transport you immediately to Piazza Duomo in Alba.

**2012 Elio Grasso Nebbiolo \$22**

This is a tremendously deep and concentrated effort. Much of the fruit from the Barolo vineyards gets declassified and used to make a dynamite Langhe Nebbiolo. This wine also benefits greatly from short term cellaring and tends to drink extremely well after six months to a year of bottle age. Layers of fresh strawberries and kirsch liqueur fan out on the palate. This would be a great match with veal shanks braised slow and long

**2011 G. D. Vajra Langhe Nebbiolo \$24**

Enticing aromas of raspberry and flowers introduce this supple, elegant red. As the raspberry and cherry flavors unfold, moderate tannins bolster the finish. Drink now through 2015-2018

**2010 Castello Di Neive Barbaresco DOCG \$36**

The 2010 Barbaresco is totally classy. Sweet red berries, crushed flowers, mint and spices all waft from the glass. A medium-bodied wine, the 2010 retains superb grace, vibrancy and finesse. This isn't a blockbuster, but rather a wine that impresses with its elegance, clarity and nuance. The 2010 won't last forever, but it sure is gorgeous right now. Pairs well with meat-based raviolis, mushroom-topped pork saltimbocca, and Filet Mignon

**92 Points Galloni/Vinous**

**2009 Boroli Barolo DOCG \$40**

The 2009 Barolo Villero is an impressive wine for the year. The flavors are slightly forward, which is quite typical for the year, but it is a long, super-polished finish that elevates the 2009. Dark plums, tobacco and a host of balsamic notes leave a lasting impression **93 Points**

**Gallioni/Vinous**

**2009 Giacomo Brezza Bricco Sarmassa \$57**

The best qualities of the year come through in the 2009 Barolo Bricco Sarmassa, a wine that brings together the rich, radiant fruit of the year and a very classic sense of structure. Layers of sweet floral and herbal notes meld into cedar, tobacco, dried cherries and espresso beans. The tannins are firm and clenched, but the Bricco Sarmassa remains a relatively mid-weight Barolo

tannins are firm and clenched, but the Bricco Sarmassa remains a relatively mid-weight Barolo likely to drink better on the younger side. Still, an element of attractive sensuality makes me hopeful for the future. In 2009, the Sarmassa and Bricco Sarmassa aren't as different stylistically from each other as they can be. **Drink 2014-26 93 Points Galloni/Vinous**

### About Nebbiolo

Nebbiolo is the most important red grape varietal grown in northwestern Italy. It produces the great red wines of Barolo, Barbaresco, Gattinara (in Piedmont), and Valtellina (in Lombardy). "Tar and roses" are the classic descriptors for the deep red, orange-rimmed Nebbiolo, but the wines are highly complex and will reveal violets, red cherries, prunes, chocolate, truffle, and even yellow curry after time in the bottle. The wines are characterized by high tannin, high alcohol, and high acidity. They're wonderfully aromatic and have the ability to age well for many years. The name Nebbiolo is derived from "nebbia," the fog that blankets the Piedmont area in late October. The wines are traditionally aged in large Slavonian oak barrels, but there are some modern producers opting for barriques, the small oak barrels found in Bordeaux.

Nebbiolo's classic partner is beef braised in red wine, but it can be excellent with game birds and pasta with shaved white truffles.

Cheers!

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