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Subject: Spanish Grenache and Spanish Paella
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DR

Good Evening, We have a lot going on here! We now have new tall chairs with backs for everyone at the tall bar and tall tables...no more stools! YEAH!

Our Valentine's dinner is filling up fast! Be sure to call if you want to attend! The Date SATURDAY, February 13th 5-8ish

We are now pouring Cougar Crest Dedication Nine and Kiona Cabernet Sauvignon, Domaine des Malandes Petit Chablis by the glass! Great wine!

We have booked a special evening with Evening Land...Seven Springs Vineyard for a tasting/dinner on Thursday, April 7th The Wines...Phenomenal! We got the opportunity to taste through them all this afternoon. Yes you can book for this. Details later. You will have the ability to order these limited wines by the case after you taste them. Seven Springs vineyard is one of the oldest vineyards in Oregon.

This Saturday we are tasting six wines from our Cheap & Cheerful and one of them is from the Country super star Zac Brown. We will have POS to give out free to the first 20 to show up Saturday! We start at NOON!

Tomorrow night we are tasting Old Vine Grenache from Spain!

Special Dinner Pairing : Spanish Paella...

When: Friday, February 5th

Time: 4-8 P.M.

Cost: Full Pour \$26 Half Pour: \$15

The Wines:

2013 Bodegas Alto Moncayo Alto Moncayo \$50

Bright violet color. A complex, expansive bouquet evokes ripe dark berries, candied flowers, vanilla and incense, with a smoky mineral overtone. Juicy and focused on the palate, offering concentrated boysenberry and cherry-cola flavors that show surprising vivacity and a touch of back end spiciness. Finishes very long and energetic, with supple tannins building slowly and in harmony with the wine's intense fruit. This suave bottling, which is sourced from vines that were planted between 1910 and 1967, was aged in new French and American oak barrels for 22 months. **93 Points Vinous**

2013 Bodegas Alto Moncayo Veraton \$30

Their least-expensive wine, and one qualifying for this report, is the 2013 Alto Moncayo Veraton, aged in 60% new French oak and 40% new American oak for 17 months and bottled without filtration. This is a blockbuster, 100 % Old Vine Grenache cuvée, with a deep-purple color, great intensity, loads of blackcurrant and black cherry fruit, with licorice, lavender and touch of graphite and earth. It is full-bodied and powerful and I suspect tips the scales at at least 14%-14.5% alcohol. This should drink well for 5-6 years, possibly a lot longer. **92 Robert Parker**

These wines are made by Australian winemaker Chris Ringland and emerge from one of the finest sources of Old Vine Grenache in Spain, the Bodegas Alto Moncayo. The more expensive wines are called Alto Moncayo and Aquilon. Founded in 2001 in Campo de Borja, the winery has 210 acres of primarily ancient Grenache planted on mountain hillsides, most with a southerly exposure. The soils tend to be a complex mix of clay, slate, quartz, chalk and other minerals. The youngest of the vines were planted in 1967 and the oldest vineyards date back to 1910.

2013 Tres Picos Grenache \$15

The 2013 Tres Picos is the bodegas top cuvée of 100% Grenache from older, head-pruned vines planted on the hillsides of the Moncayo Mountains. Yields were less than two tons of fruit per acre. This was the first of the Grenaches to spend some time in a combination of older French oak barrels (for 10 months) as well as stainless steel. There are 6,000 cases of this outstanding wine. Its dense ruby/purple-tinged color is followed by notes of kirsch liqueur, licorice, pepper and spice box, and a medium to full-bodied, richly fruity, sensual wine with beautiful finesse, complexity and purity. Sometimes Grenache can take on a complex, Pinot Noir-like sensitivity, and this cuvée appears to have done that. Consumers should take advantage of these lovely wines offered at ridiculously low prices. **90 Points Robert Parker**

2013 Bodegas El Chaparral Navarra \$15

The most expensive wine in the Bodegas Nekeas portfolio is the 2013 Vega Sindoa El Chaparral Old Vine Garnacha. Made from vines planted between 1890 and 1930, with fermentation in French oak, aging on its lees in barrels for five months, it boasts a deep ruby color as well as chalky kirsch liqueur notes intermixed with hints of herbs, licorice and pepper. This dark ruby-hued, medium-bodied, heady, spicy 2013 is a classic Grenache. There are 2,000 cases of this stunning value that, like all of these offerings from Bodegas Nekeas, over delivers. Drink now-2017. **89 Points Robert Parker**

2010 Rotllan Torra Priorat \$19

Aromatic, with floral, spice and smoke notes, this expressive red follows through with kirsch, vanilla and mountain herb flavors that mingle in the firm texture. Balsamic accents round out the package. Drink now through 2020.

90 Points wine Spectator

2011 Coneria d'Scala Dei Black Slate Escaladei \$21.50

(80% garnatxa and 20% carinena; aged for ten months in French and American oak tanks): Opaque ruby. Assertive, mineral-accented dark berry and cherry aromas are complemented by notes of licorice, candied violet and black cardamom. Rich and broad but lively, offering sharply focused blackberry and bitter cherry flavors that become sweeter with air. Closes tangy and long, with mounting tannins and impressive length. According to the importer, these vines range from 40 to 100 years of age. **91 Vinous**

Cheers

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