

Good Evening, I can hardly believe it is almost Friday again! Time is fleeting by like a time warp! Slow down and taste the wine! We have an outstanding line-up of wine tastings this month and I hope you can come and enjoy them all! Tomorrow night is Sangiovese. Almost everyday I get asked for a good Sangiovese and when I say "How about a Chianti" I get the look...it is not totally understood that Sangiovese is the main grape to good Chianti and Rosso Di Montalcino and even a Brunello. Here you get to taste Sangiovese!

- **Where: Santiam Wine & Bistro**
- **Cost Full pour \$20 2 oz of each**
- **Half Pour pour \$12 1 oz of each**
- **Time: 4-8 pm**

The Wines:

2010 Tre Nova Bonatello Sangiovese WA./ OR \$15

Both the **Bonatello™** and **Bonatello™ Riserva** are made from 100% Sangiovese fruit grown in the Columbia Valley of Washington State. We employ a number of clones such as the "Brunello" Clone VCR 6, a Romagnolo Clone VCR 23, and a small berry clone which has been in use in Washington State for a couple of decades. Each clone contributes slightly differing attributes to the final wine, but together all express lively red fruit, and earthy aromas, rich fruit, and approachable ripe tannins, characteristic of the Sangiovese grape.

2010 Trinity Sangiovese Columbia Valley \$26

Bold dark fruits characterize the nose and unfold into secondary aromatics of vanilla and spice. Smooth and velvety mouthfeel with a long and silky finish. The grapes for this Sangiovese come from Coyote Canyon Vineyard in the Columbia Valley only 75 cases made and I think I have sold at least 12 cases Trinity is locally owned and farmed Vineyard here in Salem. This is an outstanding effort by owner/winemaker Steve Parker Kudos to you Steve!

2008 Covington Sangiovese Washington \$25

The 2008 Sangiovese is sourced from the Kiona and Seven Hills Vineyards and aged in 20% new French oak. Toasty cherries, spice box, and rose petal aromas lead to a slightly tart, cherry-dominated palate accompanied by plenty of spice and a firm acid structure. Drink this pleasing effort over the next 8 years. **90 Points Robert Parker**

2010 Siro Pacenti Rosso Di Montalcino \$35

100% Sangiovese. The 2010 Rosso di Montalcino is sleek, perfumed and elegant. Freshly cut flowers, licorice, spices and red berries are woven together nicely in this articulate, finessed Rosso. Floral notes reappear to frame the suave finish. Anticipated maturity: 2013-2018. **90 Points Robert Parker**

2009 Selvapiana Chianti Bucerchiale Riserva Tuscany \$35

Medium saturated red. Red plum, redcurrant, tobacco, forest floor and potpourri spices on the sexy, very complex nose. Dense, sweet, suave and deep, with insidious intensity to the multilayered flavors of blueberry, tobacco leaf and loam. Wonderfully silky and sweet Chianti, finishing with fine-grained tannins and lingering ripe red cherry and spice flavors. The 2009 vintage doesn't get any better than this. An outstanding wine, and everything a Chianti ought to be. **95 Points Stephen Tanzer**

2007 La Gerla Brunello di Montalcino \$50

Exuding plum, cherry and oak spice notes, this rich, round red is open, with moderate tannins underneath. Stays focused, as good acidity drives the finish. Drink now through 2020. **91 point Wine Spectator**

Sangiovese:

Type of Wine: Medium bodied red with high acidity and moderate tannins.

Origin: Sangiovese roughly translates from Latin as "Sanguis Jovis" or "Blood of Jove". Jove was the

Supreme God in Roman mythology. It is the principal grape grown in the Tuscany region of Italy. Three clones of Sangiovese are the most sought after. The first clone, Sangiovese or Grosso is used for Chianti. The second clone, Brunello is used to make Brunello and Rosso di Montalcino and the third Prugnolo, for Vino Nobile di Montepulciano wines. When Sangiovese is blended with Cabernet Sauvignon, and to a lesser extent Merlot or Syrah, a "Super-Tuscan" wine is created.

Color: Sangiovese is a wine that is rarely very dark in color. Its youthful purple-red color turns to a brick color around the rim after four or five years of aging.

Description: These thin-skinned grapes yield wines with bright aromas and flavors of black cherries, red plums and blueberries with nuances of violets and cinnamon. Over time, the aroma fades though the depth and range of the taste on the palate will increase.

Aging: Sangiovese is best consumed within two to four years of its vintage (year of harvest). The vintner must take great care when blending Sangiovese as its own unique character can be easily overwhelmed by other varieties or excessive oak extraction.

Best Location: As in Italy, Sangiovese will thrive in sunny and hot vineyards. It will respond to individual "terroirs" and thereby exhibit various expressions of itself.

Planting: The grapes were planted with northern and eastern exposures. These aspects provide the benefit of a cool down period from the intense summer heat. These cooler temperatures allow for the "grapes to rest" and not deplete the vines of their acids and flavor compounds through avoiding over-respiration. Given the delicacy of Sangiovese, this placement is especially important.

Food Pairings: A bottle of Chianti with a plate of spaghetti may be a well-recognized icon, but it does not quite represent the best match-up, as the acidities of the wine and the tomato can often clash. More traditionally, Sangiovese wines are best matched to red meats, wild game and vegetables that are roasted or grilled with olive oil, herbs and garlic.

Saturday, February 9th 12-4 six wines from the February Cheap & Cheerful. Don't stress over a great Valentine for your lover, we have many, Heart Ribbon, Gift Baskets full of here favorite things. Splits of bubbly, Cocoa Di Vine Chocolate Wine, Porto, Brownies. And, the list goes on! Valentine dinner on the 14th goes until 8 P.M. Make your reservation we are filling up

See you here!

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