

Good Evening! We have a spectacular wine tasting lined up this Friday with exciting from the Burgundy Region of France. Tasting the nobles grapes of Burgundy- Pinot Noir and one Chardonnay!

Where: Santiam Wine Company

When: Friday March 11

Time: 4-7 PM

Cost: \$30 Full Pour

1/2 Pour \$17

What to Bring? All your friends!!!

Rustic French bread, Cheese and more included in this tasting!

The Wines:

2008 Chablis 1er Cru “Vaillons” Thierry Laffay \$30.

A little earth and smoke goes along with green apple and some peach aromas. The wine is medium-bodied, very clean and fresh and focused, with bright acidity and chalky mineral; quite long - actually a very satisfying finish. Good stuff, and more than a little reminiscent of the classics.

2008 Mercurey 1er Cru “Les Velles”, Domaine Tubinier- Bautista Cote Chalonnaise \$35.

Bright and perfumed, very pretty and subtle; spicy, vibrant and very fresh, and very long. Very appetizing and moreish. Drink 2011-8

2003 Volnay Santentos “Vieilles Vignes” Alex Gamble \$43.

I tasted this 2003 and it is superb! 2005 vintage from Parker and 96 from the Wine Spectator. The 2005 Volnay Santenots Vieilles Vignes, smells fetchingly of deep, sweet, ripe black cherry, brown spices, aromatic woods (probably not oak – only two of five barrels were new), moss, and hints of cherry pit bitterness. On the palate, tart but ripe black fruit offers counterpoint to an incipient creaminess of texture. A concentrated finish successfully integrates fresh fruit brightness and tart, bitter elements for a most invigorating effect. This should respond well to 3-5 years of cellaring, although Gambal is at pains to forecast that with their high acidity and polyphenols most of these 2005s may shut down soon after bottling and for several years. 90-91 parker

2005 Savigny Les Beaune, Maurice Ecard et Fils: \$43.

An elegant style, displaying black pepper, rose and cherry aromas and flavors. Silky and firm, with a minerally finish. Lovely balance and harmony. Drink now through 2022. 800 cases made 90 Points Wine Spectator

2008 Aloxe Corton, Domaine Francois Gay et Fils: \$46.

Limited availability always on this beautiful wine. Harmonious fruits display snappy, crunchy cranberry flavors on the palate, well-framed with bright acidity and fine tannins with a persistent finish.

2006 Gevrey- Chambertin, Aurelien Verdet: \$50

Organically produced fruits display classic Gevrey characteristics: earthy, meaty, minerally and well-balanced with refined tannins and nice acidity. Aurélien Verdet has been well-schooled from a young age; his father Alain, one of the very first vine growers in Burgundy to go organic in 1971, has passed on to his son the valuable lessons of raising vines in balance with nature. Aurélien, eager to carry on the philosophy, is quickly establishing a name for himself and raising the profile of his domaine with his confidently crafted wines earning the attention of merchants, importers and critics at home and abroad

Winner of the prestigious 2008 GJPV award (Groupe des Jeunes Professionnels de la Vigne) for best young talent in all the Côte de Nuits, Aurélien is a busy man. He works his own organic parcel in the vineyards above the village of Arcenant, from which comes his Hautes Côtes de Nuits bottling, Le Prieuré, in addition to farming fruit from many exceptional parcels between the communes of Nuits-Saint-Georges to Gevrey-Chambertin, from which he has earned extended contracts with landowners. In 2009 he completed work on his own winemaking facility in Arcenant.

Please join us!!

Thank you,

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