

What a week, hard to believe we are into the middle of April. Time just keeps fleeting by...don't put tasting wine on hold, life goes by much too fast. We all need to slow down and smell the bouquet! These wines have plenty of that! Don't miss this tasting of wines from Argentina and Chile Malbec and Carmenere. Try pairing our Mediterranean. Flatbread to go with this tasting, it's yummy. Come enjoy the atmosphere, good wines and camaraderie.

- When: Friday, April 19th
- Time: 4-8 PM
- Where: Santiam Wine and Bistro
- Cost: \$16 Full \$10 1/2 Pour

The Wines:

2008 Salentein Reserve Malbec Argentina \$18

Good ruby-red. Slightly reduced aromas of berries, smoke, tobacco and violet. Juicy on entry, then pliant in the middle, with good sweetness to the dark berry and black plum flavors. Serious tannins are supported by the wine's density of texture.

2008 Santa Rita Medalla Real Carmenere Chile \$15.

Opaque ruby. Pungent bouquet of dark berry and cherry preserves, candied licorice and incense. Lush, creamy dark fruit flavors become spicier with air. The finish is expansive, sweet and impressively persistent, leaving spice and floral notes behind. Plenty seductive now but this has the concentration to age. **90 Points Steven Tanzer**

2011 Ben Marco Malbec \$17

A rich, inviting red, with overtones of roasted coffee bean, licorice and smoke to the juicy blackberry, cassis and plum skin fruit character, leading to a Mocha Java aftertaste. Drink now. 89 Points Wine Spectator

2011 Casa Lapostolle Carmenere Chile \$15

Inky ruby. Ripe aromas of cassis, blueberry, dark chocolate and spicecake. Lush and broad, with seductive sweetness and good lift to the dark berry and cherry flavors. Finishes sweet, with good creamy length and fine tannins.

2010 Ventisquero "Grey" Carmenere \$23

The 2010 Grey Carmenere has a light nose of espresso and dark chocolate with fine delineation. The palate is medium-bodied with crisp tannins, dark chocolate-laced black fruit and just a hint of orange zest on the finish. This is a fine Carmenere, nicely balanced and well crafted. Drink now-2015.

Vina Ventisquero is a well-known Chilean winery that began in 2000. The winery is located in the Maipo Valley and head-winemaker, Felipe Tosso, oversees a wide portfolio that now includes vines from Apalta in Colchagua and Casablanca.

2009 Atamisque Malbec Argentina \$25

A fleshy, toasty style, with dark fig, blackberry and anise notes backed by a graphite edge on the finish. Solid. Drink now. 88 Points Wine Spectator

Cheers!

Your, Grand Cru at Santiam Wine & Bistro~

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