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May 9, 2013 8:41 PM

To: tasting santiam <tasting@santiamwine.com>

Friday night tasting Oregon Pinot and Bubbly join us

Good Evening,

Mother's Day weekend, graduation parties, what a busy weekend. I hope you can make time to come and taste some beautiful Oregon Pinot Noir with us! But wait, If you would prefer to start with a little bubbly we are pouring a flight of three Bubbly's

2009 Argyle Brut, Roederer Estate, and Veuve Clicquot to toast to the special women in our lives! \$10 to taste all three! (2 oz pour)

If your looking for a Rose in this nice weather, shop here we have a ton in stock.

The May Cheap & Cheerful Six packs would be the perfect mix for entertaining this weekend. Mix, match, just ask we would love to help you with your party needs.

We have excellent local chocolates and more. If you are in need of: Wild Mushroom Lasagna, gift certificates, Chowder, Brownies, Salad, Wine, Gift baskets? Just ask we are here for you!

Just in: The perfect mothers day present! As seen on the "Today Show" the Wine Purse with a tap.

It can go anywhere and retails for only \$18. They come in Merlot or Pinot Grigio. Talk about fun!! The wine is solid and we have a sample open of each for you to try and the size holds one magnum or two bottles. The movies, graduation, ball games... you name it this wine will pass as just a purse! Talk about fun! They arrive tomorrow afternoon and they will sell quickly! We are the only shop in Oregon with this purse!

The Pinot Noir Tasting information:

Date: Friday, May 10th

Cost: Full Pour \$22 Half Pour \$13

Time: 4-8 PM

Where: Santiam Wine & Bistro

The Wines:

2011 Toluca Lane- Walnut Hill Pinot Noir \$20

Exceptional value, drinking beautifully! Lush and silky, melding dark rich cherry and a ribbon of sweet black fruit, with hints of savory mint and violet on the finish. This brand new label is from our friends at Toluca Lane, from a beautiful little block of 20 year-old Pommard down the hill from their estate vineyard.

The Walnut Hill is made by Drew Voit, former winemaker at Shea Vineyards. Geoffrey and Lane Crowthers have proven to be dedicated and talented grape growers, as well as exceptional winemakers. Toluca winemaker and owner Geoffrey Crowther grows excellent grapes and makes delicious Pinot noir. He says: "It is a fussy little grape with thin skins and wants to be treated genteelly like a porcelain doll."

2011 Evesham Wood Eola Amity Hills Pinot Noir \$25

Our Eola-Amity cuvée is essentially the reserve bottling to our Willamette Valley Pinot. Our favorite barrels are selected (from within the Eola-Amity AVA) and aged for an additional 6 months in the caves. This year an equal number of barrels were selected from Eola Springs Vineyard and Hidden Rocks Vineyard. The long, cool growing season of 2011 is well demonstrated here with elegant depth and focus. Dark cherry, forest floor and pronounced structure. Aged for 15 months in French oak barrels (20% new), and bottled without fining or filtering. 500 cases produced. The Winery

2011 Evening Land Willamette Valley Pinot Noir \$26

Beautiful deep garnet in color, the nose on this wine is pure and elegant with notes of red cherries and blueberry cobbler along with a little spice: pepper, cinnamon and rosemary notes wrapped in a rustic edge. The elegant palate shows great weight with lush and slightly chalky textures, with a very nice length sustained by ripe fruits flavors and spice.

2010 Roco Wines Willamette Valley Pinot Noir \$30

The basic Roco Willamette Valley 2010 Pinot Noir brims with ripe cherry and red raspberry; is suffused with a saliva-inducing salinity; and finishes with exuberance, clarity, and satisfying juiciness. There is some sense of textural richness as well. I imagine this will remain delightful for at least 3-4 years. **90 Points Robert Parker**

Rollin Soles – for more about whose methodology see my account in this report of Argyle, which he has directed since its inception (but whose Pinot Noirs aren't nearly as impressive) – was able to show me the principle 2010 bottlings from his own establishment in the Chehalem Mountains and its attendant Wit's End Vineyard.

2010 Arterberry Maresh Gehrts Vineyard Oregon \$40

The Arterberry Maresh 2010 Pinot Noir Gehrts Vineyard hails from a parcel adjoining Domaine Drouhin and owned by Richard Gehrts, whom Maresh "citing him as an early employer and career influence" insists "may be the hardest working person in the Oregon wine industry, because all day long he's out there in the vineyard doing all the hard work himself, farm(ing) it immaculately, and at night he cooks" at his local institution, Red Hills Provencal Dining (boasting, incidentally, a modestly-priced cellar deep in mature Piemontese and German gems.) Already at first whiff, it's evident that this particular Pinot is a very different animal from the Winderlea - and I use the word "animal" advisedly. Imagine dark berry juices and marrow-rich beef stock with a stony undertone - I'm actually put a bit in mind of a great Moulin-a-Vent - without the high-toned, distilled fruit aspect prominent in most of Marsh's wines I tasted. Firm, bright, penetrating and deeply-layered, this is going to want a half dozen or so years in bottle and I suspect will hold up well for at least twice that long. **92 Points Robert Parker**

2010 Evening Land La Source Seven Springs Vineyard \$60

Evening Land's 2010 Pinot Noir Seven Springs Vineyard La Source – representing selected, inter alia shallower tufa and weathered basalt soils – predictably has much in common with its generic counterpart, notably an emphasis on invigoratingly tart, juicy cranberry and cherry tinged with sassafras, fruit pit, and black pepper. But here, much more complexity is achieved, including overtones of floral perfume, lemon oil, and licorice as well as a mouthwateringly savory salted red meat undertone that carries through the multilayered and almost unstoppable vibrant finish. The clarity and polish of this performance are unlikely to diminish over the coming decade, but rather to be enhanced by their stay in bottle. **92 Points Robert Parker**

In early 2007, the colorful cast of wine and food celebrity investors whose collective Pinot Noir and Chardonnay winemaking project is known as Evening Land acquired a lease that united, under a single management, the 80-acre Seven Springs Vineyard in the Eola Hills, renowned as a source of fruit for Bethel Heights, Cristom, and St. Innocent, none of whom were by the terms able to retain fruit after vintage 2008. (Shortly before, Evening Land had acquired Occidental Vineyard in the eponymous hamlet near the Sonoma Coast. A quartet of vineyards in the Santa Rita Hills was subsequently added.) From this project's inception, Burgundy's Dominique Lafon has advised an Oregon team under the direction of Isabelle Meunier (who among other experience worked at Le Clos Jordanne in Ontario before accepting the Evening Land assignment), with Ryan Hannaford as vineyard manager. The Seven Springs Vineyard has been put on a biodynamic regimen, and the first crop from an expansion known as East Ridge will come on line from the 2011 vintage. A new and sophisticated shaking "Rotovib" de-stemmer helps further control for quality the product of rigorous sorting, and allows for a high percentage of whole berries. Pinot vilification here takes place in conical concrete or wooden tanks, spontaneously, and normally commencing within a week. Pump-overs usually give way to punch-downs, and eventually Meunier shifts to "a new technique that involves the option to irrigate or punch down at the same time because you carry a hose with you as you feel with your feet the hot or cold spots, and the eventual result is finer tannins." Post-fermentative maceration is favored, but of course carefully monitored. Meunier believes her gentle but relatively quick pneumatic press cycle

largely mimics but is superior to a basket press, and the young wine is settled long enough to leave her confident that it will never during its 18 month stay in barrel require racking. Fermentation and aging of Chardonnay is overwhelmingly in the custom Vosges and Alliers barriques that Tonnelier Damy has been rendering for some years now exclusively for the Lafon domaines; while Pinot sojourns in a wide range of barrels – as with the estate’s white, typically only 25-30% of them new. Malo-lactic fermentation does not take place until Spring, following Burgundian habits (whether of bacteria, wine, or vintner ;-). Chardonnays labeled “Summum” represent a separately-harvested portion of the vineyard, often in comparable volume to the corresponding La Source cuvee; while La Source Pinots come from selected parcels and Summum Pinots represent occasional special selections of outstanding material, about which Meunier is at pains to forestall a likely misinterpretation: “In outstanding vintages,” she explains, “it’s hard to select-out anything that would obviously stand above and beyond in quality, so strangely enough Summum (Pinot) tends to happen in more challenging years – we made one in 2007 and in 2009 – when there is a natural gap in quality and you’re able to select something limited that really stands out.” Meunier expresses a “love” for the long, cool 2010 vintage, and given her handsome results, it’s no wonder (though she insists that “by the time it was over everybody was overjoyed with their 2010 results ... except for the tiny yields”).

Saturday, May 11th from 12-4 Free, Free, Free
We are pouring six wines from the May Cheap & Cheerful and more bubbles!

See you here!

Thank you

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