

From: Debbie Rios debbie@santiamwine.com

Subject: Friday and Saturday events at Santiam Wine and Bistro May 13th Special Mothers Menu and Friday Wine Tasting Beaujolais AMAZING TWO DAYS;

Date: May 11, 2017 at 6:46 PM

To: newsletter@santiamwine.com

DR

Good Evening! What a weekend we have lined-up for you! But, first I want to remind you we have the perfect wine for mom. Not to mention a ton of freshly made delicious Cinnamon Rolls available on Saturday for her, for here or for home if you wish!

The best Lattes in town are made here.

Bring your family here on Saturday, May 13th for our very special menu with a nice choice of homemade dishes from our kitchen!

Attached you will see our menu for Saturday.

Saturday, May 13th Mother's Day Brunch 10-4 MENU ATTACHED

Plus a bonus! Book Reading featuring local Author William Cook noon-3 on Saturday! WOW, WOW, WOW!

Friday, May 12th Tasting Cru Beaujolais from the Epic 2015 Vintage!

Dinner Special: Duck Confit to complement our Beaujolais perfectly!

Time: 4-9 PM

Cost Full pour \$26 Half Pour \$16

The Wines:

2015 Guy Breton Regnie Cru Beaujolais \$34

Full ruby. Spice-tinged dark berries and a hint of violet on the fragrant nose. Supple and seamless in texture, offering pliant blackberry and cherry compote flavors that show impressive depth and power as well as vivacity. Closes velvety and broad, with gentle tannic grip, resonating florality and excellent persistence. **92 Points Vinous**

2015 Domaine Jean Descombes Morgon Beaujolais \$22

Vivid magenta. An expressive, highly perfumed bouquet evokes black raspberry, cherry compote and candied flowers, and a suggestion of smoky minerals contributes vivacity. Round, sappy and sweet, offering juicy red and blue fruit and floral pastille flavors and a subtle allspice flourish that builds on the back half. Clings with impressive tenacity and gentle tannic grip, leaving an echo of dark berries behind. **91 points Vinous**

2015 Domaine des Chers Moulin-a-Vent Vieilles Vignes \$25

The 2015 Moulin-a-Vent Vieilles Vignes has an outgoing crème de cassis and blueberry bouquet augmented by orange blossom aromas. The palate is ripe and fleshy on the entry with sweet black cherry and blackcurrant fruit, quite saline towards the second half with commendable definition and structure on the finish. This is a very well crafted and delicious Moulin-a-Vent. **90 Points Robert Parker**

2015 Domaine de Rosiers Molin-a-Vent Beaujolais \$20

Deep ruby. Powerful red and blue fruits and candied violet on the expansive, spice-accented nose. Densely packed, spicy and energetic on the palate, offering intense black raspberry, boysenberry and floral pastille flavors that deepen and stretch out slowly as the wine opens up. Shows appealingly sweet, seamless character on the finish, which lingers with strong tenacity and repeating florality. **90 Points Vinous**

2015 Domaine du Vissoux Beaujolais Pierre Chermet \$16

Bright violet. Vibrant cherry and dark berry aromas, along with lively floral and spice qualities. Silky and incisive, offering bitter cherry and blackberry flavors given lift by tangy acidity. Clean and nervy on the finish, which features hints of candied flowers and licorice. **90 Robert Parker**

2015 Domaine Pral Morgon Les Charmes \$20

500 case production wine has aromas of black raspberry preserves, bacon, and wild game with hints of cardamom and black pepper. Stimulating on the palate by virtue of its peppery pungency, tart berry skin, and toasted hickory. A very complex and invigorating wine. Drink over the next six years

We sure hope to see you at one or all of our events!

Cheers and Happy, Happy Mother's Day!

Our Best,

Debbie Rios
Owner
Santiam Wine Company
1555, 12th SE Suite 130
Salem, Oregon 97302
503-589-0775
www.santiamwine.com
debbie@santiamwine.com

Mother's Day Brunch

Saturday, May 13th

10-4 PM

Mom's favorite Menu

Main Entrées include fresh fruit cup

Main Entrée Choices:

Dungeness Crab & Brie Quiche \$16

Asparagus & Swiss & Quiche \$12

Dungeness Crab Louie \$16

Banana Bread French Toast with Caramelized Bananas & Maple Syrup \$12

Lobster Bisque ~Bowl \$12 Cup \$10

~~~Sides~~~

Fruit, Granola, Yogurt Parfait \$8

Walnut & Gorgonzola stuffed Dates \$6

**Cheese Plate \$10**

Cinnamon Rolls \$6

Bacon & Chive Scones \$6

Slow cooked Bacon \$6

Country Fried Potatoes \$4

**Dessert- Granache filled Brownie w/Vanilla Ice-Cream \$8**

BY THE GLASS:

Mimosa, Cava, Prosecco, Bubbly Rose Glass: \$7

R.H. Coutier Blanc de Blanc Champagne Glass \$12 BTL \$48

2015 Rombauer Napa Valley Chardonnay Glass: \$14 BTL \$56

2014 Amavi Walla Walla, Cabernet Sauvignon Glass \$9.25 BTL \$37

**ESPRESSO BAR & CHAI**

Reservations accepted