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**Subject:** Cab Franc Tasting  
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**To:** tasting santiam tasting@santiamwine.com

DR

This grape is so popular, I wonder why we don't see more of it....

What: Cabernet Franc Tasting  
When: Friday, May 13th (Not to worry)  
Time: 4-8 P.M.  
Cost: Full pour \$24 Half pour \$14

Special: Flank Steak, Salad with Blueberries and crumbled Bleu Cheese and our special dressing

The Wines

### **2013 Michael David Inkblot Cabernet Franc California \$30**

The 2013 Cabernet Franc Inkblot is a whopper of a wine and a stunner, given the fact that I don't think I have ever tasted a Cabernet Franc from Lodi at this level of complexity and richness. Dense purple in color, with a beautiful fragrant nose of blue and black fruits, as well as forest floor and floral notes, it has terrific intensity, full-bodied opulence, and a stunning finish that makes for a gorgeous Cabernet Franc to drink over the next decade or more. The good news is that there are 2,500 cases of it. **92 Points Robert Parker**

### **2012 Hence Cabernet Franc Walla Walla \$25**

Limited release of this Walla Walls wine. Very mysterious and brooding, this is a treat for those who enjoy Washington Cabernet Franc.

### **2012 Don Carlos Cabernet Franc wa/Oregon \$29**

Don Carlo Vineyard: The Walla Walla Valley AVA is located within Washington State and extending partly into the northeastern corner of Oregon. The wine region is entirely included within the larger Columbia Valley AVA. The area is named after the Walla Walla people who lived along the shores of the Walla Walla River at its junction with the Snake River and the Columbia River. The name Walla Walla means "rapid stream" or "many waters". In addition to grapes, this area is an agricultural producer of sweet onions, wheat and strawberries. After the Yakima Valley AVA, the Walla Walla AVA has the second highest concentration of vineyards and wineries in Washington State. The soils of the Walla Walla Valley consist largely of wind-deposited silt known as loess, that provides good drainage for the vines. The area receives minimum rainfall and thus relies on irrigation to supply water to vineyards. The 200-day long growing season is characterized by hot days and cool nights.

### **2012 Revelry "The Reveler" Columbia Valley \$20**

Lithe and focused, with black cherry and dark berry flavors at the core, showing hints of cocoa and spice as the finish lingers sharply. Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot.

### **2013 Durigutti Cabernet Franc Argentina \$15**

Bright medium ruby. High-pitched aromas of *kirsch*, violet, licorice and bitter chocolate. Densely packed and bright, with a lovely pliancy to its chewy flavors of blackberry and flowers. Really needs a year or two more in bottle to soften but this is already glossy, suave and persistent today. 90 Points Vinous

### **2013 Columbia Crest Gold Cabernet Franc Washington \$10.50**

Polished, focused, generous and ripe, with soft-textured black cherry, licorice and floral flavors that sing smoothly into the long and expressive finish. Cabernet Franc and Merlot. Drink now through 2018 90 Points Wine Spectator

Bring all your friends!

Cheers!

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