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Wine tasting Friday night at Santiam Wine and Bistro

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Good Evening,

Come and taste wines with amazing character and depth! Wow, these wines will knock you off your feet! They are so different from what we are use to. I hope you can make it!

Join us Friday May 31st night from 4-8

The Tasting: Red wines from the Spanish & French Mediterranean Wine growing regions

Cost: Full pour \$15 1/2 pour \$10 Five wines tonight~

Where: Santiam Wine & Bistro

The Wines:

2011 Bila Haut M. Chapoutier Cotes du Roussillon \$16

Firm and moderately ripe, featuring muscular flavors of dark plum, kirsch and graphite, accented by mocha and slate notes. Offers a dense and mineral-infused finish redolent of dark chocolate. Drink now through 2017. **88 Points Wine Spectator**

2010 Emporda “Espelt” Garnacha Old Vines Catalonia Spain \$12

A magnificent custom cuvee for Eric Solomon, this 2010 was made from high-elevation vineyards in the Costa Brava planted in granite. It was fashioned by the brilliant Jean-Marc Lafage, whose wines are reviewed elsewhere in this article. Composed of 100% Grenache aged 3 months in new French oak, it reveals copious aromas of raspberry jam, black currants, kirsch, flowers and forest floor, full body, terrific fruit, lots of complexity already, and a multidimensional mouthfeel. Drink this stunning red over the next 4-5 years.

92 Points Robert Parker

Origin

Empordà is a DO (“Denominació d’Origen,” in Catalan) wine appellation in the northeast corner of Catalonia, Spain—culturally and geographically separated from France’s Côtes de Roussillon region by only the French border. Sandwiched between the Pyrenees Range and the Mediterranean Sea’s famed Costa Brava, Empordà is among the world’s most beautiful and diverse wine regions.

2011 Celler Cecilio - Black Slate 'Gratallops' Grenache, Prioat Spain \$22

"Overflowing with ripe black cherry and blacker styled fruits, licorice, freshly crushed stone, and assorted floral nuances on the nose, it turns structured on the finish, with loads of tannic grip. A big wine that has plenty of fruit and textured, it has a stacked mid-palate and is perfectly balanced on the palate. It should evolve gracefully for over a decade."~JD **Rhone Report 93**

2010 Castell Reynoar Bandol France \$25

Mourvèdre, Grenache, Carignan, Cinsault

Great success. Dark dress, mouth of richness, woody notes in the end. A vintage both mature and long. Its intense and deep color, aromas refined of blackcurrant, blackberry, is accompanied by notes of spice and guarrigue giving all the terroir dimension. Balance on the palate impresses by its complexity. Tannins of great quality, amazing length bring to this vintage and our red complexity as no one has ever reached. In his youth perfect accompaniment to red meats and game, and then your older poultry in sauce and cheese.

2009 Domaine Du Gros 'Nore Bandol, France \$43.

This ripe yet elegant red delivers concentrated flavors of blackberry, dark cherry, tar and dark chocolate, leading to lots of cream and spice notes midpalate, with a dollop of smoke. The lilted finish shows black licorice and bittersweet chocolate accents, with some hints of mint. Drink now through 2020. 265 cases imported. **94 Points Wine Spectator**

The June Newsletter will be sent to you tomorrow!

Cheers!

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