

From: Bob Welsh bwelsh@mind-over-media.com
Subject: Piedmont tasting at Santiam Wine and Bistro
Date: May 9, 2014 at 9:27 AM
To:



Good Evening,

We are tasting: Killer B'S from Piedmont, Italy... Barolo, Barbaresco and Barbera~ This will be another amazing Wine Tasting. Don't miss it!

Where: Santiam Wine and Bistro

When: Friday, May 9th

Time: 4-8 P.M.

Cost: Full Pour \$45 Half Pour \$1

We have added a few special menu items! For tomorrow night only. Begin your this special weekend here at Santiam Wine & Bistro.

Don't forget to pick-up your wine for the weekend. We have tons of great choices!

If we don't see you...Have a grand Mother's Day weekend!
The Wines:

2011 Vietti Barbera de Asti Tre Vigne \$18

"our business card," noted Currado, who produces 40,000 to 44,000 bottles of this wine and ships most of them to the U.S.; he began bottling the wine in a series of installments last spring): Deep ruby-red. Distinctly blacker on the nose than the Tre Vigne, offering rather powerful scents of black cherry and crushed blackberry sweetened by caramel oak. Plush, strong and deep, with black fruit and licorice flavors complicated by oaky torrefaction (the wine was in small barrels until November of 2012, then spent a few months in big casks before being moved to stainless steel to await bottling). 91+ Points Stephen Tanzer

2011 Vietti Barbera Alba Scarrone \$40

Good saturated, bright red-ruby. Aromas of black cherry, licorice, violet and bitter chocolate. Fat, lush and round, offering terrific intensity to its black cherry fruit. Finishes with superb length and very suave tannins. Currado is now using more large Stockinger casks for this wine.

2009 Vietti Barolo Castiglione, Barolo, Piedmont, Italy \$48

Captivating nose combines raspberry, truffle, earth, coffee, tobacco and a positive herbaceous note. Dense and rich but youthfully imploded, with bright acidity energizing the flavors of minerals, mocha and humus. The long, echoing finish features building ripe tannins and considerable incipient complexity. 91(+?) points

2008 La Voie Barolo Nebbiolo Barolo, Piedmont, Italy \$50

2008 J D Vajra Barolo Nebbiolo Barolo, Piedmont, Italy \$30

The 2008 Barolo Albe is flat-out delicious. The Albe has often been a big step below the flagship Barolo Bricco delle Viole, but not in 2008. Although softer and rounder than that wine, there is plenty of vintage character in this vibrant, beautifully articulated Barolo. Sweet dark cherries, incense, licorice and tobacco are all wrapped around a pliant finish. The 2008 is accessible even today, and is a great – and I mean great – introductory Barolo for the year. Anticipated maturity: 2013-2020. 93 + Parker

2008 Produttori Barbaresco, Nebbiolo, Piedmonte, Italy \$38.50

The Produttori's 2008 Barbaresco is simply fabulous. A sweet bouquet melds into expressive fruit in a Barbaresco that is exceptionally polished and refined. The 2008 boasts striking sweetness and inner perfume to match its understated, elegant personality. Quite frankly, the 2008 is very hard to resist today, as the tannins are quite polished. Unusually sweet, silky and refined, the 2008 will take the better part of a decade to show the full breadth of its pedigree. At \$38.50, it is one of the very finest values in age worthy wine from anywhere in the world. This is a magnificent showing from the Produttori and a great introduction to the 2008 harvest at this historic house. 91 + Robert Parker

2008 Produttori Del Barbaresco Muncagota Riserva \$57.50

Sexy nose combines redcurrant, red cherry, truffle, star anise and dried flowers. Silky and sweet on entry, then a bit youthfully sullen in the middle, but with noteworthy concentration and vinosity to the deep, thick dark cherry and menthol flavors. Finishes with building, strong tannins that are nicely supported by bright cherry and strawberry fruit. Unusually dense and dark for this cru, and built for a long life in bottle. 93 Tanzer

About Piedmont:

With 46 different DOC and four DOCG areas, Piedmont is the region that produces the largest number of best known, noble, and world-appreciated prize-winning wines, such as Barbera, Barolo, Barbaresco, Dolcetto, Nebbiolo, Grignolino, Malvasia and Asti Spumante among others.

Another distinguished characteristic of Piedmont is that most of its wines are produced on family estates made up of relatively small parcels of land.

The main grape grown here is the distinguished Nebbiolo, which is the base for the famed Barolo, Barbaresco and Gattinara among others. Its name derives from the word nebbia, or fog, because of a velvety, whitish coating over its berries in addition to the fact that it grows in an area where, at ripening time in September, heavy morning fog is a given and the humidity that it provides gives the grapes an ideal habitat.

The production of strong reds is predominant in this landlocked, mountainous region and are the perfect complement to the rich and hearty cuisine featuring white truffles, fonduta, which is a variation of the Swiss cheese fondue, rice, meats, pastas and stuffed vegetables.

Debbie Rios

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Owner
Santiam Wine & Bistro
1555, 12th Street STE. 130
Salem, OR 97302
503-589-0775

Salem, Oregon 97302
email: debbie@santiamwine.com
Website: www.santiamwine.com
503-589-0775

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