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Subject: Argentina wines at Santiam Wine and Bistro
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To: tasting santiam tasting@santiamwine.com

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Good Evening,

Here we are once again, tasting wine...you may think this is all we ever do. You're right~ no time for anything else!

I hope you don't get annoyed with all my emails. I appreciate the fact that they do work and many of you show up for these tastings when you can.

Two a week for over ten years...you do the math it might make me crazy!

Anyway, we are tasting some fun wines from Argentina tomorrow night. Join us if you can.

Special Food Pairing: Thinly sliced Frank Steak with an amazing Papaya Salad

While the warm weather is here we are serving our amazing homemade chilled Gazpacho soup.

Where: Santiam Wine & Bistro

Date: Friday, June 12th

Time: 4-8 P.M.

Cost: Full pour \$20 Half Pour \$12

The Wines:

2013 Vina Cobos Cabernet Sauvignon by Paul Hobbs \$17

A dark shade of garnet with ruby reflections. Aromas of black cherry, black currant, briar patch, hard candy and pencil shavings on the nose. Bright and luscious on the palate, with black cherry, blackberry, plum, abundant dark chocolate and subtle notes of earl grey tea and black pepper keeping it balanced. Viscous and round, with plush tannins and a delicious finish.

2012 La Posta Pizzella Malbec \$14.50

The 2012 Malbec Pizzella Family Vineyard from Altamira is bright purple-colored, with a nice rim, quite deep, almost opaque. The nose combines creamy and smoky aromas intermixed with black fruit flavors, with restrained ripeness. It has sweet tannins, high acidity and a grainy texture and grip that calls for some food. Great Malbec at great price. Drink now-2017. **90 Points Robert Parker**

2011 Bodega Norton Reserva Malbec \$17

Toasty yet ripe, showing ample mesquite and mocha notes to the raspberry ganache and rich plum fruit. Silky tannins line the dark, cream-tinged finish. Drink now through 2018. 92 Points Wine Spectator

2013 Fabre Montmayou Reserva Mendoza \$16

Deep red color with violet tones. Very intense bouquet with red fruits like cherries and snices. Complex and well balanced with notes from the oak like vanilla and

and spices. Complex and well balanced with notes from the oak like vanilla and chocolate. Big on the mouth. A modern style wine, with sweet silky tannins. Great combined with all kind of grilled meats, games and cheeses. The winery was built in Vistalba – Lujan de Cuyo, 18 Km North of Mendoza city at 3800 feet elevation (1,150 meters of altitude), and is surrounded by the first 37 acres of Malbec vineyards that the company bought. For the Fabre Montmayou line of wines, the owners decided to buy exclusively old-vine vineyards in the best wine growing areas of Mendoza.

2012 Durigutti Bonarda \$15 (See below for more information about Bonarda)

The 2012 Bonarda has a reticent nose at first, but it unfurls nicely with time: blackberry, melted tar and sloes. The palate is medium-bodied with fine delineation, with fleshy red currant, strawberry and balsamic notes towards the finely tuned finish. Good value, good wine! Drink now. 89 Points Wine Spectator

2012 Vina Cabos Felino Malbec by Paul Hobbs \$14.50

Extremely dark fruit on the nose with blackberries and wet earth. Full body, with a solid core of fruit and mineral, blue slate and blueberry aftertaste. Black pepper and spice finish, So much wonderful wine for the money. Drink now “. 92 Points James Suckling

About Bonarda:

Genuine Bonarda Piemontese is, as the name suggests, a red Piedmont grape which is now somewhat rare in its native Italy.

Experts are divided as to whether Argentine Bonarda is indeed actually Bonarda Piemontese, or Bonarda Novarese (another Piedmont grape also known as Uva Rara) – the confusion is not helped by the fact that there are several other varieties that are sometimes known as Bonarda. Argentina's National Institute of Vitiviniculture is, however, clear that the variety is not Croatina, which is a Lombardy grape also known as Bonarda Oltrepo Pavese.

Whichever it is, Bonarda was until recently the most widely planted wine grape variety in Argentina. It has only recently been surpassed by Malbec in area. Despite this abundance, it has not traditionally been used to produce varietal wines - being used instead for bulk production of table wines - though there are some notable and outstanding exceptions to this pattern.

Bonarda wines can be lighter-bodied and fruity, full of cherry and plum flavours, with light tannins and moderate acidity. However with concentrated fruit from older vines, and especially when oak aged, Bonardas can also be big, fruity, dense and tannic wines with deep colour and fig and raisin characteristics.

In most Argentine vineyards, Bonarda is one of the last grapes to be harvested.

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