

From: Debbie debbie@santiamwine.com
Subject: Tasting Barolo, Brunello and Deluxe Cheese Burgers in addition we will have Copper River King Caesar Salads
Date: June 13, 2019 at 8:55 PM
To: bwelsh@mind-over-media.com



Some of the boys at our Friday night tastings, thought this tasting up! What a great idea "BBB" tasting...Barolo, Brunello and Burgers we are adding Copper River King Salmon Caesar Salads just for the fun of it! The highs tomorrow are cooler... 76 degrees! Delightful!!

Join us here Friday, June 14th from 4-8 PM

This is a great start to Father's Day weekend! bring your favorite man or more and enjoy the moment!

Friday, June 14th from 4-8 PM Yes, reservations are recommended call 503-589-0775

Full Pour \$45 Half pour \$23

The Wines!

2013 Cavallotto Barolo Bricco Boschis \$80 Cavallotto is on a roll with some very impressive new releases. The 2013 Barolo Bricco Boschis is a tremendous effort that has an edge on the excellent 2010 vintage in my view. The wine shows a beautifully exuberant but elegant bouquet with the ethereal and undertone fruit and spice aromas you get with Nebbiolo. Although the wine is never overdone, it does show silky persistence and a long finish that comes from the noble nature of the tannins and the wine's textural finesse. Yet, it is playfully deceiving in a way because behind that polished grace, it delivers impressive depth and power. **96 Points Wine Advocate**

2012 Col d'Orcia Brunello di Montalcino \$80 Col d'Orcia, meaning the hill overlooking the Orcia River, is located at the very edges of the Brunello di Montalcino geographical limits. It is the largest organic farm in Tuscany, gaining the status back in 2010. Since then, these organic grapes are grown on the highest slopes of the property and the ageing process of 3 years is handled in large Slavonian oak barrels. Still a touch reticent on the nose yet elegant and spicy, with red fruit embellished by notes of tobacco leaf and dried herbs. Evened, vertical and refined on the palate, with a clean, inviting finish. **96 points Decanter**

2015 Cavallotto Barolo Bricco Boschis \$80 This is a review that looks far, far into the future since this wine is not even technically a Barolo yet. It has not finished its aging process. Tasted from barrel, the 2015 Barolo Bricco Boschis is shaping up beautifully. I tasted it next to the 2013 edition of the same wine that was reviewed last year (with 96+ points). This vintage shows depth and richness with generous texture and fiber. This vintage recalls 2011 and 2017, although it wasn't quite as scorching hot. Of course, the 2014 vintage was not produced because of hail damage in the vineyard. After 2015, we will be treated to the highly anticipated 2016 edition. **93-95 Points Barrel tasted Wine Advocate**

2014 G.D. Vaira Barolo Albe \$40 A tribute to local tradition, the 2014 Barolo Albe represents an assembly of fruit from various vineyard plots throughout the area. Winemaking is classic in approach with a 25-day maceration period and aging in large Slavonian oak casks. This vintage shows silky, fine lines and a more accessible approach for near and medium-term drinking. I would recommend a few more years of bottle aging, however, to allow the wine the time to grow in texture and mouthfeel. **91 Points Wine Advocate**

2013 La Gerla Brunello \$52 The 2013 Brunello di Montalcino is elegant, balanced and bright. The pretty luminosity of the wine's appearance helps to underline this positive impression. The bouquet is nuanced and layered with dried fruit aromas that segue to spice, tar and balsam herb. You get sassy aromas of licorice, tar and cola on the close. **92+ Points Wine Advocate**

2013 Caprili Brunello di Montalcino \$48 The Caprili 2013 Brunello di Montalcino is a pretty and complete wine that offers loads of dark fruit intensity with dried cherry and black plum. There are soft tones at the back with light shadings of spice and cured tobacco. This wine rolls over the palate with smooth intensity and a velvety touch. **92 Points Wine Advocate**

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