

From: Debbie debbie@santiamwine.com
Subject: Bordeaux and Prime Rib Friday June 29th
Date: June 28, 2018 at 6:19 PM
To: bwelsh@mind-over-media.com



Now here's a great way to start a long weekend! Bordeaux & Prime Rib with Garlic mashed, fresh green beans and sauteed mushrooms.

Other specials: Spinach Salad, with mango, red onion, sliced almonds and Feta cheese.

Gazpacho soup is also available during these warm summer days.

Join us if you can.

Full pour \$30 Half pour \$17

Friday, June 29th

Time: 4-8 PM

Reservations Welcome! 503-589-0775

FYI: Since the 4th falls on Wednesday next week, I have decided to give my staff and myself a long weekend. We will be closed Sunday-Wednesday and back on Thursday next week. WE ARE OPEN FRIDAY AND SATURDAY this week with Prime-Rib dips on Saturday and leftover bordeaux from 11- 6 PM.

Stock-up on your wine! P.S. The wonderful Ca Maiol Charetto Rose from Lake Garda is now in stock \$14. You may come in for a sample taste anytime just ask your server

The Wines: 2015 was an incredible vintage for bordeaux!

2015 Chateau de Pez Saint-Estephe Bordeaux \$58

Generous in its ripe Merlot, this wine is sumptuous and full bodied. Although there are plenty of tannins, they give just the right structure to this wine. From a 74-acre property that is named after the small village of Pez, the wine is rich and will age well. Drink from 2025. **92 Points Wine Enthusiast**

2015 Clos Manou Medoc \$43

The 2015 Clos Manou is a blend of 68% Cabernet Sauvignon, 23% Merlot, 8% Petit Verdot and 1% Cabernet Franc. It matured for 17 months, 60% in new French oak, 28% in one-year-old barrels from nine coopers and 12% in concrete eggs. Deep garnet-purple in color, it has good intensity of black cherries and black plums scents with hints of violets, licorice and fertile loam. The medium to full-bodied palate is rich with firm, grainy tannins—this is seriously impressive stuff with a long, perfumed finish. **90+ Points Wine Advocate**

2015 Chateau Rozier Saint-Emilion Grand Cru \$25

The 2015 Rozier has a simple but fresh bouquet with crushed strawberry and cranberry scents wafting from the glass. The palate is well balanced with succulent red fruit, fleshy with good body, a little rusticity toward the finish. It's no more, no less than a well-crafted, delicious Saint Émilion to savor over the next 6-8 years. **91 Points Wine Advocate**

2015 Chateau Picque-Caillou Pessac-Léognan \$40

Just on the edge of the urban sprawl of Bordeaux, this estate has managed to retain its vineyard despite the housing pressure. This year it is beautifully structured, dense and very stylish. Black-currant fruit, some firm tannins and balance make this wine so attractive. Drink from 2024 **94 Points Wine Enthusiast**

2015 Chateau Mongravey Margaux \$35

The violet/ruby/translucent colored 2015 Château Mongravey offers a tobacco and cedar-tinged bouquet, medium-bodied richness, and a nicely textured, rounded style on the palate. It's a competent, enjoyable effort that has the class and structure to keep for a decade. **88 Jeb Dunnuck**

2016 Chateau Malbat Rouge Bordeaux \$13

As with most junior clarets, Merlot predominates (95%) in this Château Malbat. For this, there are good reasons. Compared to Cabernet, Merlot tends to produce wines with more obvious fruit, and less aggressive tannins- both features which lend themselves to an earlier-drinking style of red wine. Malbat has been in the same family since 1870, and the current incumbent, of the sixth generation, is Daniel Rochet. Simple winemaking ensures great purity of fruit flavor. No rogue oak chips or barrels are involved.

With spice, ripe tannins and black currants, this is a dense wine with a good future. There is a firm background to this wine to set against the fruitiness. Drink from 2018-2025

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