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To: tasting santiam <tasting@santiamwine.com>  
Spanish Wine Tasting at Santiam Wine and Bistro

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## Happy Thursday!

**Wow, this weather is spectacular! Don't let sunshine deter you from joining us for this spectacular Spanish wine tasting! Read the notes and decide for yourself. Bring all your friends and visiting family! We'll do our best to make them feel special at your favorite hangout!**

We are stocked with all your favorites and many great values for the big party weekend! Congratulations to all the 2013 Graduates!! Make your life easy and pick-up the Red and White Cheap & Cheerful Six-Packs they will serve at least 50 glasses of wine!

Did I tell you how nice and cool it is in here? Beautiful...

Did you know we make a great Caesar Salad and you can add whatever you like, Crab, Anchovies, Shrimp or Chicken.

Anyway, the wines tonight are from six different growing regions of Spain...Very exciting maybe you have even visited a few of these regions and can give of first-hand knowledge.

Wine Tasting Spanish Reds

Where: Santiam Wine & Bistro

Date: Friday, June 7, 2013

Cost: Full pour \$18 (2 oz of each) Half pour \$11 (1 oz of each)

## The Wines:

### **2009 Bodegas Volver Tarima Hill Alicante, Spain \$17**

The 2009 Tarima Hill reveals sumptuous aromas of camphor, sweet, smoky oak, blackberry and blueberry liqueur, and crushed rocks. Deep and full-bodied with silky tannins and a long finish, this beauty was aged in 100% French oak for 20 months. **92 Points Robert Parker**

About Volver:

Bodega Volver, a joint project between Rafael Canizares and Jorge Ordonez, produces wines from three appellations, La Mancha, Alicante and Jumilla. Readers will need to take note of the nearly identical cuvees, some of which are made from organic grapes and others from non-organic grapes. That information is clearly marked on the labels. Slightly more expensive are the 2010 and 2009 Tarima Hill. These cuvees come from the winery's oldest vines (20 acres of ungrafted vines that were planted in 1935) planted on the highest elevations.

### **2009 Domaine Arzuaga Pago Florentino La Mancha Spain \$23**

The 2009 Pago Florentino is more refined on the nose, the oak now more enmeshed with brambly black fruit as well as hints of cedar and mint. The palate is medium-bodied with fine tannins, impressive focus and plenty of taut primal black fruit. It is tightly wound at the moment, but it should repay a couple of years in the cellar, possibly more. Good potential – this is a classy number. Drink 2015-2020. **90 Points Robert Parker**

### **2010 Pasanau Ceps Nous Priorat, Spain \$24**

0% garnacha, 15% cabernet sauvignon, 10% merlot and 5% syrah): Bright ruby. Lively, sharply

focused red berry and cherry aromas are complicated by smoky minerals, black tea and anise. Fresh black raspberry and cherry skin flavors display impressive depth, with zesty minerality adding spine. Turns spicier with air and finishes with very good clarity and length. This wine should be even better with a couple of more years bottle age. **90(+?) points Steven Tanzer**

**2010 Alto Moncayo Veraton Campo De Borja. Spain \$32**

This outstanding winery, whose top end wines are made under the auspices of the well-known Australian winemaker, Chris Ringland, also produces this reasonably priced 2009 Veraton from 100% Grenache. Aged 17 months in a combination of French and American oak, and bottled unfiltered, it reveals good minerality from the vineyard's slate and clay soils. Soft, round and full-bodied with an expansive, fleshy mouthfeel as well as plenty of red and black fruits, this terroir-driven red exhibits some oak, but it is well-integrated and reasonably subtle. Drink this full-bodied, dense 2009 over the next 5-7 years.

**2009 Numanthia Termes Termes Toro Spain \$28**

Glass-staining ruby. Pungent, expressive scents of cherry compote and dark berries, pipe tobacco and incense. Creamy cherry and blackcurrant flavors are lifted by gentle minerality and pick up a mocha element with air. Shows very good energy on the finish, leaving cherry-vanilla and violet notes behind. **91 Steven Tanzer**

**2009 Benjamin Romeo "The Predicador" Rioja \$33 Cool label too!**

96% Tempranillo, 3% Garnacha and 1% Viura, aged for 16 months in one-year-old French oak barrels): Glass-staining ruby. Explosive, alluring aromas of black and blue fruits, incense, licorice and vanilla bean. Lush and broad but juicy and focused as well, with suave candied dark berry flavors accented by sexy floral and Indian spice nuances. Finishes broad, spicy and impressively long, with echoing boysenberry and licorice notes. In the context of flamboyant, new-wave Rioja this is an absolute steal. **92 points Steven Tanzer**

**Cheers!**

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