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Subject: Oregon Pinot and Lamb Ragu Friday July 1st
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To: tasting santiam tasting@santiamwine.com

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Good Evening, We are celebrating independence day on Friday, July 1st from 4-8 PM With Oregon Pinot Noir Vintage 2014

Saturday, July 2nd we are open from 10-4 PM tasting leftovers! My newsletter won't be ready for a few more days. Sorry, the good news is we are busy! Thank you very much!!

The Tasting: Oregon Pinot Noir...all outstanding! Bring your friends they'll love it!

When: Friday, July 1, 2016

Cost: Full pour \$30 Half Pour: \$18

Producers: Bergstrom, Cameron, Walter Scott, Brooks, Patty Green, Maison Roy..all star!

Our Special:

Dinner Pairing: Lamb Ragu...yum!

Dessert: Espresso Chocolate Cake from Prologue Pastries

2014 Bergstrom Shea Vineyard \$60

The 2014 Bergström Wines Shea Vineyard Pinot Noir is a vibrant dark ruby red color. The aromas are of dark red fruits, jelly jars, loamy earth, sweet toasted oak, and a panoply of baking spices. Vibrant and juicy with great mouthfeel, this wine showcases the ripe vintage but maintains freshness, juiciness and balance with great fruit flavors of cherry and black raspberry. There is a sweet long finish with a beautiful core of pure fruit and spice.

2014 Maison Roy & Fils Petite Incline \$34.50

This Petite Incline is not as "petite" as in the previous vintage. It shows the warm season and is all about ripe, opulent black and blue fruit aromatically. The palate has great volume and structure with enough tannin to age for 10 years.

In 2014 the wines that came from great terroirs made themselves. It was a vintage of opulence, depth, and concentrated purity. The season was fast paced, with 20% higher growing degree days. To produce wines of purity and transparency at the highest level from select vineyards in Oregon's Willamette Valley. Maison Roy & Fils began in 2012 by Marc Roy and Jared Etzel, the second generation of the Beaux Freres founding partners.

2014 Walter Scott Pinot Noir "Cuvée Ruth" \$40

The 2014 Cuvée Ruth Pinot Noir, which contains some fruit from Seven Springs Vineyard, has a very refined bouquet with red cherries, cranberry and subtle undergrowth scents. The palate is medium-bodied with fine tannin, crisp acidity, a pleasant edginess here with great precision towards the elegant finish that has a touch of spiciness. Enjoy this over the next 8-10 years. **91 Points Robert Parker**

2014 Patricia Green Lia's Vineyard \$29

The Mariafeld, Dijon 115 and Pommard lends a spicy note to the aromatics, a noticeable lift of red fruit and brightness in the mid-palate and a sturdier base of tannins. If there is a single vineyard Pinot Noir that we make that has more immediate appeal while still having down-the-road sort of chops this has to be it. This has forward, sweet dark fruit, quite a lot of texture and just enough finishing tannin to pull it all in at the end.

2014 Cameron Ribbon Ridge Pinot Noir \$26

The 2014 Ribbon Ridge Pinot Noir comes from two sources: Armstrong and Alan Foster Vineyards, the latter located just above Brick House. It has a bright raspberry and wild strawberry scented bouquet with fine delineation, simple but effective. The palate has a juicy opening, beautifully balanced with a fine line of acidity. The tannic structure meant that they used a little more new wood (25-30%), but that is neatly assimilated and it just "flows" towards a satisfying, sensual finish. Just fantastic value. **91 Points Robert Parker**

Cameron might not be a familiar name internationally speaking, however certainly within Oregon and among cognoscenti, John-Paul Cameron is a bastion of artisanal winemaking when around him, deluxe, state-of-the-art wineries are sprouting. Sure, these new arrivals unintentionally make Cameron's estate look a bit "shabby," but their wines are anything but. In some ways their ethos reminds me of Jean-François Coche... John-Paul was out doing the rounds when I visited, delivering his limited production wines directly to long-standing clients, apparently his favorite weekly chore. That reminded me of Coche-Dury - a renowned producer whose loyalty remains with his longstanding customers. John-Paul does not appear concerned with pursuing high prices for his wine or creating a brand image. He just makes the wines in a simple manner and then delivers them to contented customers.

2014 Brooks Willamette Valley \$21.50

Broad and open-textured, with firm tannins around a generous core of cherry and spice flavors, lingering well. Drink now through 2020 **90 Points Wine Spectator**

We will have plenty on-hand to sell.

Cheers,

Happy Independence day to you,

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