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Subject: Taste of Southern France
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To: tasting_santiam tasting@santiamwine.com

Good evening, What a beautiful day! I hope you are outside watching the sunset and sipping on a nice glass of wine. Tomorrow night be sure to plan your night here at Santiam Wine & Bistro, We are tasting amazing wines from the Provence/Languedoc/Bandol region of France. Kermit Lynch is the importer of most of these spicy, full-flavored red wines. wines we have planned for the night. Join us!

When: Friday, July 11th

Time: 4-8 P.M.

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

The Wines:

2012 Chateau de Roquefort Grêle Rouge \$14

This deep red wine shows intense cherry and quince with herbal freshness on the nose, and a full, rich palate with a long finish. An unusual wine to pair with both grilled and stewed meats.

2012 Mas de Martin Roi Patriote Coteaux Du Languedoc \$17

A kitchen sink blend of Merlot (20%), Cabernet Franc (50%), Cabernet Sauvignon (25%) and Tannat (5%) from low yield vines. This wine has a beautiful robe, an aromatic very deep black fruit palate, with delicate tannins characterizing high-class wines of Bordeaux. Full-bodied with fleshy, bulky and long finish. This is a vin de garde.

2013 Domaine Massiac Minervois Rouge \$19

This is the most important wine of the estate, a serious red vinified to reflect its capacity to age. The grapes are harvested at a point of slight "surmaturité" which captures the profound scents and flavors of the surrounding hillside "garrigue". The cuvaision continues for at least a month; then, the wine is racked into tank for aging. The wine is bottled twenty to twenty-four months after harvest. As the wine ages in bottle, it develops enticing notes of juniper, rosemary and thyme as well as the savory flavors of wild berries.

The Chateau Massiac has a long history that dates back to the Roman Empire when this area was colonized by the Romans using the nearby Mediterranean port (30 kilometers) of Narbonne as an access point. In the 17th Century, two brothers from Massiac in the Auvergne region traversed the area in service to the King of Spain and eventually settled at this spot situated almost precisely halfway between the clock towers of the villages of Azille and Rieux Minervois. During the French Revolution, the "chateau" was burned to the ground.

2012 Domaine de Poujol Jazz Languedoc Rouge \$17

Carignan and Cinsault are harvested early and fermented together

Grenache and Mourvèdre are harvested at optimal ripeness and fermented separately

Immediately after primary fermentation, wine is blended together in concrete tanks.

2011 Chateau La Roque Pic St Loup \$18

Deep garnet robe, generous bouquet with aromas of red berries and ripe fruits. Large and rounded on the palate, very fruity, with a lingering and unctuous finish. Very good will grilled meats, roasted pigeon with figs or boneless rib steak "sauce normande"

Pic St. Loup, AOC Coteaux du Languedoc. Château La Roque is situated 20 km from Montpellier at the foot of the Pic St Loup, very close to the Mediterranean coast. The wines of La Roque are

appreciated worldwide with its 'Cupa Nimismae' being regularly acclaimed by the specialist press. Red wines are created from Syrah, Mourvèdre and Grenache grapes, while Viognier, Rolle, White Grenache, Roussanne and Marsanne varieties are used for white wines. The property covers a total of 80 hectares of which 32 hectares are vineyards. On rocky land consisting of chalk and clay soil, the vineyards are arranged on terraces facing South/South-East and constitute a natural amphitheatre composed of numerous enclosed fields integrated into the 'garrigue' countryside..

2011 Domaine Tempier Bandol Cuvee \$48 (Imported by Kermit Lynch)

75% Mourvèdre 14% Grenache 9% Cinsault 2% Carignan

A classic, textbook red Bandol that shows the vintage nicely, Tempier's 2011 Bandol Cuvee Classique gives up complex saddle leather, wild herbs, flowers and layers of sweet fruit in its forward, supple and approachable personality, this medium to full-bodied, rich and textured 2011 can be enjoyed anytime over the coming 10-15 years. **90 Points Robert Parker**

One of the leading domaines in Bandol, Domaine Tempier is, without a doubt, the most visible producer from the appellation in the U.S. marketplace today. I think this is well-deserved (and a good thing for Bandol), as the wines are at the top of the hierarchy in terms of quality. The estate has been in the Peyraud family for generations and has a long, storied history that's beautifully documented in Kermit Lynch's newsletters and book, *Adventures on the Wine Route* (an absolute must read for any wine lover). The family is still going strong today, yet the wines are now made by Daniel Ravier. At this tasting, all of the wines showed brilliantly and possessed a surprising level of polish and texture, with no rusticity or coarseness at all. In addition to the wines I was able to review here, they also produce a white (60% Clairette, 19% Bourboulenc, 18% Ugni Blanc and the balance Marsanne), and a very limited red, the Cabassaou (95% Mourvedre, 4% Syrah and a splash of Cinsault).

All grapes are harvested by hand After destemming, grapes are fermented with natural yeast and vinified for 2 to 3 weeks in stainless steel

After maceration is finished and must is pressed, the wine is moved to oak foudres for malolactic fermentation

Aged in oak foudres (25 to 50 hl) for 18 to 20 months Bottled unfinned and unfiltered

Saturday, July 12th Six Wine from the July Cheap And Cheerful! 12-4 P.M.

Cheers,

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