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Subject: Italian Wine Tasting Friday night
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Good Evening, Join us tomorrow night for a taste of Italy with these amazing wines.

What: Reds from Piedmont
Date: Friday, July 18th
Time: 4-8 P.M.
Cost: Full Pour Only! \$22 Half Pour \$12

The Wines:

2011 Bruna Grimaldi Barbera d'Alba Scassa \$19

Good bright, full red. Ripe, liqueur-like aromas of blackberry, licorice and spices. At once dense and juicy, with lovely penetrating acidity (6.1 grams per liter, according to Bruna Grimaldi) giving shape to the slightly rustic but rich flavors of spices, licorice and herbs. Finishes with sweet tannins and lingering hints of smoke and game. This barbera went through its malolactic fermentation in stainless steel, then spent more than a year in *tonneaux*. Carrying alcohol near 15% but comes across as nicely balanced. "Two thousand eleven was fantastic for barbera," noted Grimaldi. 88 Points Stephen Tanzer
Please join us tomorrow night for a taste of Italy!

2012 Produttori Nebbiolo Delle Langhe \$18

Enticing aromas and flavors of rose, raspberry, strawberry and spice enhance this elegant, balanced red. Tightens up a little on the finish, where pure berry notes linger. Best from 2015 through 2023. 10,000 cases made. **90 Points Wine Spetator**

2012 GD Vajra Dolcetto D'Alba \$29

2011 Elio Grasso Barbera D'Alba Vigna Martina \$30

Review for the 2010 Vintage:

The 2010 Barbera d'Alba Vigna Martina opens with vibrant dark colors and thick concentration that spreads like silk over the palate. A dusty mineral tone at the back, brimstone and pencil shavings, bring a feeling of sharpness and focus to the wine. Yet, the sheer generosity and fullness of the wine is its overriding factor. Anticipated maturity: 2014-2018. **90 Points Wine Spectator**

Elio Grasso and his son Gianluca have created one of the finest vineyards and wineries in the Langhe today. The energy shared by this dynamic father and son team demonstrates that no ambition is too far stretched or lofty - as long as there is a will for hard work. Investments made over the last decade include a state-of-the-art winery complete with an underground cellar, buried 45 meters below the vineyards. Recently, Gianluca says his passion has turned to vineyard work: "The point is not being the greatest wine producer. It is to be the greatest producer of grapes."

2009 Bruna Grimaldi Barolo \$37 50

2009 Bruna Grimaldi Barolo \$87.00

The lovely 2009 Barolo Camilla opens to characteristic Nebbiolo aromas of wild berry, dried mint, licorice tar and pressed rose. The wine is elegant and feminine overall with fine, silky tannins at the rear. Anticipated maturity: 2015-2025. **93 Points Robert Parker**

Bruna Grimaldi knew she wanted to make wine at an early age, but her father was content selling fruit. After earning a degree in enology, Giovanni Grimaldi (who inherited the estate from his father Giacomo) handed the estate over to her although he continues to help in the vineyard. Bruna-s family farms 11 hectares of vines for three Barolos and one Barolo Riserva (only in the best vintages).

2010 Ca del Baio Barolo Asili \$40

The 2010 Barbaresco Asili is an exciting, top-notch achievement that shows extreme class and sophistication. Polished mineral tones are fleshed out by cassis, wild berry, chopped mint and freshly milled white pepper. The wine is long and smooth on the finish, with a finely detailed or etched quality to the tannins. Anticipated maturity: 2015-2028. 95 Points Robert Parker

About Ca del Baio:

Giulio Grasso's family entered the wine business "late," as he tells it, because his male ancestors were soldiers in the various World Wars. Only after the turmoil in Europe settled, in the mid 1950s, did the family start to bottle wine. The estate's most precious vineyard, the three hectares they own in the Asili cru, was a wedding dowry from Giulio's grandmother (from Barbaresco) to his grandfather (from Treiso). Today, the family owns 25 hectares including the Valgrande and Marcarini crus in Treiso and the Asili and Pora crus in Barbaresco. Giulio's father, Ernesto, farms the vineyards today at age 91. The Ca' del Baio line-up is extremely impressive and delightful. These are some of the best wines from Barbaresco.

Cheers!

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