

**From:** Debbie debbie@santiamwine.com  
**Subject:** Tasting Oregon Pinot Dinner special: Bone-in Prime Pork Chops  
**Date:** July 18, 2019 at 7:18 PM  
**To:** bwelsh@mind-over-media.com



Good Evening, the middle of July and things are starting to ramp up here in the Valley... The Salem Art Fair begins tomorrow... To make things fun we have decided to have a special Art Fair Dungeness Crab Caesar Salad with bread stick \$14. Walk down from the park! This great lunch special is available Friday & Saturday from 11-4 PM this week only at Santiam Wine & Bistro! Order the ART FAIR SPECIAL! Tell all your friends!

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Friday night July 19th from 4-8 PM

Fantastic Oregon Pinot Noir

Dinner Special: Roasted Prime bone-in Pork Chop 4-8 PM

Reservation welcome: Call 503-510-8835

Full pour: \$34 Half Pour: \$19

The Wines:

**2017 Kelley Fox Wines Hyland Vineyard Pinot Noir Coury Clone \$53** “Close to the Coast Range separating the Willamette Valley from the Pacific Ocean, the beautiful Hyland Vineyard, first planted in 1971, is one of Oregon’s oldest vineyards. This wine was produced from self-rooted Coury clone vines planted in 1988 in a block of red Jory volcanic soil at around 600 feet. The legendary Charles Coury introduced this mysterious clone of Pinot noir into Oregon, and the wine from these vines has a fine red character that is, in a subtle way, inimitable...The Hyland Coury Clone 2017 is medium to darker red, and full of moving light and transparency. It has a pure nose of the reddest of red berries (the classic Oregon summer raspberries and strawberries-I hope you have tasted these before) with a certain coolness. It is complex with a velvety frame and nimble, age-worthy acidity typical of Hyland Vineyard, and a real boon in the string of warm vintages in the Willamette Valley (back to old school). It’s a beauty, it’s long, and it seems to embody some Platonic Idea of “Red”. “

**2016 Goodfellow Durant Vineyard Pinot Noir \$43** Shimmering red. An assertively perfumed bouquet evokes ripe red fruits, potpourri, incense and Asian spices, and a vibrant mineral nuance builds as the wine opens. Juicy, penetrating and focused in style, offering palate-staining raspberry, bitter cherry and rose pastille flavors that are energized by blood orange and white pepper notes. Shows superb clarity on a long, spice-laced finish shaped by smooth, harmonious tannins. 94 Points Vinous

**2016 Harper Voit Pinot Noir Strandline \$45** Translucent red. High-pitched aromas of cherry, black raspberry, musky sassafras and fresh flowers, plus subtle vanilla and mocha undertones. Palate-staining dark berry, spice-cake and candied licorice flavors display a smoky mineral nuance that lends nervy back-end lift and cut. Shows the depth of the vintage, but there’s real energy here as well. Spicy and focused on the gently tannic finish, which leaves bitter cherry and candied violet notes behind. 92 Points Vinous

**2017 Patricia Green Cellars Estate Vineyard Old Vine Ribbon Ridge \$40** These old vines were planted between 1984 and 1990. There’s good midpalate concentration here, a mix of strawberry and cherry fruit, with a dusting of cocoa. A streak of cola comes up also, and this is a wine that should continue to improve with further bottle age. 92 Points Wine Enthusiast Wine **Making and Notes:** This bottling has always been the powerful view of this vineyard site. The wine is dark in color, dense in earth-tinged dark fruits and relatively thick with tannins. However, as the vineyard has aged fewer blocks are still producing this style of wine that seems to be indicative of the young vines than the older one. This comes from just three blocks: a 1998 southeast-facing planting of Pommard, a 2000 south-southeast facing planting of Pommard at lower elevation and a 1997 planting of Wadensvil that faces northeast and northwest. The wine is mostly Pommard with just a touch of the Wadensvil rounding it out.

**2016 Stephen Goff Willamette Valley Pinot Noir \$31** Brilliant magenta. Spice-accented aromas of ripe red berries, incense and pungent flowers pick up a hint of smokiness with air. Shows very good depth and focus, offering juicy raspberry, cherry-cola and candied lavender flavors and a subtle touch of baking spices on the back half. Finishes sweet and quite long, showing well-knit tannins and strong, floral-driven persistence.

**2017 Evesham Wood Eola/Amity AVA \$26** 2017 tempered August's occasional heat events with September's return to cool days and nights. Whether there was any effect of the 1:49 of total solar eclipse is yet to be seen. Production of this wine returned to 2015's level this year due to the high quality of grapes and the inclusion of two new vineyards (Prophet in EAH and Azana in Chehalem Mountains). I'm quite proud to offer a truly artisanal, hands-off pinot noir made the same way as our single-vineyard wines at a most reasonable price. Bright and aromatic with red cherry, sour cherry and spice moving to riper mouth-filling fruit with juicy acid and a succulent finish.

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