

From: Debbie Rios debbie@santiamwine.com
Subject: Wines From Chile Friday night
Date: August 28, 2014 at 6:43 PM
To: tasting@santiamwine.com

Happy Labor Day Weekend~~

If you are going to be around we have a fun tasting Friday night!

What: Reds from Chile- great values

When: Friday, August 29th

Time: 4-8 P.M.

Cost: Full Pour \$18 Half Pour \$11

If you want reservations call 503-589-0775

The Wines:

2012 Viu Manent Secreto Malbec \$12

The 2012 Secreto Malbec comes from the El Olivar vineyard, a granitic slope vineyard in Peralillo, Colchagua, where they planted Malbec in 1998. Only part of the wine is aged in oak and the rest stays in inox and cement vats. Fruity, young with sweet, juicy tannins and good freshness, especially for a warm harvest like 2012, the wine has low to moderate acidity and medium body. Drink now-2016. 88 Points Robert Parker

2010 Errazuriz Max Reserva Cabernet Sauvignon \$15

The 2010 Max Reserva Cabernet Sauvignon is aged for 12 months in mainly French oak. It has an uncomplicated nose of blackberry and bilberry fruit, while the palate offers rounded, saturated tannins with dark chocolate and black olive interlacing the blackberry fruit. It is nicely composed towards the finish. Drink now-2016.

2011 Carmen Gran Reserva Carmenere \$15

"This shows lovely fruit with sweet tobacco. Full body, round tannins and a juicy finish. A drop of carignan makes this very cool." 90 Points James Suckling

"Ruby red, juicy and fragrant. This red is light-hearted and yet sturdy. Spice and dark fruit are well matched for each other in this gem, from Chile's oldest and most historic winery." 90 Points Tasting Panel

2012 De Martino Cabernet Sauvignon Chile \$17.50

The 2010 Single Vineyard Carmenere "Alto de Piedras" is sourced from the 5.5 hectare Isla de Maipo organic vineyard and aged for 16 months in used French oak. The nose is well defined with dark cherry, pomegranate, boysenberry and tobacco notes. The palate is medium-bodied with dusty blackberry and red cherry on the entry: an attractive fleshy texture and dusty black fruit laced with soy and tobacco towards the masculine, but has a harmonious and sophisticated finish. It sits nicely between the Old World and New. Drink now-2017.

2012 Casa Silva Carmenere Los Lingues \$18

The 2012 Los Lingues Vineyard Carmenere from the higher altitude Andes part of Colchagua displays a sharp, acidic palate which makes it feel cool, backed up by some dusty tannins. It has aromas and flavors of blackberries, dark chocolate and green coffee. Drink now-2017.

2010 Von Siebenthal Prarcela #7 Red \$22

The 2010 Parcela 7 Gran Reserva is a blend of 40% Cabernet Sauvignon, 30% Merlot, 20% Petit Verdot and 10% Cabernet Franc aged in French and American oak for 18 months (second fill). It has a subtle red currant and blackberry-scented bouquet with touches of sous-bois and bell pepper that are very attractive. The palate is medium-bodied with supple tannins and pure red berry fruit mixed with black pepper, sage and cured meats. It is very well-balanced and fresh, the finish supple and in tune with the oak. This is very fine and, again, should age nicely over several years. Drink now-2018.

91 Points Robert Parker

Saturday we are open from 10 A.M. until it slows down!

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