

From: Debbie debbie@santiamwine.com
Subject: Washington Red & Pulled Pork on Brioche
Date: August 8, 2019 at 5:15 PM
To: bwelsh@mind-over-media.com



Good Evening are you ready for a taste of six excellent red wines from Washington State that you could add to your cellars or your everyday drinking rack!

Join us if you can on Friday, August 9th from 4-8 PM Reservations welcome call us at 503-589-0775

Special Soup Gazpacho

Special Appetizer: Shrimp Ceviche w/ Corn Tortilla Chips

Dinner Special: Pulled Pork on Brioche Bun with Truffle French Fries and your choice of Watermelon, Cucumber & Feta Salad w/ Lime dressing or House Green Salad SUMMERTIME FOOD!

Full pour \$34 Half Pour: \$19

2016 Quilceda Creek Red Wine \$70 Blend: 87% Cabernet Sauvignon, 7% Merlot, 3% Cabernet Franc, 3% Petit Verdot The entry-level 2016 Columbia Valley CVR is a beauty and well worth purchasing, particularly as it drinks well right out of the gate where the top cuvee benefit from 2-4 years of bottle age. Full-bodied, ripe, and sexy, with terrific notes of kirsch, black cherry liqueur, lead pencil shavings, and graphite, it has plenty of tannins as well as terrific balance and elegance. **93 Points Jeb Dunnuck**

2016 J. Bookwalter "The Conflict" \$46 50% Cabernet Sauvignon | 48% Merlot | 2% Malbec Our classical blend of Merlot and Cabernet Sauvignon displays the terroir of Conner Lee Vineyard in gorgeous form. Our outstanding 1992 Merlot block we blend with our old block 1987 & 1988 Cabernet in this reserve selection. Warm vintages for Conner Lee Vineyard are our favorites, showing off big ripe flavors balanced by the cool site's fresh acidity. Expect this wine to last for ten to twenty years and show its best from one year after release. Suave and complex with classical aromatics of currants and dark berries married to new French oak and savory earthiness. Supported by 2% Malbec bring spice and pepper notes with aromatic brightness. Cabernet Sauvignon's tannic intensity vies with the voluptuous Merlot for attention in this dynamic wine.

2017 Mark Ryan Dissident \$40 *The 2017 The Dissident... offers a deeper, richer style with lots of cassis, ground herbs, lead pencil, and earthy aromas and flavors. Medium to full-bodied, pure, with terrific depth of fruit and purity, it's going to be a smoking value.*

2017 Guardian Cellars Chalk Line \$28 Our version of this Washington blend is 55% Cabernet, 26% Merlot, 18% Syrah and 1% Petit Verdot. Right from the beginning this wine exudes ripe wild blackberry and plum jam. These dark fruit notes are soon joined by the sweet notes of vanilla latte and roasted coffee along with some black pepper spice. The mouthfeel is dense, lengthy and generous. Although good now, this vintage is an age-worthy wine.

2015 Sariah "The Jack" Red Blend \$20 Merlot makes up just over three-quarters of this blend, with the balance Malbec, Cabernet Franc, Sangiovese and Petit Verdot. Bright aromas of cherry pie, blueberry, herb, plum and earth are followed by smooth polished blue-fruit flavors. It's a complete delight, focusing on elegance.

2016 Walla Walla Vintners Cuvee \$20 The Cuvee has dark wild huckleberry hue and a milk chocolate nose. It is ripe and generous with layers of soft tannins. The blend contains 52% Cabernet Sauvignon, 38% Merlot, and 10% Cabernet Franc. The vineyards that have contributed to this wine are Edge knoll, Spring Valley, Venessa, and Whitestone.

Just another awesome tasting night at Santiam Wine & Bistro...

CHEERS!

--

This message was sent to bwelsh@mind-over-media.com by debbie@santiamwine.com

To forward this message, please do not use the forward button of your email application, because this message was made specifically for you only

To forward this message, please do not use the forward button of your email application, because this message was made specifically for you only. Instead use the [forward page](#) in our newsletter system.
To change your details and to choose which lists to be subscribed to, visit your personal [preferences page](#)
Or you can [opt-out completely](#) from all future mailings.

