

Good evening, How are you doing? I have a treat for you all! I know most of you love **Malbec** and so I have gathered six of your favorites from over the past two years. Although, they are the latest and great vintage. I think this is going to smashing good taste. If you would like to try them drop on by!

We will be serving our Wild mushroom Lasagna as well as our new Caprese salad with Heirloom Pineapple Tomatoes or sandwich on toasted Ciabatta roll.... while the tomatoes last!

- Tasting Time: 4-7
- Noshes all day long!
- Price for the tasting: \$16 full and \$10 1/2 pour

The Wines:

2010 Durigutti Malbec Classico Mendoza Argentina \$15

Bright dark red. Perfumed aromas of blackberry, currant, violet, licorice and menthol lifted by hints of herbs and pepper. Supple, ripe and nicely concentrated, with mid-palate sweetness restrained by vigorous, harmonious acidity. Finishes thicker than the 2010 cabernet, with fine-grained tannins and lovely lingering fruits and herbs. **90 Points Stephen Tanzer**

2010 Alta Visa Premium Malbec Argentina \$17

Aged 12 months in an 80/20 blend of French and American barrels): Bright red-ruby. Blackberry and licorice aromas accented by herbs and spices. Supple, savory and fine-grained, with a nicely restrained sweetness. The tannins are well integrated but the wine's fruit is still a bit locked-up today and in need of a year or two of bottle aging. Firm and persistent on the finish. **88 Points Stephen Tanzer**

2010 Bodega Colome Malbec Calchaquí Valley, Argentina \$27

This suave, racy red delivers game, crushed cherry and wild berry notes backed by fine tannins and bright acidity. Compact, yet creamy and well-balanced, with a long, savory finish. Drink now through 2018. **91 Points Wine Spectator**

2010 Catena Malbec Mendoza Argentina \$23

The Catena family has conducted extensive research into the soils and microclimates of Mendoza's high altitude wine country in the foothills of the Andes mountains. At different altitudes, the family's Malbec vineyards express a unique profile of aromas and flavors: the ripe plum fruit flavors and silky texture of the Angelica vineyard (2,850' elevation); the dark fruit character and pepper notes of the La Pirámide vineyard (3,100' elevation); the black cherry aromas and excellent structure of the Altamira vineyard (3,870' elevation); the explosive floral aromatics full, concentrated mouthfeel of the Adrianna vineyard (5,000'). The blend of these components creates a wine of unique character that has balance, concentration and a strong varietal identity.

2010 Don Miguel Gascon Reserve Malbec \$22

A pure expression of the fruit, Don Miguel Gascón Malbec is a full bodied wine with a deep violet color, showcasing flavors and aromas of blackberry, blueberry, plum, dark cherry, and a hint of mocha. The wine is elegant and rich in texture, with plush, round tannins and finely integrated oak characteristics. Final flavors of black spice and maple combine to create a long, velvety finish.

2009 Luca Malbec Argentina \$30

Good ruby-red. Crushed dark berries and chocolaty oak on the nose, lifted by a mineral element. Sweet, velvety and inviting, with harmonious acidity and underlying minerality enlivening the dark berry, coffee bean and chocolate flavors. Very rich and sweet without being too much. Still, I'd drink this very showy wine on the young side. **91 Points Stephen Tanzer**

Cheers!

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