

April Red Cheap & Cheerful six-pack AKA C&C 6-pack: \$67.50

In this month's hand-picked and well rounded, Cheap & Cheerful Six-Packs. You will find incredible wine values from around the globe. The price reflects **10%** off if you buy the following six wines Red or White — your reward for trusting me. These wines are ready and waiting for you to pick-up! Mix the white and red up if you wish! **(These wines can be purchased individually or by the case!) The Wine Club without rules! But, it does RULE!**

2015 Desert Wind Ruah WA. \$14 The 2015 Ruah is extremely rich and round, with flavors of blackberry, plum and ripe raspberry, with hints of allspice and cocoa. This lively wine coats every taste bud, providing a satisfying experience. Ready to drink now, but will be rewarded with an additional year or two of cellaring.

2017 Z. Alexander Brown Uncaged Cabernet Sauvignon CA \$15 The intrigue of wine comes from the philosophy that guides it. For Zac and me, that means allowing the grapes to be honest, unrestricted expressions of vintage and origin—in other words, "uncaged." Our winemaking style is perfectly matched to the spirit of Z. Alexander Brown. It reflects our pursuit to create wines that offer bold, assertive flavors, good balance and supple tannins while capturing the richness of California's North Coast." -John

2016 Old Soul Petite Sirah \$12 Red Wine by Old Soul Vineyards from California. To balance the prominent grip characteristic of Petite Sirah, this particular blend was crafted with a softer, more elegant body. This wine opens with immediate hints of blueberry and blackberry, followed by accents of Dutch chocolate and a subtle touch of cardamom. The palate is big and weighty with ample mid-palate and soft, velvety tannins. Pair with petite filet with Cabernet reduction, slow-braised lamb with sautee palate and soft, velvety tannins. Pair with petite filet with Cabernet reduction, slow-braised lamb with sauteed mushrooms, beef chorizo with cream sauce.

2017 Evodia Garnacha Altovinum Spain \$11 The incredibly perfumed 2017 Evodia was true to its name, as apparently 'evodia' means fragrant in the ancient Greek language. It had been bottled for a few months when I tasted it and it was very harmonious and expressive. They have reduced quantities and raised the price a bit, going into a different segment of the market, definitely a better wine than what I tasted from 2016. It achieved almost 15% alcohol in 2017, one of the earliest harvests of the last 20 years after some spring frosts and a very dry summer. Only 20% of the volume matured in barrel, while the rest was kept in concrete vats for six months. It's very easy to drink, with unnoticeable tannins and a long, lingering finish. Super tasty and impressive for the price **90 Points Wine Advocate**

2017 Angeline Vineyards Pinot Noir CA \$12 This wine is no exception to our dedication in over-delivering quality in every wine we bottle. Our Pinot Noir is a wealth of aromas such as fresh cranberries, dark cherry cordial, and balanced by fresh tart raspberry. Underlying savory notes of Mulberry, baking spices and a touch of eucalyptus round out the palate, with a juicy with lively acidity, touch of sweet, toasty oak on the finish.

2017 Root: One Camenere Chile \$11 Blackberries, plums, cherries and warm spice with smooth and balanced vanilla notes...deep, dark, and pleasantly fragrant.

April White Spring Cheap & Cheerful-pack \$63.60

2017 Condes De Albarei Albariño Spain \$14

2017 Cavatappi Pinot Grigio Walla Walla, WA \$12

2017 Frico by Scarpetta Friulano Italy \$14

2017 Domaine des Cassagnotes Reserve Selection Cuvee Gros Manseng, Cotes de Gas \$11

2018 Pike Road Pinot Gris Willamette Valley \$11

2018 La Vieille Ferme Rose, France \$9



Contact us

1555, 12th Street SE Ste. 130

Salem, OR 97302

503-589-0775

www.santiamwine.com

Follow us on Face book

April 2019

Santiam Wine & Bistro Hours

Tuesday 11-7 PM

Wednesday 11-8 PM

Thursday 11-8 PM

Friday 11-8 PM

Saturday Retail 10 AM -6 PM

Saturday Lunch 11-4 PM

Dinner Specials:

Wednesday & Friday 4-8 PM

Wine tasting:

Wednesday-White Wines 4-8 PM

Friday - Reds Wines 4-8 PM

**SPECIALTY ITEMS AVAILABLE AT SANTIAM WINE & BISTRO
CHOCOLATE TRUFFLES BY SHAUNA HODGES, DRIED MEATS OUT OF
PORTLAND-CREMINELLI WILD BOAR, * SPECIALTY CHEESES FROM**

AROUND THE GLOBE * CORONA BEANS

- CASINA ROSSO BLACK TRUFFLE SEA SALT,
- VIGNALTA ROSEMARY SEA SALT,

***LEMON INFUSED OLIVE OIL *VIGNALTA ROSEMARY SEA SALT**

*** ITALIAN, SPANISH OLIVE OIL, RIEDEL GLASSWARE**

*** MALETTI BALSAMIC VINEGAR**

*** MARSALA* GIFT BASKETS * SHIPPING BOXES * SHIPPING
AVAILABLE * GIFT CERTIFICATES! * YOU CAN ALSO PURCHASE**

**OUR MARINATED NUTS, OLIVES, CAPER BERRIES OR FRESHLY
SLICED GOURMET CHEESES, DEMI FRENCH BAGUETTES**

— PRICES POSTED AT THE STORE.