

## **Santiam Wine & Bistro' April 2021 White Cheap & Cheerful Six-pack \$69.30**

**2020 Mount Fishtail Sauvignon Blanc New Zealand 15.** Aromas of feijoa, kiwifruit, and rock melon flavors with a lovely lemon zest overtone. It is intense and concentrated with classic varietal characters combined with refreshing acidity, offering terrific drinking. Beautiful (slightly creamy) middle palate texture that sits flush on your palate but does not compromise acidity. An elegant style that leaves a lasting impression.

**2019 Zarautz Txakoli Primo Spain \$12** This Txakoli is from Basque Country and is dry, lemon-limey and refreshing. A perfect brunch wine! Pale yellow color young wine with greenish tones and golden flashes, it has a big intensity in its aroma with memories of tropical fruits. In the mouth is cheerful and fresh, thanks to its balanced acidity.

**2019 Lenz Moser Gruner Veltliner Austria \$14** 1 Liter of pure happiness! Fresh lemon and green pear on the nose also have a distant, pleasant hint of moss. The dry, light palate is made lively by some gentle fizz that accentuates the inherent freshness. The finish is dry and bright.

**2019 Domaine Duffour Cotes De Gascogne Blanc France \$11** 70% Colombard 14% Gros Manseng & 15% Ugni Blanc Tremendously fragrant! passion fruit jump from the glass, crisp and dry on the finish. Aged in stainless steel. Alc 12%. A great wine to cook with or sip on while cooking. One of the best white wine values in the store!

**2019 El Coto Rioja Blanco Spain \$11** This wine says summer in every sip. It is refreshing, flavorful, unencumbered by oak, and low in alcohol. It is a perfect companion to just about any lunch, or for casual sipping on the beach, patio, or at a party (yes, we will be able to have those again someday).

**2020 Chasing Venus Sauvignon Blanc New Zealand \$14** Bright, crisp, lively and refreshing; there is no doubt that this is a New Zealand Sauvignon Blanc. The 2020 Chasing Venus has beautiful aromas of fresh mown grass and citrus. The flavors are traditional New Zealand: lemongrass, lime zest, lychee and grapefruit. A nice viscosity is balanced by the clean finish making this the perfect pairing with fruit and cheese, fresh oysters or steamed mussels.

## **Santiam Wine & Bistro' April 2021 Red Cheap & Cheerful \$67.50**

### **2018 Topo Tinto From Casa Santos Lima (Portugal) \$9**

This super fun wine is characterized by its aromatic exuberance, with notes of red fruits and vanilla. In the mouth it is fruity with velvety notes of red ripe fruits, balanced by spice, chocolate, and just a hint of oak. An elegant wine with soft tannins and a fruity finish.

**2019 Chateau Bourdieu Cotes de Bordeaux \$13** Raised from 25-year-old vines in the gravelly loam of Château Bourdieu's stunning estate, the 2019 consists of 87% Merlot, rounded out with Cabernet Sauvignon and Cabernet Franc. It was aged in stainless steel and racked and manipulated minimally, all with the goal of preserving the fruit, which shines through beautifully from the opening aromas to the very last sip.

**2017 Tribute Cabernet Sauvignon CA \$14** Opulent and bold with aromas and flavors of cassis, blackberry, black cherry and ripe plum that give way to earthy notes, tea, vanilla bean and shaved dark chocolate. Well-integrated tannins build to a long, velvety finish. This Cabernet underwent malolactic fermentation before 13 months of aging on toasted French and American oak. *Pairing Suggestion*

*This wine goes great with steak, BBQ, or just kicking back on the deck with the people who matter most.*

**2018 Mezzacorona DiNotte Red Blend Italy \$12** Mezzacorona Red Blend expresses the aromatic richness of two noble varietals of the Dolomites, Teroldego and Marzemino, combined with an international varietal, Merlot, for elegance and softness. Teroldego, with its profound flavors of red currants, blackberry, and blueberry, provides a full-bodied structure. Marzemino brings a pleasant juicy character that creates a soft, velvety, palate pleasing wine. The Red Blend is balanced with the addition of Merlot to add aromatic notes of vanilla and cocoa. This wine is the ideal pairing for hearty appetizers and spicy cuisine, as well as savory sauces, baked pastas, and grilled or roasted meats.

**2017 Cannonball Cabernet Sauvignon, CA \$14** Briar fruit layered with notes of purple flowers, sweet toffee oak and sandalwood. Boysenberry and plum fruit lead on the palate and the structure toes a fine line between big fruit and oak nuance. Sweet oak notes usher in a core of dark fruit that is lengthy in briar and cherry flavors. The tannins are supple and full on entry with a little firmness on the finish to lend structure and enhance the wine's suitability for food pairings.

**2019 Cusumano Nero D'Avola Sicilia \$13** Dark ruby color Nose: red currant, cherry, hints of chocolate and tobacco, Flavor: sour cherry, chokeberry, red currant, some black pepper, hints of tobacco, black currant Medium plus bodied, medium tannins, medium plus acidity 3.4 out of 5 Try with our grilled cheeseburger.