

## **Santiam Wine & Bistro July Red Cheap & Cheerful Six-pack \$71.10 Happy Independence Day America!**

**2018 Delas Ventoux Cote du Rhone, France \$12** Cherry, blood orange, tea and sandalwood notes weave together in this silky, restrained red. If you want charm and grace, here you go. Grenache and Syrah. Drink now through 2022. **89 Points Wine Spectator**

**2018 Protocolo Tempranillo, Spain \$8 Think Sangria!!** This red brims with ripe cherry and raspberry preserve flavors, marked with floral and tarry accents, and firm tannins. Drink now 86 points Wine Spectator

**2019 Hermanos Peciña • Señorío de P. Peciña Cosecha Tinto \$14** The juicy and chewy unoaked red 2019 Señorío de P. Peciña Cosecha Tinto has bright ripe fruit and an earthy touch, a medium body and soft tannins that give it a supple texture. It is a blend of Tempranillo with 3% Garnacha and 2% Graciano fermented with indigenous yeasts and kept in tank until bottling. 80,000 bottles produced. It was bottled in April 2020. **90 Points Wine Advocate**

**2017 Klinker Brick Brickmason Lodi \$15** This blend is comprised of 80% Zinfandel, 10% Syrah, 5% Cabernet Sauvignon and 5% Petite Sirah. Deep red fruit aromas lead into notes of dark cherry with soft tannins and a velvet finish. Great summer wine! It will pair nicely with BBQ Baby back Ribs

**2019 The Craftsman Pinot Noir Oregon \$15** A masterfully crafted wine that explores the traditions of small batch fermentation to deliver a totally unique Oregon wine. 100 % Pinot Noir grapes are sourced from David Hill Estate, a premier third-generation farm in the northern Willamette Valley dedicated to the natural growing techniques and sustainable practices.

**2018 Cannonball Cabernet Sauvignon Healdsburg CA \$15** The 2018 Cannonball Cabernet Sauvignon is dark crimson in color and has dark cherry, caramel, mocha, and wood spice aromas. The taste is of red currant fruit with sweet oak, fresh cherry, and dark berry flavors. The mouthfeel starts with a substantial body and has just enough texture and acidity to leave a long and flavorful finish. Pairs beautifully with burgers, NY steak, short ribs, lamb chops, pizza, pasta with Bolognese sauce, Stilton cheese and chocolate desserts!

## **Santiam Wine & Bistro July White Cheap & Cheerful Six-pack \$65.70 Happy Independence Day America!**

**2019 d Astruc Viognier France \$12** Bright gold yellow with yellow tints. Rich and elegant with a quintessence of dry fruits, peach, and white flower aromas with a hint of vanilla/ honey notes. Fresh and mellow with a long persistence finishing on toasted notes. Domaine Astruc was founded by Jean Astruc in 1862, and the property is situated at the foot of the Pyrenean Mountain range, between 200 and 300 metres above sea level in the Limoux region. Jean-Claude Mas sourced grapes here for years and acquired the property in 2002. Nice summer wine! This wine will pair nicely with Asian Cuisine, Shellfish

**2020 MAN Chenin Blanc South Africa \$11** A crisp, expressive, light-bodied wine. Light straw in appearance. Vibrant aromas of quince, pear, and pineapple. On the palate, fresh stone-fruit and apple flavors are backed by refreshing acidity, minerality, and a well-rounded mouthfeel. A versatile food wine that will pair well with poultry, shellfish, and vegetable dishes. Also, fabulous as an aperitif for a hot summer afternoon. Great to drink now, but ages beautifully over 2-5 years. Serve chilled.

**NV Marqués de Caceres Brut Cava Spain \$12** Pale straw color revived by fine bubbles. Bouquet of citrus fruits with notes of brioche. Charming and round in the mouth with a refreshing, balanced structure. Lively finish that highlights its fine bubbles. A refreshing aperitif, this Cava marries well with fish and seafood, pasta, rice, spicy dishes, Asian cuisine, and all types of desserts.

**2020 French Blue Rose Bordeaux \$13** Rosé is quite simply the belle of the ball. Made from red wine grapes selected and expressly harvested for being made as a rosé wine with a gentle pressing to gain a light hue of pink, with the utmost care taken to preserve the delicate flavors and aromas.

**2019 Domaine Des Cassagnoles Cotes De Gascogne France \$10** Super crisp and bright white wine, especially fun for those looking to branch out from New Zealand Sauvignon Blanc. The south of France consistently over-delivers with tasty wine at a steal; Gilles Baumann is a skilled winemaker, working alongside his daughter, Laure. Lime zest, hay, honeydew on nose with sweet magnolia flowers. Zesty sweet lemon on the palate, with melon and saline minerality. Colombard, Ugni Blanc, Gros Manseng, Sauvignon Blanc. Entirely estate grown, certified Lutte raisonnée farmed vines. Aged in tank until bottling.

**2020 Allan Scott Sauvignon Blanc New Zealand \$15** Supple and succulent, offering a generous and juicy mix of passion fruit, Key lime, and ruby grapefruit flavors. Expressive and strong on the finish, with touches of freshly grated ginger and green tea. Drink now. This Sauvignon Blanc is great on its own as an aperitif or paired with oysters, sushi, gazpacho, or spicy Thai chicken noodles. 92 Points WS