

## **Santiam Wine & Bistro Red Barbecue Reds six-pack for June 2021**

**Price with discount of 10% = \$71.10**

**2019 Saint Cosme Cotes-du-Rhone Southern Rhone, France \$15** While the 2019 Cotes du Rhone is not a single-estate wine (it is labeled simply Saint Cosme, without the "Château de"), this 100% Syrah is a perennial bargain—and this could be its best vintage to date. Aromas of violets, cracked pepper, cassis, and blueberries leap from the glass, while the medium to full-bodied palate is ripe but silky, leading into a long, mouthwatering finish. A blend of fruit from the Gard (the right bank of the Rhône) and Vinsobres (the left bank, about 400 meters above sea level), it retains a sense of freshness not often found in Syrah's from the Southern Rhône. **91 Points Robert Parker**

**2018 Corvidae Rook Merlot Washington State \$15** Showing red and black fruits, sarsaparilla, orange peel, cinnamon, and tobacco, this crisply textured red is balanced by fine grained tannins and a rich, pillow soft midpalate. The Merlot is from Outlook Vineyard and is organically grown. The 2018 Rook was made to showcase the world-class Merlot grown in the cool, high elevation sites within the Columbia Valley AVA. All grapes were hand harvested and handled with minimal processing. The wine was small-lot fermented and aged in neutral French oak to keep the bright fruit flavors lively.

**2018 Canas Feast Bricco Red, Oregon \$15** From famous, to familiar, to obscure, the list of Italian heritage grape varieties in our Italian Family of wines include Sangiovese, Nebbiolo, Barbera and Primitivo. Ripe raspberry interplays with darker notes of boysenberry and baking cocoa on the nose. Full flavors of cherry, brown sugar, and coffee serve as a base for more subtle mineral and iron nuances. Generous acids provide mid-palate structure leading to a long, round finish. Try this wine with our Italian Lasagna

**2019 Grands Bois Cotes du Rhone Les Trois Cotes Du Rhone, France \$15** "Plums, black cherries and hints of garrigue mark the nose of the 2019 Cotes du Rhone les 3 Soeurs, a blend of Grenache, Syrah and Mourvèdre. It is medium to full-bodied, with soft masses of ripe tannin that impart a plush mouthfeel and linger easily on the finish. As always with this cuvée, I'd opt for drinking it on the young side." **(88–90 pts.)**

**2016 Peirano Immortal Zin Lodi, CA. \$9** Lush, plummy fruit flavors mingle with more savory, meaty notes in this richly textured, full-bodied, and soft-textured wine. Pair with BBQ Pork Ribs, Potato salad and baked beans! Use it in your BBQ sauce! at this price it is a no brainer **88 Points Wine Enthusiast**

**2019 Casa Santos Lima Lisbon, Portugal \$10** A soft, fruity wine, this has bright red berry flavors and touches of spice from the short oak aging. This is another porch pounder that would also be good on a hot summer Oregon day with a slight chill. Drink now.

**Santiam Wine & Bistro June 2021 Rose Cheap & Cheerful Six pack \$66.60**  
**You can buy these pink beauties by the six-pack or one at a time!**

**2020 Bodegas Muga Rose, Rioja Spain \$15 Limpid** orange. Red berry, blood orange, fresh flowers, and a spicy flourish on the expressive, mineral-driven nose. Lithe and penetrating on the palate, offering intense red berry and citrus pith flavors that slowly deepen as the wine opens. Shows excellent clarity and lively cut on the exceptionally long, floral-tinged finish, which leaves a juicy red berry note behind.  
**92 Points Vinous**

**2020 Portuga Vino Verde Rosa Portugal \$9 Porch Pounder!** This Vinho Verde Rose has a bright pink color, fresh aromas of strawberry and raspberry along with subtle notes of citrus. The palate indicates a youthful but elegant, well-balanced, and fresh wine with a long, lingering finish.

**2020 Côte Mas Rosé Languedoc-Roussillon \$12** 1 Liter bottle and I bought the last my supplier has until August so this may not make it through the month... I will find something to replace for it! Our wine experts think this Languedoc-Roussillon Rosé wine would be a match made in heaven with these dishes. Bon appétit! Pair with Lean Fish, Pasta dishes, Vegetarian foods, or just enjoy on a hot sum day.

**2020 Montetoro Toro Rosado Spain \$10** 50% Grenache & 50% Tempranillo Vibrant Ruby in color. Very lifted and vibrant on the nose, with notes of tart berries and delicate flowers Serve nice and cold w/appetizers

**2020 Lulu Rose, Washington \$10** Finely balanced with a fruit driven mid-palate, this Syrah dominant Rose has delicate aromas of dried cranberries, pomegranate, and savory herbs: expressing an excellent ripeness and bright, refreshing acidity. Aged in steel tanks for five months

**2020 Domaine De Fontaine Gris de Gris Corbières France \$18 Kermit** Lynch imports this gorgeous Rose it has a nice rich mouthfeel and fine acidity that will make this a great wine to pair with shellfish, grilled chicken, light appetizers

**Santiam Wine & Bistro June 2021 Refreshing summer whites  
(AKA Porch pounders) \$68.40**

**2019 Portuga Vinho Branco Portugal \$9 refreshing**

**2019 Laroche Chardonnay Pays D'Oc \$12 unoaked**

**2019 Les Jamielles Sauvignon Blanc, France \$13 Amazing**

**2020 Vinas Clavidor Verdejo & Viura Rueda \$14 Delicious**

**2019 Domaine Talmard Macon Chardonnay, France \$15 Unoaked and crisp**

**2018 Corvidae Mirth Chardonnay WA. \$13**

The Mirth is quintessential Chardonnay exhibiting bright tropical notes and excellent purity of flavor and balance unencumbered by oak flavor. The wine ferments in stainless steel to preserve its freshness and varietal character. Pair this refreshing Chardonnay with a chanterelle herb frittata, lemon roasted chicken, or a mango avocado and smoked salmon salad.