

- **Santiam Wine & Bistro September 2023 Red Cheap and Cheerful \$82.80 Labor Day weekend party pack! Ready to pick up today!**
 - 2020 Ego Bodegas Gord \$13 Spain Primarily Mouvedre, this bright red ripples across the palate, with savory hints of cured tobacco and loamy earth underscoring the black currant and black raspberry fruit. Medium-bodied, with lightly chewy tannins. Drink now through 2027.
 - 2021 La Quercia Montepulciano, Italy \$14 “This Montepulciano is a notable example of what can happen when you match low-yield winemaking expertise with a prolific growing zone, and constantly cut, cut, cut back the vines. Made by winemaker Antonio Lamona, the result is one of the best qualities, most expressive and balanced Montalcino’s around. This wine is also 100% organic and delivers as a wine that takes no shortcuts.”
 - 2020 Podere Ruggeri Corsini “Matot” Italy \$13 The Rosso Matot is Piedmonte in a glass. Dolcetto, Barbera and Nebbiolo harmoniously blend to result in a rustic wine that offers notes of bark, earth, currants, and tobacco. Fresh acidity with a component of dill joining on the finish. This wine will complement a variety of grilled meats, fresh pasta with sun dried tomatoes, pesto, and parmesan cheese.
 - 2021 Walla Walla Vintners Walla Walla Red, \$20 Cabernet Franc takes the lead in this latest vintage of the Walla Walla Red. Still the undisputed champion in super value red that is 100% Walla Walla Valley fruit! Undisclosed premium vineyard sites are hand-picked to create this rich, complex, and vibrant red that highlights load of dark berries, ripe cherries and allspice followed by a luscious, round finish. 52% Cabernet Franc, 42% Cabernet Sauvignon, 3% Malbec, 3% Merlot
 - 2021 Podere La Berta Sangiovese Italy \$17 Fermentation, malolactic and maturation completed in steel, followed by assembly of the final blend, and bottle-ageing for a minimum of 3 months. This Romagna Sangiovese leads with aromas of wild red and black berries, fragrant impressions of spice, alongside earthy mineral, and a hint of toastiness. The palate is crisp, enfolding, and energy-driven, with glossy, fragrant tannins and a long-lingering finish.
 - 2021 Palama Arcangelo Salento Primitivo., Italy \$15 Primitivo, Crljenak and Zinfandel are all genetically identical, Because of its low plantings in Italy and Croatia, Primitivo, considered California's grape. Legend has it that Primitivo was the wine served at the Last Supper. Black currant, cherry, blueberry, cassis, black plum, bramble, blackberry jam. All these flavors, scream for Ribs or Burgers by the campfire.

Santiam Wine & Bistro September

White Cheap & Cheerful \$76.50

2022 Emmolo Sauvignon Blanc Solano/Napa Valley \$15. Vividly floral, delivering honeysuckle and peach blossom notes up front, with a light, crisp body and elegant, refreshing notes of lemon, grapefruit and apricot. Drink now Screw Cap

2020 Pajot Les Cepages, Gascone, France \$12 Les 4 Cépages is a dry white Côtes de Gascogne made from the four main regional varieties mentioned above: Colombard, Ugni-Blanc, Sauvignon, and Gros-Manseng. All four grapes are complementary and balance each other well, resulting in a dry, zippy, incredibly refreshing white that is a go-to value every vintage. Blend: 35% Sauvignon, 35% Colombard, 20% Ugni-Blanc, 10% Gros-Manseng

2021 Font-Mars Picpoul de Pinet France \$14 White wine. Languedoc, France. Sustainable. 100% Picpoul. Pale straw yellow. Bright and lemony fresh on the nose. On the palate zippy flavors of citrus, peach, fresh herbs, and oyster shell with a touch of richness. Fresh and zingy with a sea salt-laced finish. Screw cap

2022 Haut-Rian Bordeaux Blanc, France \$13 This refreshing wine features aromas of white flowers, lemon and is crisp and crunchy the characteristics of sauvignon Blanc. Lovley wine.

2021 Domaine des Tourelles Valley de la Belaa-Liban \$18 (ancient world wine!) Viognier 65%, Chardonnay 20%, Obeidi 10%, Mescat de Alexandrie 5%**From:** Vallée de la Bekaa - Liban, Lebanon
Blend: Viognier, Chardonnay, Obeidi (an indigenous grape) and Muscat d'Alexandria
Taste: The 2021 Tourelles Blanc presents a harmonious bouquet of ripe peaches, brined green apples, and delicate white flowers, such as jasmine and honeysuckle. Subtle undertones of fresh herbs and a hint of wet stone reveal the terroir's unique character. Upon first taste, the wine delivers a lively and refreshing acidity that balances the rich fruit flavors. The palate is treated to a medley of stone fruits, citrus zest, and green apple, intertwined with nuances of white pepper and a touch of honey. The wine's medium body and well-integrated minerality contribute to its overall structure, while the finish is long, crisp, and satisfying. **Pairing:** The 2021 Tourelles Blanc's versatile nature allows it to pair beautifully with a wide range of dishes. Light appetizers, such as a fresh green salad topped with goat cheese and toasted almonds, accentuate the wine's vibrant acidity. For seafood lovers, a plate of grilled shrimp or seared scallops with a citrus herb dressing complements the wine's fruity and herbal notes. **Regional Pairings:** The wine's Lebanese roots make it an ideal pairing for Middle Eastern cuisine. Traditional mezze dishes, such as hummus, baba ganoush, tabbouleh, and stuffed grape leaves, harmonize with the wine's refreshing acidity and aromatic profile. Additionally, a dish of grilled halloumi cheese drizzled with olive oil and lemon juice or a plate of kibbeh, a mixture of bulgur wheat, minced meat, and spices, would enhance the wine's complexity. Check out the recipe inspired by this note below. **Vegetarian Pairings:** For vegetarian options, the 2021 Domaine des Tourelles Blanc pairs well with dishes that highlight fresh vegetables and bold flavors. A warm quinoa salad with roasted root vegetables, feta cheese, and a lemon-tahini dressing highlights the wine's acidity and fruity notes. Alternatively, a grilled vegetable platter, featuring eggplant, bell peppers, zucchini, and cherry tomatoes, served with a yogurt-garlic dipping sauce, enhances the wine's herbaceous and floral aromas. Lastly, a creamy mushroom risotto with a sprinkle of fresh thyme and grated Parmesan cheese would complement the wine's body and minerality.

2022 Laroche Sauvignon Blanc, France. \$13 A relatively light-bodied wine, Sauvignon Blanc is quick to mature in the bottle and is usually best within a few years of harvest. This quick turn-around has made it a popular varietal with winemakers who are just starting out.