

# SANTIAM WINE & BISTRO



April 2014 Volume CXXXIV 134

April showers bring May flowers and I can't wait! We are having some huge rain storms and I have been brainstorming to do something a little different...on Thursday, April 24th from 5-8 P.M. we are having an Oregon cult pinot Noir tasting with Dusky Goose, Winderlea and Britton Wineries. I will have Earl Cramer-Brown here to talk about the Pinots and you will get to taste a selection of fine Oregon Pinot and Hors d'Oeuvres to pair with these Pinots. Price: \$20 person

Make your reservations.

We have a really strong Cheap & Cheerful six-pack this month, don't miss out!  
(Read about them on the next page)

**We have new hours! Tuesday-Saturday Only! Sorry for any Inconvenience**

From the "Grand Cru" at SantiAm Wine & Bistro!

~IN VINO VERITAS~

(In wine there is truth)

**Staff Favorite:**

## **2013 Julia's Dazzle Rosé Horse Heaven Vineyards \$16.50 Easter Fun!**

This Rosé has a bright, eye-catching orange-strawberry color and is dry in style with sweet fruit flavors in the mouth. Serve it chilled with light dishes or as an aperitif. It contains 98% Pinot Grigio & 2% Sangiovese

### **April Wine Tasting Calendar:**

**WEDNESDAY, APRIL 2ND TIME: 4-8 P.M. WHITE WEDNESDAY**  
Italian Chardonnay –Amazing!

**FRIDAY, APRIL 4TH 4-8 PM**  
**OREGON PINOT NOIR 2012 VINTAGE**

**SATURDAY, APRIL 5TH TIME: 12-4 P.M. FREE**  
Six Wines from the April Cheap & Cheerful Six-pack

**WEDNESDAY, APRIL 9TH TIME: 4-8 PRICE: TBD WHITE DAY**  
Pinot Gris (new releases)

**FRIDAY, APRIL 11TH REB BORDEAUX PRICE: TBD**  
**TIME 4-8 P.M. THE TASTING YOU HAVE BEEN WAITING FOR!**  
**REB BORDEAUX MARK YOUR CALENDAR**

**SATURDAY, APRIL 12TH TASTING TIME: 12-4 PRICE: FREE**  
Six wines from the April Cheap & Cheerful Six-pack FREE Tasting.  
Store Hours 10-6 P.M

### **CALENDAR CONTINUED...**

**WEDNESDAY APRIL 16TH TBD 4-8 P.M. WHITE WINE**  
**TASTING PRICE: TBD**  
ROSE BUBBLY GETTING READY FOR EASTER!

**FRIDAY, APRIL 18TH 4-8 PM PRICE: TBD**  
Chianti/Sangiovese Tasting

**SATURDAY, APRIL 19TH 12-4 P.M. PRICE: FREE**  
Welcome Rob Clark from Terrapin Winery  
Our local winemaker is showing his awesome 2012 Vintage

**WEDNESDAY, APRIL 23RD 4-8 P.M. PRICE: TBD**  
Sauvignon Blanc from around the globe.

**THURSDAY, APRIL 24TH 5-8 P.M. \$20 PERSON**  
**SPECIAL EVENT! RESERVE YOUR SPOT**  
Tasting six Pinots from Oregon Top Shelf producers  
**Dusky Goose, Winderlea and Brittan**  
Pairing Hors d'Oeuvres included

**FRIDAY, APRIL 25TH 4-8 PRICE: TBD**  
Cabernet Sauvignon Showdown from around the globe and we are going to blind taste them! Don't be afraid this will be Fun!

**SATURDAY, APRIL 26TH 12-4 FREE**  
**LEFT OVERS FROM LAST NIGHT!**

**WEDNESDAY, APRIL 30TH 4-8 P.M. PRICE: TBD**  
Rose Tasting

## **April Red C&C AKA Cheap & Cheerful 6-pack: \$64.80**

In this month's hand-picked Cheap & Cheerful Six-Packs for April you will find incredible wine values from Washington Spain, Italy, California & France . 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! **Buy the six-pack and then buy your favorites by the case! This is the best QPR Wine Club around. Pick-up yours today! Under \$11 per bottle when you buy all six. (These wines can always be purchase separately)**

### **2011 Waterbrook Syrah Walla Walla, WA. \$12**

Sleek and expressive, with ebullient raspberry, red plum and white pepper flavors, mingling harmoniously and floating easily on the velvety finish. Drink now through 2017. **91 Points Wine Spectator**

### **2011 Stepping Stone "Rocks" North Coast CA \$13.50**

The seamless melding of these three varieties shows through on the palate with lush ripe fruit, full and voluptuous, but lifted, playfully with bright acidity so the wine dances on your palate with supple tannins and flows along, spreading its warmth to a long, vibrant finish leaving you longing for more. This Zinfandel-based blend is complex, velvety, juicy and nothing short of exquisite. A wine for all seasons and reasons. Delicious on its own and wonderfully versatile with food. A friend of grilled meats, pizza and even a fine ratatouille, even that casual BBQ will be taken to new heights of enjoyment. Try it!!

### **2012 Charles & Charles Red Blend WA \$10**

72% Cabernet Sauvignon, 28% Syrah The aromas have the same signature blackberry, violet, currant and mocha that it's had in previous vintages but also takes on more of a cigar box component. Food Pairings: Curried Lamb Potpie Vineyards Wahluke Slope AVA Vineyards

### **2011 Eguren Codice Tempranillo Spain \$10**

100% Tempranillo; aged for six months in tank followed by six months in French and American oak): Brilliant ruby. Sexy, oak-spiced aromas of black and blue fruit preserves, potpourri and woodsmoke. Silky and open-knit, offering juicy dark berry and violet pastille flavors and a touch of mocha. The floral note carries through on the finish, which features soft tannins and slow-building spiciness. As usual, this is a fantastic value.

### **2010 Col d'Orcia Spezieri Sangiovese Italy \$14.50**

A spicy style, offering black pepper, cinnamon and cherry flavors, with a lingering tobacco note. Solidly structured, delivering a lasting mineral aftertaste. Sangiovese, Cilieggiolo, Merlot and Cabernet Sauvignon. Drink now through 2019. **89 Points Wine Spectator**

### **St Cosme Little James Basket Press Rhone Blend France \$12**

Bright purple. Precise, aromatic nose of cassis, cherry and lavender. Tightly wound on the palate, with a firm mineral spine giving clarity and lift to the dark berry and bitter cherry flavors. Finishes with gentle tannins and good focus. Quite grown-up for an entry-level wine; I've been seeing quite a bit of this wine in restaurants around the country lately. **88 Points Tanzer**

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## **White Cheap & Cheerful \$64.80**

**2012 The Crusher Viognier Lodi California \$13 perfect sunny day wine!**

**2012 Kenwood Chardonnay Sonoma County California \$11 Apple Pie Alameda!**

**2012 Alté Herencia Garnatxa Blanca Spain \$10 Yummy!**

**2011 Louis Métaireau Muscadet Sevre Et Maine French \$10 Oyster Shucker!**

**2013 Sineann White Table Wine (Sauvignon Blanc) New Zealand \$14**

**2013 M Chapoutier Rose France \$14 Strawberry Fields**



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April 2014  
Volume CXXXIV (134)

#### STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

#### WINE TASTING EVERY

WHITE WEDNESDAY &

REDFRIDAY

SATURDAY

COMPLIMENTARY  
WINE TASTINGS

12-4PM!

PLEASE JOIN US!

\* SPECIALTY CHEESES FROM AROUND THE GLOBE \* CORONA BEANS  
• CASINA ROSSO BLACK TRUFFLE SEASALT, VIGNALTA ROSEMARY  
SEASALT, LUSTAU SOLERA VINAGRE COOKING SHERRY  
\*FINO IN FONDO ITALIAN SAUSAGE MADE BY NICK'S IN McMINVILLE  
\*BLOOD ORANGE OLIVE OIL \*ROSEMARY OLIVE OIL  
\*LEMON INFUSED OLIVE OIL \*VIGNALTA ROSEMARY SEASALT \* VACU-  
VIN WINE SAVER AND EXTRA CORKS \* ITALIAN, SPANISH OLIVE OIL  
- MALETTI BALSAMIC VINEGAR  
SHERRY WINE VINEGAR \* MARSALA\* DRIPLESS POUR SPOUTS \* GIFT  
BASKETS \* SHIPPING BOXES \* SHIPPING AVAILABLE \* GIFT CERTIFI-  
CATES! \* FREE TISSUE WRAP AND HANTIED BOW! YOU CAN ALSO PUR-  
CHASE OUR MARINATED NUTS, OLIVES, OR FRESHLY SLICED GOURMET  
CHEESES, DEMI FRENCH BAGETTES— PRICES POSTED AT THE STORE.