



August 2015 Volume CL 150 =12.5 Years, Wow!

The Dog Day's of summer have arrived!

We keep it cool here, when you want a place to escape from the heat and need to get out of the house we are here to cook for you, and enjoy a nice glass of wine, or shop!

We welcome all the newbie's that have signed-up for our newsletter. I have had several people ask about our Cheap & Cheerful...in a nut shell: We search for great quality wines that won't break the bank, interesting & tasty. The lucky wines get excepted into our Cheap & Cheerful Six-pack. AKA C&C Red & White. Feel free to mix them, this is bonus for our shoppers and is meant to assist you when shopping. On the first two Saturday's of each month we taste them for free from 12-4

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

~IN VINO VERITAS~

Staff Favorite:

By the glass at Santiam Wine & Bistro

The Pundit Syrah WA. \$20

Region: Columbia Valley, Washington

Grape: 94% Syrah, 3% Grenache, 2% Mourvèdre, and 1% Viognier Co-Fermented with Syrah

Aging: 12 Months in 61% in Neutral French, 23% New French, 16% New American Oak barrels

Full body, Smokey, smooth and rich.

Body: Medium-Full Alcohol: 14.3% by volume

Drink This if you Like: Hermitage meets Washington Syrah

Food Pairings: Grilled Flank Steak

August Wine Tasting Calendar:

SATURDAY, AUGUST 1ST 12-4 FREE TASTING!

TASTING SIX WINES FROM OUR AUGUST CHEAP & CHEERFUL

Join us for lunch while you're here!

WEDNESDAY, AUGUST 5TH 4-8 P.M. PRICE: TBD

Oregon Whites so many fun wines to taste! Dine with us!

FRIDAY, AUGUST 7TH 4-8 PM PRICE:TBD

Italian Red Wines from Tuscany-Brunello, Rosso Di Montilcino & Chianti or Sangiovese

Today Rosso Di Montilcino wine is revered for its great distinction, depth of black cherry and wild-berry fruit, and careful use of oak revealed in a hint of spice and vanilla.

SATURDAY, AUGUST 8TH FREE TASTING 12-4

Six wines from our August Cheap & Cheerful

CALENDAR CONTINUED...

WEDNESDAY, AUGUST 12TH

Italian Whites

FRIDAY, AUGUST 14TH TIME: 4-8 P.M. PRICE: TBD

Merlot from Washington and California Trust me these will knock your socks off!

SATURDAY, AUGUST 15H TASTING TIME: 12-4 FREE

Leftovers

WEDNESDAY, AUGUST 19TH 4-8 P.M.

Dry Rosé Tasting new arrivals

FRIDAY, AUGUST 21ST 4-8 PM PRICE: TBD

Malbec from Argentina

SATURDAY, AUGUST 22ND 12-4 P.M. PRICE: FREE

Leftovers

WEDNESDAY, AUGUST 26TH 4-8 P.M. PRICE: TBD

French whites from southern Rhone-Including Chateanneuf du Pape Blanc! Marsanne, Rousanne, Viognier...

FRIDAY, AUGUST 28TH 4-8 PRICE: TBD

To be decided

SATURDAY, AUGUST 29TH 12-4 FREE WINE TASTING

To be decided

August Dog Day Red C&C AKA Cheap & Cheerful 6-pack: \$57.60

In this month's hand-picked Cheap & Cheerful Six-Packs for July you will find incredible wine values from Washington, Italy, Spain & 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! Around \$12 per bottle when you buy all six. (These wines can always be purchased separately)**

2013 Appaloosa Cabernet Sauvignon WA. \$11

The 2013 Cabernet Sauvignon has a dark purple beet root color, aromas of dark cherry, brambly blackberry, tobacco, vanilla and thyme. The palate is smooth with chewy tannins and bright acidity that bolster the dark fruit flavors of blueberry, black berry and black cherry. The elegant nose of this wine is perfectly balanced with the dark fruit expression on the plate. Pair this wine with red meat dished, rich pasta's and cheese plates.

2013 Rocca Giovanni Rucati Italy \$10

Offers a combination of cherry, licorice and spice flavors matched to an open, smooth texture. There's good balance, and though this isn't superlong, it's well put together. Nebbiolo and Barbera. Drink now through 2017.

2012 Sierra Cantabria Tempranillo Spain \$11.50

all tempranillo; aged for six months in stainless steel and then for another six months in two- and three-year old French and American oak barrels): Bright violet color. Lively cherry and blackberry aromas are deepened by hints of licorice and mocha. Juicy, incisive and gently sweet, offering energetic dark berry flavors sharpened by tangy acidity. Dusty tannins give structure and focus to the finish, which leaves sappy berry and bitter cherry notes behind. Decidedly grown-up and a fantastic value for its category, showing no easy fruitiness. **90 Points Vinous**

2012 Hob Nob Wicked Red Vin de Pays \$9

The wine is a smooth blend of grenache (40 percent), cabernet sauvignon (35 percent), shiraz (15 percent) and pinot noir (10 percent), and clocks in with 13.5 percent alcohol. The nose tickles with stone fruit, spice, and cacao, with just enough peppery kick to remind you that this is no simpering, innocent red. Round and light- to medium-bodied on the palate, with a bright smooth acidity and a hint of orange zest in the finish, it is also priced well enough to serve as a porch pounder at the block party!

2013 Anterra Itallia Merlot Italy \$8.50

This wine is from Italy, Veneto region, Delle Venezie sub-region. Color: Ruby red Bouquet: Intense and fruity Flavor: Dry and complex with light tannins. Soups, red meats and cheeses. Great value!

2011 Bodegas Borsao Berola Spain \$14

70% garnacha, 20% syrah and 10% cabernet sauvignon; fermented in stainless steel and aged in French and American oak for ten months): Bright purple. Ripe cassis and blackberry aromas, with complicating notes of tobacco, fresh herbs and tobacco. Lush and supple on the palate, with sweet black and blue flavors given spine by juicy acidity. Finishes vibrant and focused, with supple tannins and a lingering note of bitter chocolate. **90 Point Vinous**

August Dog Day White Cheap & Cheerful \$65.25

2013 Selbach Incline Riesling Germany \$14 00 90 Points-soothing, Refreshing fruit~

2014 Nine Hats Pinot Gris Washington \$12 Crowd pleaser

2014 Vidigal Vinho Verde Portugal \$8 Refreshing

2013 Remond Mâcon-Chardonnay France \$14 Crisp & Dry

2013 Mibrandt Chardonnay WA \$13.50 Apple Pie

2014 Matua Sauvignon Blanc New Zealand \$11 Gooseberry



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Follow us on Facebook!

August 2015
Volume CL (150)

STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

SATURDAY KITCHEN FROM 11-4

WINE TASTING EVERY
WHITE WEDNESDAY &

RED FRIDAY

EVERY SATURDAY
COMPLIMENTARY
WINE TASTINGS
12 - 4 PM!

PLEASE JOIN US!

* SPECIALTY CHEESES FROM AROUND THE GLOBE * CORONA BEANS
• CASINA ROSSO BLACK TRUFFLE SEASALT, VIGNALTA ROSEMARY
SEASALT, LUSTAU SOLERA VINAGRE COOKING SHERRY
CHOP

* 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* GIFT BASKETS * SHIPPING
BOXES * SHIPPING AVAILABLE * GIFT CERTIFICATES! * FREE TISSUE
WRAP AND HANTIED BOW! YOU CAN ALSO PURCHASE OUR MARINATED
NUTS, OLIVES, OR FRESHLY SLICED GOURMET CHEESES, DEMI FRENCH
BAGETTES— PRICES POSTED AT THE STORE.

• TO GO AVAILABLE!