



August 2016 Volume CLXII 162

The dog days of summer have arrived...darn it! How many days until Christmas 145 I didn't mean to upset you! But, instead encourage you to enjoy everyday to the fullest and at the end of the day Uncork & Unwind!

A huge thank you to our friends who attended our Figgins Family Estate dinner, What a marvelous night!

We were honored to have Chris Figgins here at Santiam Wine & Bistro.

We have another dinner in the planning stages with a local winery. Stay tuned.

Our hope is to become the best local venue for winemaker dinners in the future.

A great opportunity to identify food & wine pairing and comrade with the winemakers!

From the "Grand Cru" at Santiam Wine & Bistro

Thanks for shopping with us!



What are we drinking now...

2013 Zerba Cabernet Franc \$36

An exercise in harmonious contrasts. Enjoy the aromas and flavors of both spring and fall enclosed within a single bottle.

Platinum Medal - Wine Press Northwest 2015

Gold Medal/Best of Class - West Coast Wine Competition

By the glass at Santiam Wine & Bistro

Try our August special

Caprese Flat bread - heirloom tomatoes,
fresh Mozzarella, fresh basil and
Balsamic \$10

August 2016 Wine Tasting Calendar:

WEDNESDAY, AUGUST 3RD 4-8 PM WINE TASTING

Bubbly Rose tasting Price TBA

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

Red Blends from California & Washington.

New releases

SATURDAY, AUGUST 6TH 12-4 FREE

Come and taste our August Cheap & Cheerful 12-4 P.M.

Wednesday, August 10th 4-8 PM Price: TBD

Rhone Whites to enjoy during these hot summer nights!

FRIDAY, AUGUST 12TH 4-8 P.M. PRICE TBD

Argentina Reds Over a decade of outstanding vintages and 2013 received 95 Points from the pope. Outstanding~

CALENDAR CONTINUED...

SATURDAY, AUGUST 13TH TASTING HOURS: 12-4 P.M. FREE

Six Wines from the August Cheap & Cheerful

Store Hours 10-6 PM

WEDNESDAY, AUGUST 17TH 4-8 P.M. PRICE: TBD

Oregon Chardonnay, French Chablis, White Burgundy and California Chardonnay.

FRIDAY, AUGUST 19TH 4-8 PRICE TBD

Southern Oregon Reds

SATURDAY, AUGUST 20TH 12-4 FREE

Left Overs from last night!

WEDNESDAY, AUGUST 24TH 4-8 P.M. PRICE: TBD

Bright beautiful Roses' buy her a dozen!

FRIDAY, AUGUST 26TH 4-8 PM PRICE: TBD

Reds from Chile- Carmenere, Cabernet Sauvignon and Merlot

SATURDAY, AUGUST 27TH FREE WINE TASTING 11-4 P.M. LEFT OVERS FROM LAST NIGHT!

WEDNESDAY, AUGUST 31ST 4-8 P.M. PRICE TBD

Riesling from around the globe! Yes, Riesling and I hope you all show up. You would not want to miss these amazing wines.

August Cheap & Cheerful six-pack AKA C&C 6-pack: \$65.85

In this month's hand-picked Cheap & Cheerful Six-Packs. You will find incredible wine values from around the globe. 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! **(These wines can be purchased individually or by the case!) This Wine Club without rules! But, it does RULE!**

2014 Sky Fall Red Blend WA \$13

Deep ruby. Red cherry aroma. Dry, medium plus bodied. Medium plus acidity. Medium tannins. Easy rolled tannins with an oak hint. Nice balanced flavor. Just enough alcohol present to make it worth it.

2011 Basel Cellars Claret Washington \$14.50

At Basel Cellars we are focused on producing small-lot, high quality wines at excellent value. We think the Basel Cellars Claret does just that. The wine is a typical Bordeaux style blend consisting primarily of Cabernet Sauvignon, Merlot, and Cabernet Franc. It was aged for 18 months in mostly neutral oak allowing the high quality of the fruit to shine through. The nose displays dark cherry compote, layered with oaky, toasty, and leathery notes, and hints of pencil shavings. The dark fruit carries over to the mouth and is joined by good acidity and a firm structure, with a long finish of mocha.

2014 Powers Syrah Washington \$12

Layered aromatics of flowers, dried red fruits, and pomegranate mingle with a touch of spice and earth on the nose. The first sip of this wine explodes on the palate. From flavors of tart cherries and raspberries, pomegranate, and a hint of cocoa alongside a slight mineral touch, this wine has an incredibly savory sensation with form structure and acidity that leads into a finish of fine integrated silky tannins.

2015 Cono Sur Cabernet/Carmenere/Syrah Blend Chile \$12

The organic line of wines produced with grapes sourced from vineyards worked without the help of chemical products. They have 350 hectares of certified organic vineyards. The blend is approximately 40% Cabernet Sauvignon mainly for Maipo, 35% Carménère from Colchagua and the rest Syrah from Limarí. The nose is clean, fruit-driven and straightforward, with black fruit aromas and some spices; the wine is balanced and nicely crafted with very polished tannins, good acidity and freshness. This wine is pleasant, easy to drink and a very good value.

2014 La Quercia Montepulciano D'Abruzzo, Italy \$11 This juicy red features sappy black cherry and blackberry fruit set in a light- to medium-bodied frame, with accents of spice, dried fig and espresso that show on the lightly chewy finish. Drink now through 2020 **88 Points Wine Spectator**

2013 Liberty School Cabernet Sauvignon Paso Robles, CA \$14 Ruby black in color, the 2013 Liberty School Cabernet Sauvignon displays classic Cabernet aromas of black currant, crushed blackberry and cherry, with undertones of charred sandalwood, black peppercorn, eucalyptus and a dash of cinnamon. On the palate, dark berries, cherry and a hint of toasted oak unfold as the velvety tannins and balancing acidity lead to a long, fruit driven finish.

August 2016 White Cheap & Cheerful 6-pack \$64.80

2015 Beyond Sauvignon Blanc South Africa \$10.50

2015 Condes De Albarei Albarino \$10

2014 Torres Verdeo Spain \$11

2013 Joseph Drouhin Laforet Chardonnay France \$13

2015 Delas Cote du Rhone Blanc France \$13

2014 Tangent Albarino Paragon Vineyard Edna Valley \$14.50



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STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM -CLOSE

WINE TASTING EVERY
WHITE WEDNESDAY &
REDFRIDAY

EVERY 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

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
BAGUETTES— PRICES POSTED AT THE STORE.

• TO GO AVAILABLE!