



December 2007 -- Volume VIII

### Happy Holidays!

Here we go again, the Christmas holiday is here! As usual, Santiam Wine Company is here to help you throughout the season with impressive wine for entertaining and the best gifts under the tree! Make your shopping a breeze...

SHOP SANTIAM WINE CO!!

*From our family to yours, we are wishing you a very beautiful and blessed holiday Season! ~ Cheers~*

-- Debbie, Jesse, Frankie, Breanne, Erika, Justin & Rod

**Normal Hours:** Monday-Saturday 11am-6pm

**Holiday Hours:** Please hang this on your refrigerator!

OPEN Sunday, December 23<sup>rd</sup> from 10-3pm

OPEN Monday, December 24<sup>th</sup> from 10-3pm

CLOSED Tues & Wed, December 25<sup>th</sup> & 26<sup>th</sup>

Merry Christmas!!

OPEN Monday, December 31<sup>st</sup> from 11:00-3PM

CLOSED January 1<sup>st</sup> & 2<sup>nd</sup> Happy New Year!!

### What can you find at Santiam Wine Company this holiday season?

- \* Great Wine you can trust in!
- \* Gift Certificates.      \* Gift Baskets
- \* Wine Shipping            \* Festive Gift bags and boxes
- \* **10% discount on six (or more!) wines.**
- \* Italian & Spanish Extra Virgin Olive Oil: stop by for a taste... they're fantastic!
- \* Maletti 12 year Balsamic Vinegar...to die for! \$24.00 or gift basket sized bottles for \$11.00
- \* Willamette Valley Cheese Company & River's Edge Cheese, including "Up-in-Smoke" Goat Cheese
- \* Wine Spectator & Wine Enthusiast magazines.
- \* Decorative pewter bottle stoppers, assorted choices. These make great gifts! \$10.00
- \* The Vacuvin Wine Saver (pump & 1 cork): \$10.00
- \* Dripless pour spouts: \$6.00
- \* Purchase your Riedel crystal glasses and decanters from us and get 10% off the suggested retail price.
- \* Casina Rosso Black Truffle Seasalt \$20.00
- \* Gift baskets you fill!

**And so much more...**

*--- Wednesday tastings will resume in January. ---*

### WINE TASTING SCHEDULE:

(Mark your calendar!)

**Friday, November 30<sup>th</sup> 5:00-7:00PM Price TBD**

**Champagne!!** Tiny Bubbles in the Air... This is going to be great! Always a favorite, so come early or stay late!

**Saturday, December 1<sup>st</sup> 12:00-4:00 PM FREE!**

Taste 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack! Stores Open from 10- 6pm

**Friday, December 7<sup>th</sup> 5:00-7:00PM Price: TBD**

Cabernet Sauvignon including a couple Bordeaux's this is going to be a great tasting!!!

**Saturday, December 8<sup>th</sup> 12:00-4:00PM FREE!!!**

Taste 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack! Store is Open from 10-6pm

**Friday, December 14<sup>th</sup> 5:00-7:00 PM Price TBD**

Port, Stilton and Chocolate! Looking for a great gift? Find it tonight!

**Saturday, December 15<sup>th</sup> 12 - 4:00 PM FREE!!!**

Prosecco. Store is open from 10-6pm

**Friday, December 21<sup>st</sup> 5:00 - 7:00PM Price TBD**

Best of Oregon! Just to name a few... Owen Roe, Penner Ash, Sineann, Ken Wright

**Saturday, December 22<sup>nd</sup> 12 - 4:00 PM FREE**

Washington Red values Store open 10-6PM

**Friday, December 28<sup>th</sup> 5-7PM**

Sparkling Wine from California, Washington, Oregon and France! YES, another Champagne tasting, in case you missed the first! Happy New Year! We will have special hors d'oeuvres tonight!

### Debbie's Recommended Wines:

**Bellenda Col Di Luna Rosé Prosecco \$16.00**

Pretty pink color with an attractive salmon hue; pours up with a white froth that settles back to a lasting bubble stream. Fresh, delicate berry scent adds a distant, elusive fresh-herb note. On the palate, it's crisp and dry with good creamy texture, flavors of fresh red berries and an attractive, subtle earthy character. An exceptional sparkling wine and a real attitude shifter for anyone who thinks of pink bubbly as something too frivolous to deserve notice. A lovely blend of 85% Raboso & 15% Pinot Nero. Delicious!

**2005 Cuvée Les Galfins Pouilly-Fumé Loire France**

**\$18.75** Refreshing, thirst quenching a wine with class from the first sip until the last. I opened this wine five days ago and tonight, as I am writing this newsletter, I decided to finish it. To my amazement, it is just as tasty as I remembered. This is a great cheese wine; use it as an aperitif, or you might even try it with something spicy. I know you will enjoy this lovely Sauvignon Blanc from the Loire Valley. **92 Points DR**

**2006 Brook's Willamette Valley Pinot Noir \$21.50**

Initial aromas of Bing cherries, ripe raspberries, toasty oak, minerals, cassis, red currents, game and baking spices. In time more complex and subtle aromas of blueberries, Indian spices, savory/musky notes of crushed herbs, tea and clean earth emerge from the glass. The aromatics are complex, poised and beautiful. Lush, deep and concentrated.

**-- THE RED CHEAP & CHEERFUL 6-PACK --**

This month, you'll receive six "New and Exciting" wines from **Oregon**, Spain, California and France in your Very Merry "Cheap & Cheerful" box of six. As usual, to reward your bravery in trusting me, you get 10% off if you buy one each of the following six wines! Adjustments always okay! The total is 62.75 what a deal! "All I want for Christmas is a Cheap & Cheerful six-pack!" I'll even include the hand tied bow! Enjoy for under the tree or entertaining. Two of these are made in Oregon!

**2004 Cayalla Red Table Wine Rickerall, Oregon \$10.00**

A blend of Cab Sauvignon and Franc, Merlot and Syrah from the makers of Firesteed wines. This clean, accessible Columbia Valley red wine includes mixed red and blue fruits, soft tannins and a medium to light palate weight. It's smooth and fruit-driven, with consistent follow-through flavors that are well integrated. The finish carries the slightest suggestion of oak.

**2005 Pagos De Quintana Tempranillo Ribera del**

**Duero Spain \$12.00** "The Pagos de Quintana wines are produced by Bodegas del Campo from 100% Tempranillo. The 2005 Tinto Roble spent 7 months in American oak but this is a purely fruit-driven wine. Purple-colored, it exhibits

a spicy nose of wild blueberry and blackberry, followed by a wine with gobs of ripe, sweet fruit and excellent length.

Drink this great value over the next 2-3 years. **89 Points RB**

**2006 Nekeas El Chaparral de Vega Sindoa Old Vine**

**Garnacha Navarra \$12.50** Bright red. Suave raspberry and cherry preserve aromas are compelling and sexy.

Musky herbal and floral qualities add complexity to the nose but fade into the red berry aromas, which continue on the palate. Deep, sweet and pure, with strong raspberry and blackcurrant flavors repeating on the finish. This could easily pass for a serious southern Rhone wine and is one incredible value. **91 points Parker**

**2005 Stephen Vincent Crimson Crimson \$11.50**

**California** As its name implies, Crimson has a deep, dark red color. It is a blend of 75% Syrah and 25% Cabernet Sauvignon grapes from the Sonoma and Central Coast growing regions of California. Crimson is a very complex wine made in the Rhone style. This very rich wine has beautiful ripe plum and blackberry flavor, accented with hints of toasty French oak, and cassis. Food suggestions: Beef, lamb, duck, turkey, and pasta.

**Chateau Benoit Fred's Red Oregon \$13.00**

A smooth red Bordeaux dry blend of Cabernet Sauvignon, Merlot and Cabernet Franc this is a great wine for prime rib or any red meat you choose. Very satisfying!

**2005 Chateau Saint George Bordeaux \$9.50**

This wine embodies all the qualities one has come to expect of the Saint-Emilion region: a long, frank flavor, an original savor, a pure deep purple hue and a broad, generous bouquet. Made by the proprietor himself using traditional slow and natural methods, bottled at the chateau, Chateau Saint-Georges, Saint-Georges Saint-Emilion stands apart for consistent quality and a great propensity for ageing, with each vintage bringing its own special nuances.

*The white C&C is waiting for you at Santiam Wine Company, including Ferrari Carano Fume Blanc and many more great whites!*



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Special Hours please refer to this Newsletter!

~Merry Christmas~

Return service requested