

SANTIAM WINE & BISTRO



February 2014 Volume CXXXII 132

Valentines day is on Friday this year. We are planning a big night! Make your reservations for a romantic evening here at Santiam, with candle light, soft music, and amazing cuisine!

Thank you again for supporting Santiam Wine & Bistro

2011 Famiglia Pasqua "Passimento" \$16 (Baby Amarone)

Translated in English as a combination of two words, passion & sentimental. The limited edition "Romeo & Juliet" label is taken from the wall of Juliet's house where 3000 love messages are written each day. This unique spot in their city, Verona, inspired this Passimento. An elegant, sexy, velvety red wine made in the style of one of the most iconic techniques of the region: the "Appassimento"

In stock on February 7th reserve yours today!

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

~IN VINO VERITAS~

Staff Favorite:

2011 GOD, KING, SLAVE "The Initiative" Rogue Valley \$26

A delicious blend of Syrah & Tempranillo Their motto "Create like a God, Command like a King and Work like a Slave"

"Great balance, ample spice, lovely dark fruit, blackberry, cassis, blueberry, with nuances of cocoa, toffee and a hint of leather."

Graham Beck Brut Rose Bubbly South Africa \$17

51% Pinot Noir and 49% Chardonnay. The grapes varieties are fermented separately, the color obtained through enzymatic reaction during transport of the Pinot Noir. It has a clean Morello cherry and raspberry bouquet, whilst the palate is bounding full of ripe cherry and strawberry fruit. With its racy acidity, and with a powerful, creamy textured, peachy finish, this really is a lot of fun. Drink now. 89 Points Robert Parker

February Wine Tasting Calendar:

SATURDAY, FEBRUARY 1ST TIME: 12-4 P.M. FREE

Six Wines from the February Cheap & Cheerful Six-pack

Get your super bowl six-pack!

SUNDAY, FEBRUARY 2ND GO SEAHAWKS! SUPERBOWL SUNDAY AND MY HOMETOWN IS THE STAR!

WEDNESDAY, FEBRUARY 5TH TIME: 4-8 PRICE: TBD

Random Whites- the yummy whites that don't cost a lot!

FRIDAY, FEBRUARY 7TH TBD 4-8 P.M.

Cabernet Franc and blends

SATURDAY, FEBRUARY 8TH TASTING TIME: 12-4 PRICE: FREE

Six wines from the February Cheap & Cheerful Six-pack FREE Tasting. And, Valentine wines for the Chocolate Lover! Store hours 10-6 P.M

CALENDAR CONTINUED...

WEDNESDAY, FEBRUARY 12TH 4-8 WINE TASTING

Bubbly Rose including Graham Beck Bubbly Rose from South Africa! Getting ready for Valentine's Day

FRIDAY, FEBRUARY 14TH 4-8 PM VALENTINE'S DAY♥♥♥

Special Dinner Menu including our Lobster Bisque, Seafood Linguini, special desserts, Live Music with Mitch Lies and Featuring Wines from the Veneto region of Italy (ROME)

SATURDAY, FEBRUARY 15TH TIME: 12-4 FREE

Left Over's from Valentines! ♥

WEDNESDAY, FEBRUARY 19TH 4-8 P.M. PRICE: TBD

Chenin Blanc from around the globe

FRIDAY, FEBRUARY 21ST 4-8 PRICE: TBD

Great wines from Chile focusing on Carmenera

SATURDAY, FEBRUARY 22ND 12-4 FREE

God, King, Slave as featured in our Staff favorites

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

Pinot Blanc and Pinot Noir Blanc

What's the difference? Come and Taste!

FRIDAY, FEBRUARY 28TH TIME: 4-8 PRICE: TBD

Southern Rhone

Cote du Rhone, Vacarays, Gigondas and Chataneuf du Papes!

February Red C&C AKA Cheap & Cheerful 6-pack: \$63.90

In this month's hand-picked Cheap & Cheerful Six-Packs for February you will find incredible wine values from Oregon, Italy, Spain, Chile & California . 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.**

2010 Chateau De La Vielle Tour Bordeaux Superieur France \$14

The red wine is a blend of 40% Merlot, 35% Cabernet Sauvignon and 25% Cabernet Franc. It undergoes a long fermentation during which the juice is regularly pumped over the cap. A period of extended maceration follows with the exact amount of time depending on the vintage. The wine remains in tank for 12 to 18 months receiving three rackings and is fined and filtered before bottling.

2011 MontGras Carmenere Reserva Chile \$10.

The 2011 Reserva Carmenere is blended with 10% Cabernet Sauvignon (usually the last variety to be picked). It is aged mostly in French and American oak, 50% new. It is an attractive Carmenere for the price, avoiding those obvious mocha scents on the nose and allowing juicy ripe black cherries and blueberry to prosper. The palate is medium-bodied with juicy ripe tannins, crisp acidity and a rounded, slightly peppery finish that complement the fruit intensity. This is a great example of Chilean Carmenere. Drink now-2015. **89 Points Robert Parker**

2011 Ergo Rioja Tempranillo Spain \$12

A plump texture and gentle tannins frame focused flavors of black cherry, chocolate and licorice in this expressive red. Leafy and spicy notes add interest. Drink now through 2016

2011 Bodegas Reyes "Tamiz" Tempranillo Ribera del Duero Spain \$13

Intense floral aromas and bright red fruit with a hint of vanilla the palate is broad, round and elegant. Will age nicely for ten years

2012 Cecilia Beretta Bardolino "Costiera" Verona \$10

60% Corvina, 20% Rondinella, 20% Molinara
Light ruby red color. Delicious, fruity impressions, cherries and cassis in particular, immediately draw attention. A perfect acidity completes the finish.

2011 Rhiannon Red Blend CA. \$12

Rhiannon: The Celtic Goddess of Earth and fertility. Divine Flavors of Bing Cherry, sweet raspberry and vanilla.

Our February Romanic White Cheap & Cheerful \$54

2012 Basalti Soave Rome \$9

2012 Ferrandière Chardonnay Pays D'oc France \$11

2012 Cecilia Beretta Bianco di Custoza Verona \$9

2012 Vinhos Norte Vinho Verde Portugal \$7

2012 Berganorio Orvieto Classico Italy \$12

2010 Left Coast Cellars Pinot Blanc Willamette Valley \$12



Contact us

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STORE HOURS

MONDAY 11-CLOSE

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

MONDAY 11-CLOSE

SUNDAY CLOSED

**WINE TASTING EVERY
WEDNESDAY & FRIDAY**

AND SATURDAY
COMPLIMENTARY
WINE TASTINGS
EVERY SATURDAY
12 - 4 PM!

* 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.