



February 2016 Volume CLVI 156

February, is the sweetest month of all! Treat your valentine to our dinner on Saturday, February 13th 5-8 Reservations accepted. Our special menu is ala-cart! We are also having a Schramsberg Champagne (Bubbly) tasting during this dinner. (this tasting is optional) If you want to treat her fine join us for this dinner! We can also help you find the perfect wine for your Valentine: Champagne, Porto, Cabernet, Merlot, Grenache. Chardonnay, Riesling whatever you need if we don't have it we'll get it for you!

New arrival: 2013 Alto Moncayo Veraton Old Vine Grenache \$30 Amazing wine!

"Aged in 60% new French oak and 40% new American oak for 17 months and bottled without filtration. This is a blockbuster, 100 % Old Vine Grenache cuvée, with a deep-purple color, great intensity, loads of blackcurrant and black cherry fruit, with licorice, lavender and touch of graphite and earth. It is full-bodied and powerful and I suspect tips the scales at least 14%-14.5% alcohol. This should drink well for 5-6 years, possibly a lot longer." 92 Points Robert Parker The Wine Advocate

From the "Grand Cru" at Santiam Wine & Bistro

Thanks for shopping with us!



Staff Wine pick for February 2016

2013 Liberty School

Cabernet Paso Robles, CA \$15

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. Blend: 85% Cabernet Sauvignon, 10% Merlot, 5% Syrah

February 2016 Wine Tasting Calendar:

SATURDAY, JANUARY 30TH OPEN 10 A.M.-6 P.M.

TASTE SIX WINES FROM OUR FEBRUARY CHEAP & CHEERFUL NOON-4 Store Hours 10-6 P.M.

Try our new "Italian Melt" Prosciutto, Salami, Mozzarella, sundried tomato, Red onion and pesto. Delicious!

WEDNESDAY, FEBRUARY 3RD 4- 8 P.M. PRICE: TBD

Italian Whites!

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

Spanish Wines Including: Alto Moncayo Veraton and Tres Picos Old Vine Grenache!

SATURDAY, FEBRUARY 6TH 12-4 P.M. FREE TASTING!

February Cheap & Cheerful
Store Hours 10-6 P.M.

CALENDAR CONTINUED...

WEDNESDAY, FEBRUARY 10TH 4-8 P.M. PRICE: TBD

White Wednesday! Pink Bubbly

FRIDAY, FEBRUARY 12TH 4-8 PM PRICE:TBD

Special request: Reds from Paso Robles California Justin, Peachy Canyon, Liberty School..and more

SATURDAY, FEBRUARY 13TH STORE HOURS 10-8

Special Valentine's Dinner: Ala-cart Please see menu
Dinner 5-8 Including Bubbly tasting Featuring Schramsberg from Napa valley (optional) The tasting is \$25 (Optional) plus dinner. Reservation Excepted

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

Domestic high scoring White Wines

FRIDAY, FEBRUARY 19TH 4-8 PM PRICE: TBD

Tuscany Tasting! Brunello, Super Tuscans, Sangiovese!

SATURDAY, FEBRUARY 20TH FREE WINE TASTING 11-4 P.M. LEFT OVERS

STORE HOURS 10-6 COME IN FOR LUNCH!

Try our new "Italian Melt" Prosciutto, Salami, Mozzarella, sundried tomato, Red onion and pesto. Delicious!

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

RHONE WHITES FROM FRANCE

FRIDAY, FEBRUARY 26TH WINE TASTING 4-8 P.M. PRICE: TBD

Oregon reds other than pinot.

SATURDAY. FEBRUARY 27TH HOURS 10-6 PM LEFT OVERS 12-4 FREE

February Cheap & Cheerful six-pack AKA C&C 6-pack: \$59.85

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!) The Wine Club without rules! But, it does RULE!**

2013 Alexander Brown Uncaged Cabernet Sauvignon

North Coast, CA. \$15 Just released!

"When Zac said he wanted to craft a big, bold wine, I immediately knew we were going to the North Coast. The riches of the North Coast AVA are what give Z. Alexander Brown Cabernet Sauvignon its depth and character. Selecting the best fruit from top vineyard sites in the region enables us to a craft powerful, full-bodied wine with supple tannins and a long, silky finish."—*John -Winemaker*

2013 Araldica *Abora" Barbera d'Asti Italy \$10

Ruby red with purple highlights. Elegant fruit aromas of cherries and plums with an enticing warm, spiced, smoky aroma. Berry flavors paired with spiced and sapid notes. Pairs well with cured meats, game and cheeses." ~ Winery

2013 Di Maio Norante Sangiovese Italy \$10

Di Majo Norante does a great job with its 2013 Sangiovese (an IGT Terre degli Osci wine). This expression shows a great sense of balance and harmony with red fruit energy that emerges from the glass. Cherry, dried blackberry and currants are part of the aromatic equation. So are softer aromas of spice, leather and tobacco. That crisp Sangiovese acidity comes through nicely and the wine ends with firm tannins and an elegantly streamlined mouthfeel. **90 Points Robert Parker Wine Advocate**

2014 Saint Roch Cotes du Rhone, France \$12.50

A classic and very well made Côtes du Rhône. Simple, fruity and juicy with aromas of red and black berries and a peppery finish, it is delicious on a barbecue or with any red meat. A very well structured red, very well balanced and yet really affordable. You will be happy to have a few bottles at home at any time.

2013 Protocolo Tinto 100% Tempranillo Spain \$8

aged for three months in three-year-old French and American oak barrels): Bright ruby. Fresh cherry and dark berries on the nose, with hints of vanilla and woodsmoke building with air. Juicy and seamless on the palate, offering gently sweet blackberry and cherry flavors and a touch of mocha. A floral nuance come up on the gently tannic finish, which lingers with good spicy persistence. Lots of bang for the buck here.

2013 Appaloosa Syrah Columbia Valley \$11

Lithe and appealing, with a juicy texture and ripe blackberry flavors, picking up a touch of oak as the finish glides.

February White Cheap & Cheerful Six-Pack \$67.50

2014 Pennautier Unoaked Chardonnay \$13 Delightful!

2013 For A Song Riesling Ancient Lakes Of Columbia Valley \$9.... 90 Points Wine Spectator!

2014 Falchini Vernaccia Si San Gimignano Italy \$11 Sexy!

2014 Chasing Venus Sauvignon Blanc New Zealand \$14 Refreshing!

2014 J Pinot Gris California \$15 ...Spoil her!

2014 Tenuta Le Vette Orvieto "Berganorio" Italy \$13 Light & breezy!



Contact us

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Follow us on Facebook!

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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!