



Happy New Year! A new decade—2011, bring it on! Very Exciting! I have been thinking of new ideas that may improve our services to you:

First: A new six pack featuring Northwest Wines, from Oregon and Washington, in the price range of \$100 - \$150ish. Every month I will scout out exciting new wines for you to try, or to give as a gift! I will write about them as I do the regular C&C. This new six-pack will be called the Northwest Top Picks (AKA NWTP). Yes, you will be able to buy these wines individually. 10% off if you buy six!

Second: New hours. Monday 12-6, Tuesday-Friday 11-7 (an extra hour to shop), Saturday 10-6.

Third: For our mailing list only we will be planning trips to the wine country this Spring! Visiting several wineries VIP style. More details to be provided soon!

Best Regards, Debbie & Erika

**January, 2011
Volume XCII (92!)**

STORE HOURS

MONDAY – 12-6 PM
TUESDAY-FRIDAY: 11AM - 7PM
SATURDAY: 10AM - 6PM

TASTING HOURS:

4 TIL' 7PM

FRIDAYS THIS MONTH:

JAN. 7TH, 14TH, 21ST AND 28TH

**COMPLIMENTARY WINE
TASTINGS EVERY
SATURDAY 12-4PM!
PLEASE JOIN US!**

Debbie's Recommended Wines

2009 Haden Fig Willamette Valley Pinot

Noir: \$20

2009 Willamette Valley Pinot Noir reflects the warm vintage making it very forward and enjoyable now while maintaining it's structured acidity. This year's blend has a larger percentage of Cancellia Vineyard fruit. Lip smacking good!

2009 Willakenzie Pinot Blanc, Oregon: \$21

Outstanding! I enjoyed a bottle of this wine with my family on Christmas Day. Lively, silky and refreshing for its pear, citrus and green almond flavors, dancing brightly through the finish. Drink now. (90 Pts, Wine Spectator) (Willakenzie Estate is Certified Sustainable.)

Valdo Prosecco, Italy: \$12.

Well-balanced structure, matched with its flavorful and aromatic fruity fragrance make it

the perfect pairing with starters and particularly with delicately flavored dishes and especially seafood. Excellent as aperitif due to its distinctive characteristic of being "easy to drink", best served in a flute glass at a temperature of between 6-8°C to bring out its perfumes and flavors. Versatility and freshness are its strengths. Grape Varieties: Glera 100%. Comes in a Ice Tote... While they last!

WINE TASTING SCHEDULE

We provide Cascade Baking Company Rustic French baguettes at our Friday tastings!

We now offer 1/2 tasting

**FRIDAY, JANUARY 7TH 4-7 PRICE: \$25
(1/2 POUR \$15)**

Spanish Wines including Alto Moncayo.

SATURDAY, JANUARY 8TH 12-4 FREE

All 12 wines from the January Cheap & Cheerful Six-Pack (AKA C & C).

FRIDAY, JANUARY 14TH 4-7 PRICE: TBD

Italy the super B's-Brunello, Barbaresco and Barolo and more!

SATURDAY, JANUARY 15TH 12-4 FREE

New Releases from Terrapin Cellars, Salem.

FRIDAY, JANUARY 21ST 4-7 PRICE TBD

Washington Cabernet Sauvignon.

SATURDAY, JANUARY 22ND 12-4 FREE

Featuring wines from Haden Fig, the new proprietors of Evesham Wood Winery!

FRIDAY, JANUARY 28TH 4-7 TBD

Featuring Wines from Willakenzie Estate – Yamhill. Including 2009 Willakenzie Pinot Blanc and a special sneak preview: the 2008 Triple Black Slopes and more!

SATURDAY, JANUARY 29TH 12-4 FREE

Featuring wines from Four Graces Winery, Oregon.

- * VINTURI AREATOR AND TOWER—A GREAT GIFT!
- * ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)
- * MALETTI BALSAMIC VINEGAR + SHERRY WINE VINEGAR
- * ODOLLA ROASTED COFFEE BEANS * DRIPLESS POUR SPOUTS
- * GIFT BASKETS *NEW- SILKY ASIAN GIFT BAGS
- * SHIPPING BOXES * SHIPPING AVAILABLE * GIFT CERTIFICATES!

- * DECORTIVE PEWTER BOTTLE STOPPERS
- * WILLAMETTE VALLEY CHEESE * CARONA BEANS
- * CASINA ROSSO BLACK TRUFFLE, FENNEL SEASALTS
- * VIGNALTA ROSEMARY SEASALT * EASY WINE OPENERES
- * VACUVIN WINE SAVER AND EXTRA CORKS
- * RITROVO SEA SALT & TRUFFLE XOCOLATE

January Red Cheap & Cheerful 6-pack: \$ 55

In this month's hand-picked Red Cheap and Cheerful (aka C&C) Six-Packs are incredible wine values from Washington, Spain, Italy, California and France. The price reflects 10% off if you buy the following six wines — 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! Don't forget to reuse your 6-pack boxes and save 50¢ off your next 6-pack!

Re-Stock your cellar with the Cheap & Cheerful Six-packs!

2009 Chateau Haut Maginet Bordeaux, France: \$10

A blend of 60% Merlot, 20% Cabernet Franc and 20% Cabernet Sauvignon. A lovely crimson-ruby color with raspberry tints, Chateau Haut Maginet reveals a nice powerful bouquet of red fruit scents with hints of flowers, spices and mild mint. Serve with pâté, roasted red meat, grilled white meat, lamb stew and a selection of hard cheeses. Drink now or cellar for another 4 years or so.

2008 Bruno Cotes du Bruneaux, Columbia Valley: \$12

This wine is made for Casa Bruno, an Oregon wine distributor and importer, at Andrew Rich winery from Syrah, Mourvedre, Grenache and Malbec grapes. It is always an excellent wine at a great price. This vintage is no exception. It is, as always, available in very limited quantities and it a tremendous value.

2008 Four Vines Old Vine Cuvee Zinfandel, CA: \$11

This wine has a sexy, spicy nose. Rich in color with deep blackberry fruit and brambly spice tones. It has a velvety toasted oak finish. Enjoy alone or pair with your favorite BBQ. Cellars for up to 3 years.

2009 Gran Sasso Sangiovese, Italy: \$10

This 100% Sangiovese wine comes from just outside the Montalcino area. The Poggio del Sasso vineyards produce grapes of excellent quality. The wine is clear, ruby-red in color with perfumes of cherries and fresh red fruit and floral notes, such as violet. The wine is lively and fresh in the mouth, with soft, rounded tannins. Good intensity, attractive structure and fine, long length.

2009 Réserve de la Saurine Vin de Pays, France: \$8

A great buy! This wine is a blend of 60% Garnacha & 40% Carignan. Full of savory spice and yet not too heavy. A great wine to have with braised meats. Drink now.

2009 "Tarima" Monastrell, Spain: \$9

Ruby-red. Fresh red and dark berries on the nose, with subtle herb and floral qualities in the background. Smooth, seamless and ripe, offering pliant black raspberry and cherry flavors that become richer with air. Finishes with good cling and a plummy note. Lots of fruit here for the money, but it's not jammy. **(88 Points, Stephen Tanzer; the label is a pretty passion flower.)**

January White Cheap & Cheerful Six Pack: \$62.50

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| • 2009 Four Vines Naked Chardonnay CA: | \$11 | Unoaked! 88 points Great buy! |
| • 2009 Cecilia Beretta Soave Classico Italy: | \$10 | Rich! |
| • 2009 Tariquet Ugni Blanc-Columbard, France : | \$10.50 | Refreshing! |
| • 2009 Ferrari Carano Fumé-Blanc, CA: | \$14 | Wow, very tasty! |
| • 2009 O'Reilly's Pinot Gris Oregon: | \$10 | Great buy! |
| • 2008 Shaya Shaya Old Vine Verdejo, Spain: | \$13 | Intense! |
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**1930 Commercial Street SE
Salem, OR 97302
503-589-0775**

MONDAY - FRIDAY: 11AM - 6PM

SATURDAY: 10AM-6PM

TASTING NIGHTS: 'TIL 7PM

NEW HOURS!!!

WWW.SANTIAMWINE.COM

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