



January 2016 Volume CLV 155

My, oh my, where does the time go! I'll tell you one thing this little bistro we involved into is running me ragged...in a good way! I love the response we are getting.. If you haven't been in for lunch, dinner or a wine tasting. We hope to see you here in 2016! I'll keep looking for new wines and new ideas for wine tastings. If you have an idea of wines you would like to taste, don't be afraid to pencil it down and submit it to me I may be able to arrange a tasting.

*In memory of many dear friends we lost in 2015. We smile when we think of you...
Thanks for the memories.*

From the "Grand Cru" at Santiam Wine & Bistro

**Have a healthy and
Happy New Year!**

Staff Wine pick for January 2016

2012 Alexandria Nicole Cabernet Sauvignon Horse Heaven Vineyards A Squared \$23

This supple, sleek and expressive red layers its plum and currant fruit with hints of cream and mineral, all lingering on the nubby finish. Best from 2016 through 2022. 495 cases made. **91 Points Wine Spectator**

We are pouring this wine by the glass
come in and give it a try !

January 2016 Wine Tasting Calendar:

FRIDAY, JANUARY 1ST CLOSED HAPPY NEW YEAR!

SATURDAY, JANUARY 2ND OPEN NOON-4P.M. LEFTOVERS
OUR CHEAP & CHEERFUL WILL BE READY ON TUESDAY, JANUARY 5TH

SPECIAL SANDWICH THIS WEEK PRIME RIB DIP SERVED WITH SLAW! \$10

WEDNESDAY, JANUARY 6TH 8 P.M. PRICE: TBD
Loire Valley Whites-Sancerre! Or Sauvignon Blanc and Vouvray or Chenin Blanc

FRIDAY, JANUARY 8TH 4-8 P.M. PRICE TBD
Exciting Reds from Argentina

SATURDAY, JANUARY 9TH 11-4 P.M. FREE TASTING!
January Cheap & Cheerful Store Hours 10-6 P.M.

CALENDAR CONTINUED...

WEDNESDAY, JANUARY 13TH 4-8 P.M. PRICE: TBD
White Wednesday!

The Côtes de Provence is the largest AOC in SouthWest-France! We're going to take tour from our glass, tonight. Please join us! Hoping to find wines from Bandol and Cassis Tasting Rose And Whites!

FRIDAY, JANUARY 15TH 4-8 PM PRICE:TBD
Top rated wines from Washington, Oregon by the Wine Press Magazine, Wine Spectator!

SATURDAY, JANUARY 16TH FREE TASTING NOON-4
Tasting Six Wines from the January Cheap & Cheerful.
STORE HOURS 10-6 PM

WEDNESDAY, JANUARY 20TH 4-8 P.M. PRICE: TBD
Oregon Pinot Gris Oregon's second largest crop! Show some love for Pinot Gris. We will be pairing different cheese tonight.

FRIDAY, JANUARY 22ND 4-8 PM PRICE: TBD
The Côtes de Provence is the largest AOC in Southwest France! We're going to take tour from our glass, tonight. Please join us! Tonight we will focus on Bandol and Cassis the main grape, Mouvèdre.

SATURDAY, JANUARY 23RD TASTING 11-4 P.M. PRICE: FREE
STORE HOURS 10-6 COME IN FOR LUNCH!
TRY THE BEST BACON, LETTUCE & TOMATO SANDWICH IN TOWN! DAVID'S FAVORITE!

WEDNESDAY, JANUARY 27TH 4-8 P.M. PRICE: TBD
CHARDONNAY FROM OREGON, WASHINGTON AND CALIFORNIA.

FRIDAY, JANUARY 29TH WINE TASTING 4-8 P.M.
COST TBD WASHINGTON RED BLENDS

January Cheap & Cheerful six-pack AKA C&C 6-pack: \$67.95

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 Teso Tolosa Toro, Spain \$15 The 2013 Romanico, 100% Tinta de Toro, (Tempranillo) was aged six months in 100% new French oak and is exceptional. A wine of considerable intensity, inky purple color, loads of crème de cassis, blackberry, licorice and camphor, the wine is full-bodied, luscious, with low acidity and silky tannin. The high extract and richness suggests this wine can drink well young, or be cellared for another 10-12 years.
91 Points Robert Parker

2014 Herencia Altes Garnacha Negra Spain \$11 Bright crimson in color, this wine is very expressive with notes of red fruits and minerals that leap from the glass. Plenty of fruit on the palate, a touch of complexity and sweet tannins. Pairs well with grilled meats, cabrito, and lamb.

2014 Durigutti Malbec Argentinna \$15 "The 2014 Malbec blends Malbec from different zones of Mendoza (Uco, Lujan, Maipu and Medrano). It has aromas of toast, licorice and tar that are quite dark and broad. It has juicy tannins (they tell me it's the characteristic from Medrano, a warmer zone) that are quite ripe and have a powdery quality." 88 Points Robert Parker

2012 Domaine de Grange de Payan Cotes du Rhone Southern, France \$10.50 Enjoy this easygoing Cotes du Rhone for sipping or with pizza or burgers. Juicy and ripe with black cherry and strawberry fruit and plenty of licorice and cracked black pepper accents. The texture is soft, almost plush, and the finish ripe and juicy with light tannins providing just the right touch of support.

2011 Easton H House Red Sierra Foothills, CA \$14 A blend of Cabernet Sauvignon and Syrah which originally came to the forefront of the wine industry from Languedoc France (virtually the only region of the country where new blends are legally possible) the Easton H House Red aims to be an easy drinking, easy choice for a wine any day of the week. I believe you'll note the standard California Cabernet in play here, solid structure but not overly dramatic in a way that destroys everything around it (like many complain about South American wine) also you'll note the zesty and spicy flavors that are reminiscent of Syrah very much at the forefront as you get through the bottle.

2010 Caves da Montanha DAO Portugal \$10 Bright, red cherry color. Young aroma, fruity (black cherry and blackberry), discrete notes of vanilla. Ripe tannins balanced with correct acidity, velvety and smooth, good persistence. Super Value!

January Cheap & Cheerful Six-Pack 66.15

2014 Terrapin Pinot Gris Salem, Oregon \$13.50

2014 La Cappuccina Soave Italy \$10

2014 Château Magneau Graves Blanc France \$14

2013 Chateau Routas Rose Coteaux Varios en Provence \$13

2014 Essay Chenin Blanc/Viognier South Africa \$10

2014 Aia Vecchia Vermentino Italy \$13



Contact us

1555, 12th Street SE Ste. 130

Salem, OR 97302

503-589-0775

www.santiamwine.com

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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!