



January 2019 Newsletter  
Volume 192 or CXCII Year 16

Happy New Year! We have some fun things in the works here!  
We are working on a new menu with some new super items! Stay tuned...  
Join us for some great wine tastings and amazing specials  
Santa gave me a new computer for Christmas... he didn't stay around long enough to show me how to use it. I hope to have it down by the end of this month.

Happy New Year!  
From the Grand Cru at Santiam Wine & Bistro

### January Wine Tasting Calendar:

#### **Red Friday, January 4th 4-8 PM**

Italian Reds with Meatballs & Spaghetti

#### **SATURDAY, JANUARY 5TH WINE TASTING 11-4 STORE HOURS 10-6PM**

January Cheap & Cheerful Lunch special Deluxe Cheese burgers

#### **WHITE WEDNESDAY, JANUARY 9TH 4-8 PM PRICE TBD**

WHITE WEDNESDAY: CHARDONNAY TASTING DINNER SPECIAL:  
SMOKED SALMON CAESARS

#### **RED FRIDAY, JANUARY 11H 4-8 PM PRICE TBD**

GAMAY THE FAMOUS GRAPE FROM FRANCE'S BEAUJOLAIS REGION!  
SPECIAL DINNER: GAME HENS WITH WILD RICE PILAF

#### **SATURDAY, JANUARY 12TH NOON-4 CHEAP & CHEERFUL FREE**

TASTING 6 WINES FROM THE JANUARY CHEAP & CHEERFUL  
SATURDAY LUNCH SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE  
TRUFFLE FRENCH FRIES

#### **WHITE WEDNESDAY, JANUARY 16TH 4-8 PM PRICE: TBD**

SPANISH WHITES INCLUDING ALBARIÑO DINNER SPECIAL: STEAMER  
CLAMS & LINGUINE

#### **FRIDAY, JANUARY 18TH FROM 4-8 P.M.**

SPANISH REDS DINNER SPECIAL: BONE IN PORK RACK

### **CALENDAR CONTINUED...**

#### **SATURDAY, JANUARY 19TH OPEN 10-6 PM TASTING**

LEFTOVERS- LUNCH SPECIAL: DELUXE CHEESE BURGERS &  
HOMEMADE TRUFFLE FRIES 11-4

#### **WHITE WEDNESDAY, JANUARY 23RD 4-8 PM PRICE: TBD**

GERMAN WHITES DINNER SPECIAL:  
GERMAN SAUSAGE AND AU GRATIN POTATOES

#### **RED FRIDAY, JANUARY 25TH 4-8 PM PRICE: TBD**

BANDOL (GRAPE-MOURVÈDRE) PROVENCE REGION OF FRANCE AND  
MONASTRELL (SAME GRAPE FROM SPAIN)  
DINNER SPECIAL: LAMB STEW

#### **SATURDAY, JANUARY 26TH 10-6 P.M. TASTING LEFTOVERS.**

ENJOY OUR LUNCH SPECIAL FROM 11-4 PM: DELUXE  
CHEESE BURGERS & HOMEMADE TRUFFLE FRENCH FRIES.

#### **WHITE WEDNESDAY, JANUARY 30TH 4-8PM**

NEW ZEALAND SAUVIGNON BLANC  
DINNER SPECIAL: GREEN MUSSELS WITH GARLIC PASTA

## **January Winter Red Cheap & Cheerful six-pack AKA C&C 6-pack: \$72**

In this month's hand-picked and well rounded, 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! Something for everyone! This wine**

### **2015 Avalon Red Blend \$11 Cabernet Sauvignon, Zinfandel & Petite Sirah CA \$10**

A blend of Zinfandel, Cabernet, Tannat, and Petite Sirah from a sustainably-minded winery. Deep ruby color; clean nose of berries and spice; smooth with round blackberry and plum fruit; fresh, rich, and juicy with ripe style and excellent balance; an incredible value. 90 Points The Tasting Panel

**2016 Casa Silva Carmenere Los Lingues Vineyard Chile \$15** Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate, it is round and powerful with sweet soft tannins and balanced acidity. Long finish. Great pairing with a steak and chimichurri sauce, Mexican fajitas, grilled chicken, roasted portobello mushrooms, or a spicy ratatouille

**2015 Merf Cabernet Sauvignon Columbia Valley WA \$13** The MERF Cabernet Sauvignon Columbia Valley is balanced, soft and approachable. With flavors of blackberry, vanilla and subtle spice notes this wine has silky tannins and a lasting finish

**2016 Cline Ancient Vine Zinfandel Contra Costa County \$16** Lively and supple, with floral raspberry and

fresh pepper aromas and sleekly appealing cherry and licorice flavors that glide lightly along the finish. Drink now through 2022. **91 Points Wine Spectator Top 100: 2018, Rank: 40**

**2016 Bieler Family "Born to Run Cabernet Sauvignon Saint Helena WA. Fruit \$12** When he was 22 Charles Bieler dropped out of school, painted a 1965 Cadillac Deville pink, and drove it straight into a wine industry he knew nothing about. For two years he lived out of his Caddy, touring the country and selling his father's rosé out of the trunk. Over 20 years later and he still runs on that same passion and hustle. The result is a rich, soft California cabernet sauvignon blended with dark brooding and structured cabernet sauvignon from Washington State. A gorgeous blend that's all its own and more complex than its parts. So get in. Put the top down. And never look back.

**2015 Benziger Cabernet Sauvignon Sonoma County \$14**

Sonoma County, CA- This Sonoma County Cabernet Sauvignon has aromas of dark fruit and rich earth. In the mouth the wine is smooth and balanced with a full body and lasting finish. Enjoy this Cabernet with grilled meats, hearty stew or eggplant ragout.

## **January White Cheap & Cheerful Cost \$59.40**

**2015 Jean Claude Mas Pic Poul Pinet \$11**

**2017 Domaine Duffour Cotes De Gascogne France \$10 Pure pleasure!**

**2017 Christopher Michael Pinot Gris, Oregon \$11 Wow!**

**2015 Joel Gott Sauvignon Blanc CA \$15 Top 100**

**2017 Leese Fitch Chardonnay CA \$11 Buttery!**

**2017 Ferlaia Inzolia Italy \$8**



**Contact us**

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January 2019

**Santiam Wine & Bistro Hours**

Tuesday 11-7 PM

Wednesday 11-8 PM

Thursday 11-8 PM

Friday 11-8 PM

Saturday Retail 10 AM -6 PM

Saturday Lunch 11-4 PM

Dinner Specials:

Wednesday & Friday 4-8 PM

Wine tasting:

Wednesday-White Wines 4-8 PM

Friday - Reds Wines 4-8 PM

**SPECIALTY ITEMS AVAILABLE AT SANTIAM WINE & BISTRO**  
**CHOCOLATE TRUFFLES BY SHAUNA HODGES, DRIED MEATS OUT OF**  
**PORTLAND-CREMINELLI WILD BOAR, \* SPECIALTY CHEESES FROM**  
**AROUND THE GLOBE \* CORONA BEANS**

- **CASINA ROSSO BLACK TRUFFLE SEA SALT, VIGNALTA ROSEMARY SEA SALT, LUSTAU SOLERA VINAGRE COOKING SHERRY**
- \*LEMON INFUSED OLIVE OIL \*VIGNALTA ROSEMARY SEA SALT**
- \* ITALIAN, SPANISH OLIVE OIL, RIEDEL GLASSWARE**
- MALETTI BALSAMIC VINEGAR**

**SHERRY WINE VINEGAR \* MARSALA\* GIFT BASKETS \* SHIPPING BOXES \* SHIPPING AVAILABLE \* GIFT CERTIFICATES! \* YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, CAPER BERRIES OR FRESHLY SLICED GOURMET CHEESES, DEMI FRENCH BAGUETTES — PRICES POSTED AT THE STORE.**

**TO GO ORDERS AVAILABLE!**