

SANTIAM WINE & BISTRO



July 2014 Volume CXXXVII137

Hot Summer nights start now! Be prepared for the fun BBQ's, after work on the patio, Block parties, not to mention the unexpected visitors! Pick-up this months July Cheap & Cheerful Six Packs. They're perfect for all occasions and you'll be happy you have them!

We are getting a facelift! Our landlord is generously making a few improvements to our mall...new driveways, sidewalks, fence, trees, painting, it is so exciting that we have decided to have a... Wine & Seafood Festival to celebrate and showoff!
The date to be announced for a Sunday in August from 12-4 Music, Wine, Food and Fun!

Join us Wednesday nights for White Wine Tasting and Tami's Wine Trivia night! Answer all the questions right and win a gift certificate For a free Appetizer from our menu!
~ Rules- one game per table, one prize per game...no smart phone or any other device your can think of...

From the "Grand Cru" at SantiAm Wine & Bistro!
~IN VINO VERITAS~
(In wine there is truth)

Staff Favorite:

2012 Corvidae "The Rook" Red Blend from WA. \$14.50
Merlot , Cabernet Sauvignon & Syrah (Produced by Owen Roe)
Showing red and black fruits, sarsaparilla, orange peel, cinnamon and tobacco, this crisply textured red is balanced by fine grained tannins and a rich, pillow soft mid-palate.

'The Rook' 2012 was made to showcase the world-class Merlot grown in the cooler, higher elevation sites located in the Columbia Valley and Yakima Valley. The wine was aged in mostly neutral French oak to enhance the rich flavors from an exceedingly stellar vintage.

BY THE GLASS AT SANTIAM WINE & BISTRO

July Wine Tasting Calendar:

WEDNESDAY, JULY 2ND STORE HOURS 11-8 PM

No tasting tonight. Holiday week

THURSDAY, JULY 3RD 4-8 REVISED SCHEDULE

TONIGHT IS OUR FRIDAY NIGHT TASTING!

Spanish Garnacha including the new release of Alto Moncayo!

FRIDAY, JULY 4TH SHORT HOURS 11A.M.-4P.M.

No tasting tonight- we did it last night!

SATURDAY, JULY 5TH 12-4 P.M. SHORT HOLIDAY HOURS!

July White Cheap Cheerful

WEDNESDAY, JULY 9TH FROM 4-8 P.M.

French Bubbly

FRIDAY, JULY 11TH 4-8 PM PRICE:TBD

Romantic Reds from the Provence Region of France or the French Riviera!

SATURDAY, JULY 12TH TIME: 12-4 P.M. PRICE: FREE

Six Wines from the July Cheap & Cheerful Six-pack

CALENDAR CONTINUED...

WEDNESDAY, JULY 16TH TIME: 4-8 PRICE: TBD
French Rosé Tasting

FRIDAY, JULY 18TH TIME: 4-8 P.M. PRICE: TBD
ARTFAIR WEEEKEND! "

SATURDAY, JULY 19H TASTING TIME: 12-4 PRICE: FREE
WINES FROM THE OWEN ROE CORIVDAE LABEL INCLUDING
"THE ROOK

WE'RE HAVING OUR WINE AND SEAFOOD FESTIVAL!
IN OUR SHOP AND IN OUR NEW PARKING LOT!

WEDNESDAY, JULY 23RD 4-8 P.M.
TBD

FRIDAY, JULY 25TH 4-8 PM PRICE: TBD
SOUTHERN RHONE BLENDS

SATURDAY, JULY 26TH 12-4 P.M. PRICE: FREE
LEFTOVERS

WEDNESDAY, JULY 30TH 4-8 P.M. PRICE: TBD
TBD

FRIDAY, AUGUST 1ST 4-8 PRICE: TBD
Washington Wine Month Begins...Red from Washington

SATURDAY, AUGUST 2ND 12-4 FREE
Leftovers

August Wine & Seafood Festival 1-4 P.M. DATE TBD

Join us on facebook and be the first to find out our date!

Menu Matters to us! Try our new:

Veggie, Melt, Delight Sandwich-grated carrots, sunflower seeds, celery, onion and more! Very popular, once you try it...

You crave it!!

Red Hot, High Scoring July Red C&C AKA Cheap & Cheerful 6-pack: \$65.25

In this month's hand-picked Cheap & Cheerful Six-Packs for July you will find incredible wine values from Washington Spain, Italy & 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 \$12 per bottle when you buy all six. (These wines can always be purchase separately)**

2011 7 WaterFalls Cabernet Sauvignon WA \$14

Supple, expressive and generous, with spicy blackberry, currant and licorice flavors, pouring into the harmonious and polished finish. Drink now through 2019. **90 Points Wine Spectator**

2012 Celler de Capcanes Mas Donis Barrica, Spain \$15

Another baby Priorato, the 2012 Mas Donis, a custom cuvee from Eric Solomon, is composed of 85% Grenache and 15% Syrah aged nine months in both new and used French and American oak. The Grenache comes from 70-year-old vines, and the Syrah from 30-year-old vines. It is difficult to find a better value than this incredibly rich effort. The bouquet offers up a smorgasbord of aromas, including crushed rocks, spring flowers, kirsch liqueur and blacker fruits. Full-bodied with a velvety, voluptuous texture, and admirable opulence, density, purity and texture, it is nearly impossible to believe that something this good could be priced at \$12 a bottle. Consume it over the next year. **94 Points Robert Parker** (Get this while you can)

2012 William Hill Cabernet Sauvignon CA \$12.50

A blend of predominantly Cabernet Sauvignon, with a touch of Syrah and Merlot, our 2012 Central Coast Cabernet Sauvignon is a dramatic wine with aromas of blackberries, fudge and fresh herbs. On the palate, black cherry, licorice and cassis flavors are framed by well-structured tannins and a rich, full mouthfeel.

2012 Verso Rosso Salentino Italy \$13 The favorite at the Small Vineyards wine tasting last month!

Verso Rosso Salento IGT Verso is a very full-bodied, luscious wine made with a small percent of 'appassimento', or raisined, grapes. It comes from the same terrific people who make Casa Contini. The grapes are grown on two non-contiguous crus, with about 1500 cases total made, which is of course very small for Puglia. Rich and dark in color, with vibrant spice flavors.

2013 Jean Louis-Poudou Carignan France \$10

In France, the red Carignan grape is typically used in blends. This is a rare monovarietal Carignan bottling, and it clearly expresses the classic profile of this ancient grape. The wine is unoaked, full-bodied, and dry, with aromas of dark berries and ripe, rustic tannins. This is a food wine that is meant to be drunk with meat - or any number of other rich foods.

2011 Protocolo Tempranillo Spain \$8

(All stainless steel), a delicious, quasi-fruit bomb offering loads of berry fruit, roasted herb, lavender and earthy, peppery notes. This tasty red is ready to drink. It could be served slightly chilled. **87 Points Robert Parker**

July White Cheap & Cheerful \$60.30 Super Value

2012 Happy Camper Chardonnay CA. \$9 Juicy slurper!

2013 Propriete Picpoul De Pinet France \$12 Patio Wine!

2011 Louis Métaireau Petit Mouton Muscadet Sèvre et Maine \$9 Seasalt!

2013 Chignardiere Gamay Rose France \$11 Yummy!

2013 Cairnbrae Sauvignon Blanc Marlborough, New Zealand \$15

2013 Ipsun Verdejo Rueda Spain \$11



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STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

WINE TASTING EVERY
WHITE WEDNESDAY &
REDFRIDAY

EVERY SATURDAY
COMPLIMENTARY
WINE TASTINGS
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.