

SANTIAM WINE & BISTRO



June 2013 Volume CXXII 123

Two years at our new location! Have you been here yet?

Rosé season in full swing now that the Chiaretto Rosé has landed!

July begins a new exciting concert series at Water Front Park called "River Rock". Mark your calendar!

Santiam Wine & Bistro will be the only vender pouring wine at them all! Call for more information

What's new at Santiam Wine & Bistro? Jam night every fourth Thursday! MUSIC from 5-8

New Hours: Wednesday, Thursday open until 8 PM. Closed Sunday & Monday's

Except for scheduled private events! Book now!

From the "Grand Cru" at Santiam Wine & Bistro!

~In Vino Veritas~

2012 Provenza Tenuta Maiolo Garda Chiaretto **Rosé Classico, Lombardy, Italy \$13.50**

The blend: Gropello, Sangiovese, Barbera & Marimento

Chiaretto is a ROSÉ that should be drunk young and because it is so fresh and clean, it is a fantastic wine to have by the lakeshore in summertime. The flavors are cherry, strawberry and rosehips. A whisper of mineral saltiness due to the soil in which it grows.

The rosés come from the vineyards on the slopes of hills that surround Lake Garda and are some of the best and lightest that Italy produces. In order to produce chiaretto, the producer can only use the first press and he has to be careful that the must has only brief contact with the skins in order to get not only the lovely pink hue but also to obtain the optimum fruit without unbalancing the wine. It is a delicate balancing act and one that has been perfected over the centuries. The local vintners call it the "wine of one night" because vinification takes place over one day and one night and it remains in contact with the must for not more than 6-8 hours. A pleasure to enjoy with Seafood, White meats and other light fare. Just enjoy!

June Wine Tasting Schedule:

SATURDAY, 1ST JUNE CHEAP & CHEERFUL TASTING FREE 12-4
JUNE CHEAP & CHEERFUL SIX-PACK GOOD VALUES!

WEDNESDAY, JUNE 5TH WHITE WED! TIME: 4-7 PM PRICE: TBD
ROSÉ INCLUDING OUR FAVORITE CHIARETTO

FRIDAY, JUNE 7TH TIME: 4-8 PM PRICE: TBD
TASTING: SPANISH REDS

SATURDAY, JUNE 8 TIME: 12-4 PRICE: FREE

June Cheap & Cheerful Six wines –three whites & three reds.

For the newbie's this is a chance to taste six wines from the Cheap & Cheerful great values as mentions on the back page of this newsletter.

CALENDAR CONTINUED...

WEDNESDAY, JUNE 12TH 4-7 PRICE: TBD
FRENCH CHABLIS TASTING

FRIDAY, JUNE 14TH 4-8 PM PRICE: TBD
CABERNET SAUVIGNON... FLAG DAY! WHERE YOUR RED, WHITE & BLUE!

SATURDAY, JUNE 15TH TIME: 12-4 PRICE FREE
Happy Birthday to our Son & Daughter, Frank & Breanne who turn 21 and 19 today! HAPPY BIRTHDAY!
Cabernet & Port & Sherry today. Pick one up for Dad!

SUNDAY, JUNE 16TH FATHERS DAY
HAPPY FATHER'S DAY DAD!!

WEDNESDAY, JUNE 19TH TIME: 4-7PM PRICE: TBD
FRENCH WHITES FROM THE LOIRE VALLEY

FRIDAY, JUNE 21TH 4-8 PRICE: TBD GRENACHE FROM
AROUND THE GLOBE

SATURDAY, JUNE 22TH TIME: 12-4 PRICE: FREE
ROSÉ BUBBLIES

WEDNESDAY, JUNE 26TH TIME: 4-7 PRICE: TBD
THE PERFECT SEAFOOD WHITES!

THURSDAY, JUNE 27TH LIVE MUSIC 5-8 NO COVER
The "Outer Banks" Please welcome Steve & Melody Banks
Wine tasting: Red Zinfandel!

FRIDAY, JUNE 28TH 4-8 PRICE: TBD
CABERNET FRANC & FRANC BLENDS

June Cheap & Cheerful 6-pack: \$63

In this month's hand-picked Cheap & Cheerful Six-Packs for June you will find incredible wine values from France, Washington, Italy, Argentina & 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 them by the case! You're going to love them!**

2011 Rutherford Ranch Bandana Red Wine CA \$9.50

A fruit forward California red blend that would be the perfect addition to a summer picnic or BBQ. Ripe strawberry, juicy blackberry and cranberry with just a hint of smoke. Try this with your favorite grilled chicken or grilled beef kebabs!

2011 Elio Perrone Barbera d'asti "Tasmorcan" \$14

The 2011 Barbera d'Asti Tasmorcan is drop-dead gorgeous. Readers are going to have a hard time finding a better wine for the money. Dark fruit, smoke, licorice and graphite flow through to the sexy, voluptuous finish. Sweet floral notes add a measure of refinement. This delicious, fruit-forward Barbera is an excellent choice for drinking over the next few years. Even better, it is a great value. Anticipated maturity: 2012-2015

2009 Les Cardières Corbieres, France \$10

Based on a blend of 50% Syrah, 25% Grenache and 25% Carignan, Oinos' Les Cardères shines with a translucent black-ruby robe and piquant aromas of brambly blackberries, black pepper, Provençal herbs and fine leather. Spicy and lively on the palate, the wine's pure kernel of berry fruit joins with nuances of tarry earth, bitter herbs, leather and fennel. Lively tannins segue the wine to its long, peppery finish that readies your palate for another forkful of ratatouille, grilled bread slathered with garlicky tapenade, grilled lamb rib chops, or roast pork shoulder. Enjoy this rustic, savory wonder now and over the coming two years.

2011 For a Song "The Score" Washinton Red \$12

Aromas of wild plums, blackberry and red cherry with flavors including coffee, dark chocolate and leather. The lingering finish is soft and elegant. The mix is 90% Merlot, 5% Syrah and 5% Petit Verdot.

2012 19 Crimes Red Blend CA \$11.50

This Shiraz-dominated red blend is on the lighter side. The color is a translucent dusty red cherry. The alcohol, a modest 13%. In the nose, ample cranberry, currant, plum, and cherry cough drop mix with vanilla and cinnamon spice. The same flavor profile is evident in the mouth, picking up some licorice root and smooth, earthy tannins. Finally, this red finishes with a kiss of sweet red fruit. Delightful on its own, it can be paired with lamb chops or even that staple of Australian street food, curried kangaroo.

2012 La Flor Malbec Argentina (Paul Hobbs) \$13

The color is both deep and brooding which is in stark contrast to the nose, which is lifted and floral. The oak has imparted delicate notes of vanilla and tobacco to accompany the rich black fruit one would expect of Argentinean Malbec. The palate is equally harmonious with silky tannins, sweet fruit & a pleasingly rounded, polished structure.

June White Cheap & Cheerful 60.75

2012 Terrapin Pinot Gris Willamette Valley \$13

2012 Avelada Vinho Verde Portugal \$10

2012 Bieler Pere et Fils Coteaux D'Aix-en-Provence Rose \$10

2011 Milbrandt Vineyards Traditions Chardonnay WA. \$11

2011 Bouteille Picpoul de Pinet Coteaux du Languedoc \$12

2011 Pomelo Sauvignon Blanc CA. \$11.50



Contact us

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STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

SUN & MON CLOSED

WINE TASTING EVERY
WEDNESDAY & FRIDAY

JAM NIGHT THURSDAY

AND SATURDAY
COMPLIMENTARY
WINE TASTINGS
EVERY SATURDAY
12-4PM!

PLEASE JOIN US!

- * LOCALLY MADE CANDY FROM TAMAMI AND BROKEN TOP
- * SPECIALTY CHEESES FROM AROUND THE GLOBE * CORONA BEANS
 - CASINA ROSSO BLACK TRUFFLE SEASALTS
- * 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
- * VACUVIN WINE SAVER AND EXTRA CORKS
- * ITALIAN, SPANISH OLIVE OIL- MALETTI BALSAMIC VINEGAR
- SHERRY WINE VINEGAR * MARSALA * DRIPLESS POUR SPOUTS * GIFT BASKETS * SILKY ASIAN GIFT BAGS * SHIPPING BOXES * SHIPPING AVAILABLE * GIFT CERTIFICATES! * FREE TISSUE WRAP AND HANDED BOW! YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, OR FRESHLY SLICED GOURMET CHEESES— PRICES POSTED AT THE STORE.