

SANTIAM

WINE
& BISTRO



June 2015 Volume CXLVIII 148

Summer time starts now....time to stock-up on your BBQ wine and patio pleasers! The store is stocked with great wines for your summer time fun. Be sure to stop by and pick-up your supply.

You never know who might drop by!

Graduation time is here and we have great bubbly for the grand occasion!

Father's Day is Sunday, June 21st Time to start planning the menu! And...buying his wine! We can ship to him if you need to. The ideal time to ship is by the 10th of June to make sure it gets there on time without delay! You can order by phone. 503-589-0775.

Plan on bringing him to our Cabernet tasting on Friday, June 19th a great start to the weekend!

If you have shopped with me for a while then you know I am a Rosé enthusiast! My favorite Chiantetto is back in stock and at \$13 What value!

From the "Grand Cru" at Santiam Wine & Bistro

Have a fabulous summer!

Staff Summer time Favorite!

2014 Provenza Tenuta Maiolo Garda Chiantetto Rosé Classico, Lombardy, Italy \$13.

The blend: Gropello, Sangiovese, Barbera & Marimento. Chiantetto 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 chiantetto, 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 Calendar:

Mark your Calendar or talk to your smart phone !

**Wednesday, June 3rd 4-8 P.M.
New Zealand Sauvignon Blanc**

**Friday, June 5th 4-8 P.M. Cost: TBD
Spanish Reds !**

Sunday, June 14th Flag Day! Raise your flag and be proud!

Saturday, June 6th 12-4 Free tasting

Six Wines from the June Cheap & Cheerful Join us! Great values Today is a great day to join us for lunch and taste wine!

CALENDAR CONTINUED...

Wednesday, June 10th 4-8 PM Price: TBD

White Bordeaux the grape is a blend of Sauvignon Blanc and Semillon

Friday, June 12th Malbec from Argentina Price TBD

Malbec, Bonarda, Cabernet Sauvignon

Special: Flank Steak

Saturday, June 13th 12-4 Cheap & Cheerful Wines

Six Wines from the June Cheap & Cheerful Join us! Great values. Today is a great day to join us for lunch and taste wine. Get your shopping done early! Dad wants wine for Father's Day!

Wednesday, June 17th 12-8 P.M. Price: TBD

California Dreamin of Chardonnay-Crab Cake Pairing Menu Special: Crab Cakes

Friday, June 19th 4-8 P.M. Price TBD Father's Day

Favorites: Cabernet Sauvignon from Walla Walla! Special Menu: Babyback Ribs, Baked Potatoes, Baked Beans & Slaw

Saturday, June 20th 12-4 P.M. FREE Pinot Gris

Sunday, June 21st Summer Solstice The longest day of the year!

Wednesday, June 24th 2015 4-8 P.M. Price: TBD

Dry Rose Tasting

Friday, June 26th 4-8 PM Price: TBD Wines from Chile

Saturday, June 27th Time: 12-4 Price: Free Left-overs!

DAD'S Perfect Six Pack! June Bloom! Red C&C AKA Our Cheap & Cheerful Wine Club 6-pack:

\$65.25

Join our club! Join us this June and enjoy this month's hand-picked Cheap & Cheerful Six-Packs for June you will find incredible wine values from Oregon, Chile, California, Argentina and Italy. 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** (Quality to Price Ratio)

2011 Whistling Dog Cellars Pinot Noir Eola-Amity Hills \$15

Right here in our own back yard comes a Pinot Noir! Hints of flowers, spice, and dark cherry on the nose; rich flavors of red and blue berries, spice, caramel, and earth; balance of soft tannins and juicy acids; lingering fruit finish. Only 150 cases produced. Super Value while it last!

2012 Trim Cabernet Sauvignon CA. \$12

Today's Wine of the Week, the Trim Cabernet Sauvignon 2012, carrying a California designation, fulfills Signorello's goal handily. The wine is a blend of 82 percent cabernet, 15 percent merlot and 3 percent malbec. The color is dark ruby with a hint of magenta at the rim. Aromas of black cherries and red and black currants are highlighted by notes of blueberries, cloves and lavender with undertones of dusty graphite. It's sleek and supple in the mouth, propelled by vibrant acidity and oak-tinged tannins that do not detract from juicy and spicy black fruit flavors with a touch of dried fruit and flowers about them. The slightly chiseled finish is packed with spice and graphite-tinged minerality. 13.5 percent alcohol. Drink now through 2016 to '18. We had this quite successfully with a homemade pizza that featured roasted eggplant and duck breast. Very Good+ Bargain of the Century.

2012 Montgras Cabernet Sauvignon Chile \$11

Deep crimson red. Blackberry and plums framed by mocha, vanilla and cedar. This wine has structure, depth and fine texture with currant and black cherry fruit notes. Flavors of toast and mocha round out the lingering finish.

2013 Man Pinotage South Africa \$9

Raspberry, cherry sauce and plum coulis flavors are carried by a lightly toasted edge, finishing with a twinge of briar on the finish. Drink now. 87 Points Wine Spectator

2013 Vinos Cabos "Felino" Malbec Argentina \$14.50

"Extremely dark fruit on the nose with blackberries and wet earth. Full body, with a solid core of fruit and mineral, blue slate and blueberry aftertaste. Black pepper and spice finish. So much wonderful wine for the money. Drink now".

92 Points James Suckling

2013 Badi A Coltibuono Cetamura Chianti \$11

"Intense bright ruby red, cherry and blackberry nose with cinnamon and clove nuances. Full and well-balanced, soft but tasty, with good structure. Pleasant acidity, clean and persistent aftertaste

2015 June Bloom White Cheap & Cheerful \$66.6 (Scary)

2014 Mohua Sauvignon Blanc New Zealand \$14 Quenching!

2013 Black Stallion Napa Valley Chardonnay \$14.50 Butter baby

2014 Broadbent Vinho Verde Portugal \$10 Refreshing

2014 Les Hauts De Lagarde White Bordeaux \$12.50 Seafood

2014 Domaine Montmarin Rose Cotes de Thongue France \$9 Patio pleaser!

2014 Novellum Chardonnay France \$14 Perfect



Contact us

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www.santiamwine.com

Follow us on Facebook!

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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!

SANTIAM WINE & BISTRO

WE ARE NOW OFFERING

ON

FRIDAY AND SATURDAY ONLY

SWEET SARAH'S CINNAMON ROLLS

AMAZING, FRESH, HOMEMADE AND HUGE!

**PRE-ORDER FOR FRESH TO GO! 24 HOUR NOTICE
1/2 DOZEN \$22**

AVAILABLE ON FRIDAY AND SATURDAY ONLY!

GREAT FOR THE WEEKEND