



Time keeps marching on! Oh my! The days are getting longer. Time to bring out the grill and plant your garden vegetables like... lettuce, carrots, peas and potatoes! I can't wait! Nothing like having fresh lettuce everyday!

Pick-up our new six pack featuring northwest wines, from Oregon and Washington, in the price range of \$100 - \$150ish. Every month I will scout out exciting new wines for you to try! I will write about these wines as I do the regular C&C. This new six-pack will be called the NorthWest Top Picks (AKA NWTP). Yes, you will be able to buy these wines individually. 10% off if you buy any six! These wines will be featured in our first Friday tasting each month. Remember, we SHIP!

New hours: Monday **12-6**, Tuesday-Friday **11-7** (an extra hour to shop), Saturday **10-6**

Sign-up for our e-newsletter at santiamwine.com!

Best Regards, Debbie & Erika

NorthWest Top Pick's \$136.50 (AKA NWTP)

2008 Four Graces, Pinot Noir, Willamette Valley, OR: \$24

Reminiscent of blackberries, plums, and violets. Vibrant and delicious in its youth yet has the soft, focused tannins to suggest aging with grace. Earthy and elegant, fruit forward with smooth, expressive tannins, this wine bears all the hallmarks of a great New World Burgundy. Enjoy with Mushroom Bisque!

2008 Merriman Vineyards, Cummins Road, Pinot Noir, Willamette Valley, OR: \$20

Traditionally, this block is the first harvest pick of the vintage. It always delivers a wonderful freshness that highlights the bright, red plum, pie cherry fruit characteristics of the 777 clone with lively acids that make this one of the most fun Pinot Noir buys to make the scene in quite a while!

2009 Toluca Lane, Pinot Noir, Estate Grown, Eola Hills, OR: \$31

From a small family owned and operated Estate in our backyard! This Pinot is loaded with aromas of red cherries followed by a tinge of vanilla with soft velvet floral notes. Richly textured fruit an earthy chewiness and long lingering finish. 305 Cases made. Wow!

2007 Browne Family Winery, Cabernet Sauv. Walla Walla, WA: \$30

Big, ripe, round flavors of cocoa, black cherry, plum cassis and spices offer up a long lush amazing finish with firm tannins. An outstanding Cabernet Sauvignon! Ready to drink now and will cellar nicely for another 5 years. Enjoy with a big juicy Ribeye Steak on the BBQ.

2007 Dusted Valley, Stained Tooth, Syrah, Walla Walla, WA: \$26.50

Small amounts of Viognier, Counoise and Grenache. Bright ruby-red. High-pitched aromas of blackberry, licorice, pepper and minerals. Silky and densely packed without any impression of weight, offering juicy, very dark flavors of candied blackberry, pepper and licorice. Finishes with a suave dusting of tannins and noteworthy persistence. Classy! (91 Tanzer)

2009 Owen Roe, Abbot's Table, Columbia Valley, WA: \$20

25% Zinfandel, 20% Sangiovese, 20% Cabernet Sauvignon, 10% Syrah, Grenache 13%, 7% Blaufrankish, 2% Cabernet Franc, 2% Malbec, 1% Merlot. Always a favorite, and always just a little different! Warm lush amazing fruit.

WINE TASTING SCHEDULE

We provide Cascade Baking Company Rustic French baguettes at our Friday tastings!

We now offer 1/2 pour tastings (1oz pours of each)

FRIDAY, MARCH 4TH 4-7 PRICE: \$20.

The March NorthWest Top Picks.

Six great wines from WA & OR. Described to the left on this page Give them a try!

Very exciting!

SATURDAY, MARCH 5TH 12-4 FREE

Six wines from the March

Cheap & Cheerful Six-Pack.

FRIDAY, MARCH 11TH 4-7 PRICE: TBD

A selection of wines from the Burgundy region of France!

SATURDAY, MARCH 12TH 12-4 FREE

The other six wines from the March

Cheap & Cheerful Six Pack!

FRIDAY, MARCH 18TH 4-7 PRICE TBD

Italy –Tuscany region, including: Brunello and Rosso di Montalcino, Chianti Classico Paired with wonderful Parmesan cheese & Bruschetta!

SATURDAY, MARCH 19TH 12-4 FREE

Food & Wine Pairing

FRIDAY, MARCH 25TH 4-7 PRICE: TBD

Taste of Walla Walla!

SATURDAY, MARCH 26TH 12-4 FREE

Food & Wine Pairing

FRIDAY, APRIL 1ST 4-7 PRICE: TBD

"Boot Camp: Wine-101" Our annual blind tasting to test your palate! Come on in and taste the challenge!

March Red Cheap & Cheerful 6-pack: \$ 65. 75

In this month's hand-picked Red Cheap & Cheerful Six-Packs are incredible wine values from Italy, California, Spain, Chile and France. The price reflects 10% off if you buy the following six wines — 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! Don't forget to reuse your 6-pack boxes and save 50¢ off your next 6-pack! Re-Stock your cellar with the Cheap & Cheerful Six-Packs!

Time Keeps Marching on! Don't miss out on the simple pleasures ...like a nice glass of wine!

2009 Château de la Terrière, Beaujolais Villages, FR: \$13

The Gamay grapes from France's Burgundy region are responsible for the red wines of Beaujolais. Producing light to medium bodied wines with modest tannins and good acidity, Gamay is unfairly associated with Beaujolais Nouveau. It is capable of producing wonderful, cherry and raspberry flavored wines with earthy hints of violets and spice.

2009 Altos del la Hoya, Monastrell, Jumilla, Spain: \$11

"Bright violet. Spicy, floral-accented aromas of black raspberry, saffras, dried flowers and allspice, enhanced by a subtle mineral overtone. Lively and precise, with sweet red and dark berry flavors and a nervy mineral spine. Shows very good energy on the finish, leaving tangy red fruit and spice notes. Balanced. These vines date back to 1872." (90 Points Stephen Tanzer)

2008 Domaine De Fontaine, Corbières, France: \$14

"Abroad-textured red, with a good backing of acidity to the rich raspberry and ripe plum flavors, which feature notes of milk chocolate. Hints of cream mark the finish. Ideal with mushroom tart or braised meats. Drink now through 2014." A Kermit Lynch Selection!

(88 Points Wine Spectator)

2008 CA" del Baio, Barbera D'Alba, Italy: \$12

The Paolina is a garnet colored wine with a soft, ripe nose of blackberries, cherries, plums and spice. Supple tannins and a fruity, harmonious finish. Drink young with pasta dishes, grilled meats, roasted vegetables, and pizza.

2007 Chono, Carmenère Maipo Valley, Chile: \$12

Deep ruby red in the glass, intense and extremely pleasing. Distinct green bell pepper aromas waft up immediately, along with seriously earthy elements, forest floor and so on. The pepper notes gradually diminish, and are supplanted by nice rich berry fruit. Soft mouthfeel, silky tannins, with more dark cherries and notes of smoke and spice from time spent aging in oak, but the acidity also snaps, making the medium finish nice and quenching. Superbly earthy, approachable and robust, yet downright complex for a wine at this price. I would pair this offering from Chono with just about any charred red meat: barbecue, herb-encrusted roast lamb, or t-bone steak.

2005 Silver Trail, Zinfandel, Napa Valley, CA: \$11

Cherry and raspberry flavors are accented by hints of spice and oak hiding in the background. A smooth, food friendly Zin for pork chops, backyard burgers, hearty stews and grilled meats, sausages or vegetables.

SANTIAM IS NOW OPEN UNTIL 7PM TUES.– FRI.

March White Cheap & Cheerful Six Pack: \$55.80

2009 Château Thieuley, Semillon & Sauvignon Blanc, France:	\$10	Crisp!
2009 Starborough, Sauvignon Blanc, New Zealand:	\$12	Quenching! W.S. 90 Points!
2009 Fini Valdadige, Pinot Grigio, Italy:	\$9	Happy hour!
2009 Fuentesecca, Macabeo & Sauvignon Blanc, Spain:	\$9	Cook with me wine!
2008 Quinta da Murta, Bucelas, Portugal:	\$12	Rich!
2009 Salneval, Albariño, Spain:	\$10	Satisfying!



Contact us:

1930 Commercial Street SE

Salem, OR 97302

503-589-0775

www.santiamwine.com

Be our friend on Facebook!

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STORE HOURS

MONDAY – 12-6 PM

TUESDAY-FRIDAY: 11AM - 7PM

SATURDAY: 10AM - 6PM

TASTING HOURS:

4 TIL ' 7 PM

FRIDAYS THIS MONTH:

MARCH, 4TH, 11TH, 18TH & 25TH

APRIL 1ST BOOT CAMP

COMPLIMENTARY WINE

**TASTINGS EVERY
SATURDAY 12-4PM!**

PLEASE JOIN US!

- * DECORTIVE PEWTER BOTTLE STOPPERS
- * WILLAMETTE VALLEY CHEESE * CARONA BEANS
- * CASINA ROSSO BLACK TRUFFLE, FENNEL SEASALTS
- * VIGNALTA ROSEMARY SEASALT * EASY WINE OPENERES
- * VACUVIN WINE SAVER AND EXTRA CORKS
- * RITROVO SEA SALT & TRUFFLE XOCOLATE
- * VINTURI AREATOR AND TOWER—A GREAT GIFT!
- * ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)
- * MALETTI BALSAMIC VINEGAR + SHERRY WINE VINEGAR
- * ODOLLA ROASTED COFFEE BEANS * DRIPLESS POUR SPOUTS
- * GIFT BASKETS * NEW- SILKY ASIAN GIFT BAGS
- * SHIPPING BOXES * SHIPPING AVAILABLE * GIFT CERTIFICATES!
- * FREE TISSUE WRAP AND HAND TIED BOW! JUST ASK.