



How lucky are you? I know how lucky I am...
 March is here and the ground is beginning to push-up the flowers of Spring!
 What a good feeling!

Plan your special events here at Santiam Wine Co. Meet up with your friends or bring a date! We have a nice menu and we now serve Chocolate Ganache Torte...delishous with a Americano or a nice glass of red wine

SPECIAL EVENT
 Saint Patrick's Day Music
 Wine and/BeerTasting
 Saturday from 1-5

My mother's delicious recipe of Corn beef and cabbage! \$20. per person includes two drink tickets, Music and a bowl of the best Cornbeef & Cabbage in town!

Featured wines for March:

2009 Beckman Vineyards Cuvee Le Bec Santa Ynez Valley:

\$20. We are pouring this wine by the glass!

The 2009 Cuvee Le Bec is a fabulous wine for the money. Wild cherries, flowers and smoke are some of the notes that jump from the glass in this powerful red. Readers won't find a ton of finesse here, but the wine compensates for that with its superb drinkability. Sweet red fruit and licorice add complexity on the finish in a rustic wine that is ideal for everyday drinking. The Cuvee Le Bec is 45% Grenache, 34% Syrah, 14 % Mourvedre and 7% Counoise. Anticipated maturity: 2011-2014. 89 points Wine Advocate

2009 Beaux Frères Willamette Valley Pinot Noir Oregon \$48.

Sleek and silky, with pretty cherry and mineral flavors that glide seamlessly through the long, vivid finish. This has depth, deft balance and welcome restraint. Drink now through 2017

93 Points Wine Spectator

2010 Willakenzie Pinot Gris Willamette Valley, Oregon \$17. We are pouring this wine by the glass!

The yellow-golden hued 2010 Pinot Gris exhibits an evolved nose of red apple and young coconut intermixed with wet stones and white pepper on the nose. With fresh kiwi and citrus notes on the palate the flavors start soft and build to a crisp finish. The pronounced acidity is complemented by notes of honeysuckle, lemon sherbert, toasted bread, and candied pear. Serve well chilled.

WINE TASTING SCHEDULE

- FRIDAY, MARCH 2ND 4-7PM PRICE: TBD**
 Oregon Pinot Noir Including Beaux Freres.
- SATURDAY, MARCH 3RD 12-4PM FREE**
 Six of the March Cheap & Cheerful Six-Pack Wine tasting
FREE MUSIC From 1-4 Come in and enjoy the sound of Leanne McClellan and Charlie Hood! What a fun day!
- WEDNESDAY, MARCH 7TH 4-7PM PRICE: TBD**
 New releases from Elk Cove Winery
- FRIDAY, MARCH 9TH 4-7PM PRICE: TBD**
 SPAINSH WINES- ALTO MONCAYO IF IT ARRIVES ON TIME
- SATURDAY, MARCH 10TH 12-4 FREE**
March Cheap & Cheerful Six-Pack 3 Whites & 3 Reds
- WEDNESDAY, MARCH 14TH 4-7 PRICE TBD**
 Bordeaux 2009 Vintage
- FRIDAY, MARCH 16TH 4-7PM PRICE TBD**
 Zinfandel The Red stuff
- SATURDAY, MARCH 17TH 1-5 PM WINE TASTING \$20.**
 Saint Patrick's Day Our lucky day with Free music...
 Featuring: Corn Beef and Cabbage, BEER TASTing! And, O'SHEA SCARBOROUGH & BRIGADOON WINES FROM WASHINGTON. SPECIAL GUEST EARL CRAMER BROWN POURING THE WINES!
- WEDNESDAY, MARCH 21ST 4-7 PRICE: TBD**
 Wine of Podere Ruggeri Corsini from Italy.
- FRIDAY, MARCH 23RD 4-7PM PRICE TBD**
 Tuscany Wines-Sangiovese...Brunello...
- SATURDAY, MARCH 24TH 12-4 FREE**
 Leftover wines! Last month we had over ten wines to taste. Don't miss the fun! These wines are ready to drink.
- FRIDAY, MARCH 30TH 4-7 PRICE TBD**
 Washington Reds from the Columbia Valley including Owen Roe, Buty and Fidelitas
- SATURDAY, MARCH 31ST 12-4 FREE**
APRIL CHEAP & CHEERFUL

March Red Cheap & Cheerful 6-pack: \$57.60

In this month's hand-picked Cheap & Cheerful Six-Packs for February! You will find incredible wine values from Oregon Washington, France, Spain, Portugal, CA. & Italy. The price reflects **10%** off if you buy the following six wines Red & 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! **Don't forget to reuse your 6-pack boxes or bags and save 50¢ off your next 6-pack! Spring Cleaning? You can drop off ANY six-pack containers at Santiam Wine Co. We will reuse them.**

SANTIAM IS NOW OPEN UNTIL 7 o'clock TUESDAY—FRIDAY.

2009 CA' del Baio "Paolina" Barbera D'Alba, Italy: \$14.

This 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. Drink now or over the next five years

2010 Altovinum Evodia Old Vine Garnacha, Spain: \$10.

Altovinum's 2010 Evodia is 100% Garnacha sourced from the highest elevation vineyards of Garnacha of any DO in Spain. It offers up a slightly exotic nose of earthy minerality, mocha, black cherry, and black raspberry. Savory, concentrated, and with a forward personality, this great value will deliver pleasure over the next 3-4 years. **90 Points Robert Parker**

2009 Avalon Cabernet Sauvignon CA. \$8.

A heck-of-a bargain, the cleanly made, fresh 2009 Cabernet Sauvignon California offers notes of roasted herbs, black currants, cherries, cedarwood and underbrush. It is a spicy, medium-bodied, surprisingly flavorful, long Cabernet to enjoy over the next 3-4 years. **87 Points Robert Parker**

2009 Coto Hayas Granacha Syrah Spain: \$8.

We get red and black currants. dusty plums and warm meadowy lavender; potpourri and baking spice; leather, wild berries, brambles. The texture is moderately dense, slightly chewy and swathed with plush tannins packed with slate-like minerals and rooty earthiness. A great pasta and pizza wine to drink through 2012. The alcohol content is 13.5 percent. Very Good+.

2009 Ugarte Cotecha Rioja, Spain: \$10

Brilliant red fruit, still showing youthful coloring which gives it luminosity. The wine's slight bottle aging since release has increased its aromatic palette which offers a delicately harmonious range of aromas from ripe red fruit to soft hints of green coffee, chocolate and liquorice. Silky, velvet mouth-feel yet at the same time unctuous and vibrant. Very lingering and sophisticated in the mouth.

2009 Second Floor Pinot Noir, Oregon: \$14.

A pinot noirs in a price range suitable for almost any budget. The 2009 Second Floor Pinot Noir features bright red fruits and is perfect for everyday drinking. Toss in the screw-cap closure and screaming good price and you've got both convenience and affordability.

March White Cheap & Cheerful \$ Magically delicious! For a wee price! \$55.80

2010 Milbrandt Pinot Gris Washington: \$10

2010 Rocca di Tufo Orvieto Italy: \$10 Organic and good!

2009 Mark West Chardonnay Central Coast CA. \$10.

20093 Stones Sauvignon Blanc New Zealand: \$12.

2009Cave De Lugny Chardonnay Macon-Villages \$10.

2010 Terrapura Sauvignon Blanc Chile: \$10



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Follow us on Face book!

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STORE HOURS

MONDAY – 12-6 PM

TUESDAY-FRIDAY: 11AM - 7PM

SATURDAY: 10AM - 6PM

WINE TASTING

WEDNESDAY & FRIDAY

4 TIL' 7 PM

COMPLIMENTARY
WINE TASTINGS
EVERY SATURDAY
12-4PM!

PLEASE JOIN US!

* STACKABLE 3 PACK FROM RED RIDGE OREGON OLIVE MILL \$15

* SPECIALTY CHEESES FROM AROUND THE GLOBE * CARONA BEANS

* CASINA ROSSO BLACK TRUFFLE, FENNEL SEASALTS

* VIGNALTA ROSEMARY SEASALT

* VACUVIN WINE SAVER AND EXTRA CORKS

* ITALIAN, SPANISH & PORTUGUESE OLIVE OILS –SAMPLES AVAILABLE

* NEW - MALETTI BALSAMIC VINEGAR

SHERRY WINE VINEGAR * DRIPLESS POUR SPOUTS * GIFT BASKETS

* SILKY ASIAN GIFT BAGS * SHIPPING BOXES * SHIPPING AVAILABLE

* GIFT CERTIFICATES! * FREE TISSUE WRAP AND HAND TIED BOW!

JUST ASK.

* YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, OR FRESH

CUT CHEESES— PRICES POSTED AT THE STORE. TO GO!