

SANTIAM WINE & BISTRO



March 2014 Volume CXXXIII 133

My, my, my time just keeps marching on by! This is a great month to feel inspired for planning the months ahead. Many exciting things to do right here in Oregon.. Spring is right around the corner!
We are celebrating St Patrick's Day on Saturday, February 15th Beer Tasting 12-4 then Live Music, Lamb Stew, Linda's yummy Soda Bread and Guinness Beer or the famous Black & Tans! from 4-9 P.M
Happy Mardi Gras!

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

Staff Favorite:

2013 Greywacke Sauvignon Blanc New Zealand \$19

The nose is very pronounced with Lychee and tropical notes with some sharper citrus elements. On the palate the wine is broad with lovely mouth filling, soft texture and abundant flavor. The fine acidity, with a snappy, succulent finish. Excellent stuff!

Stop by for a glass it's on our regular menu too.

March Wine Tasting Calendar:

SATURDAY, MARCH 1ST TIME: 12-4 P.M. FREE

Six Wines from the March Cheap & Cheerful Six-pack

WEDNESDAY, MARCH 5TH TIME: 4-8 PRICE: TBD

French Whites other than Chardonnay

FRIDAY, MARCH 7TH TBD 4-8 P.M. MAKE-UP TASTING PRICE: TBD

Cabernet Franc and blends. From February 7th Snow day

SATURDAY, MARCH 8TH TASTING TIME: 12-4 PRICE: FREE

Six wines from the March Cheap & Cheerful Six-pack FREE Tasting.
Store Hours 10-6 P.M

**Join us for lunch on Monday's we are open
@ 11 A.M.**

CALENDAR CONTINUED...

WEDNESDAY, MARCH 12TH WHITE WINE TASTING 4-8 PRICE: TBD

Sauvignon Blanc & Semillon

FRIDAY, MARCH 14TH 4-8 PM PRICE: TBD

Grenache from around the globe

SATURDAY, MARCH 15TH SPECIAL STORE HOURS 10-9 PM ST PATRICK'S DAY CELEBRATION! LIVE MUSIC 6-9 P.M. FROM WASHINGTON "J.P. & THE OK RYTHUM BOYS" NO COVER SPECIAL MENU: LAMB STEW & LINDA'S AMAZING SODA BREAD

WEDNESDAY, MARCH 19TH VIOGNIER & BLENDS 4-8 P.M. PRICE: TBD

Viognier, generally accepted pronunciation is — 'vee-ohnyay' Viognier is best known as the only permitted grape in the French wine region of Condrieu, and the enclave AOC of Chateau-Grillet, in the northern Rhone. Pairs well with soft Cheeses like our Triple Crème or Spicy Tai dishes. Great to drink on a warm Spring day (coming soon!) Incredible aromas of Honeysuckle, citrus blossoms, gardenias, peaches —

FRIDAY, MARCH 21ST 4-8 PRICE: TBD

Syrah and syrah blends

SATURDAY, MARCH 22ND 12-4 FREE

Rose the first of the Season!

WEDNESDAY, MARCH 26TH 4-8 P.M. PRICE: TBD

White Rhone style wines

FRIDAY, MARCH 28TH TIME: 4-8 PRICE: TBD

Reds from Zerba Winery and Basel Cellars of Walla Walla

March Maddness Red C&C AKA Cheap & Cheerful 6-pack: \$56.70

In this month's hand-picked Cheap & Cheerful Six-Packs for March you will find incredible wine values from Washington Spain, Chile & Portugal & France . 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 \$10 per bottle when you buy all six.**

2010 Cune Rioja Crinza Spain \$11.50

This wine is extremely aromatic, with clean raspberry aromas and the benefit of one more year in bottle, which provided it with some more complexity in the form of dried roses and sweet spice notes. The palate is velvety, really easy to drink, with clean flavors and good persistence. It's superb for its price tag! Drink 2014-2017. **90 points Robert Parker**

2010 Chateau Grande Cassagne Costiere de Nimes, France \$9.50

A blend of Grenache & syrah. Rich in color, this wine exudes powerful red fruits and spice. The wine is well textured with ripe tannins that lay behind the fruit to create this wonderfully juicy, round wine. Rich in color and flavor, this Rhone beauty will age gracefully over the next two to five years.

2012 Cono Sur Cabernet/Carmenere Blend Chile \$11

Certified organic. The bicycle on the label is a symbol of the most ubiquitous means of transportation on the roads of Chimbarongo. This reddish purple wine from Colchagua Valley offers an expressive and very fruity nose, with notes of plums, berries, and dry fruits. In the mouth, this juicy blend is a delightful concentration of red and black fruits, which are in complete harmony with soft tannins. A wine of integrated character, that culminates in a chocolate finish with underlying woody and toasty hints. It's also a great choice to serve next to stews, casseroles,

Lamb and legumes.

2011 Columbia Winery Red Blend, WA. \$12

A blend of Cabernet Sauvignon, Merlot and Syrah Rich and medium-bodied, this wine has blackberry aromas and ripe red fruit flavors of cranberry, cherry and plum that are framed by hints of spicy oak. With a balanced acidity, soft tannins and a lingering finish, this Composition is truly a work of art. A great pairing with duck or Ellensburg lamb and ratatouille.

2012 L'oustalet Cotes du Rhone France \$11

A blend of Grenache, Syrah, Mourvèdre and Merlot offers Rhone valley aromas of garrigue, lavender, dried herbs infused in black cherry, red plum, red currants, smoke, licorice and peppery notes dominate the senses. An excellent weight of fruit fills the mouth feel with a pleasant backbone of acidity and soft tannins. Try with Rosemary encrusted cheese, Manchego or a winter-y stew.

2012 Santos Lima "Escapada" Tinto"Portugal \$8

40% Castelao, 20% Touriga Nacional, 20% Syrah, 10% Tinto Roriz, 10% Alicante Bouschet...Intense aromas of ripe red fruits. Concentrated dark cherry and black currant flavors combined with a fresh acidity, fine oak notes, and firm but smooth tannins. Pleasant & persistent finish. Pairs well with cheeses,

March Maddness White Cheap & Cheerful \$64.80

2013 Pine Ridge Chenin Blanc/Viognier CA \$13 90 Points!

2012 Domaine Talmard Macon-Chardonnay France \$11 Crisp and rich

2013 Brancott Flight Song Sauvignon Blanc New Zealand \$12 Naturally 20% lighter in calories!

2012 Mirth Chardonnay Oregon/WA \$11 Perfect!

2012 Naia Naia Verdejo Spain \$15 91 Points Stephen Tanzer

2012 Chartron La Fleur Bordeaux Blanc \$10 Dry, great cooking wine, the chef may over indulge!



Contact us

1555, 12th Street SE Ste. 130

Salem, OR 97302

503-589-0775

www.santiamwine.com

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STORE HOURS

MONDAY 11-CLOSE

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

MONDAY 11-CLOSE

SUNDAY CLOSED

**WINE TASTING EVERY
WEDNESDAY & FRIDAY**

AND SATURDAY
COMPLIMENTARY
WINE TASTINGS
EVERY SATURDAY
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.