



Anniversary Addition

This is the 84th Newsletter I have written you... I hope you still read them! I try to keep it fresh! Time to celebrate our 7th anniversary! How exciting! Please mark your calendar for Saturday, May 15th. The party will start at 12 noon and go til' 5pm. Thank you for voting for Santiam Wine Company in the Statesman Journal Mid-valley contest...the winners will be announced May 2nd and this newsletter will be in your hands by then! Rosé season is here and we will begin our once a month Rosé wine tastings on Saturday's. Did you know Santiam carries the largest selection of Rosé wines in the valley? "Why," you ask? Because they are refreshing, tasty, dry, and pair well with summer cuisine—just simply delicious! How are rosé wines made? Red grapes are crushed and only brief contact is allowed between the skins (which contain the colored pigments and tannins) and the juice (which comes from the colorless flesh of the grape). Simple! Ha - Rosé can come from all red wine grapes and you love red wine...don't you? Give them a try! Have a great month and thanks for shopping at Santiam Wine Co. Happy Mother's Day Mom! All my Best, Debbie

May, 2010
Volume LXXXIV

STORE HOURS

MONDAY – FRIDAY: 11AM - 6PM
SATURDAY: 10AM - 6PM

TASTING HOURS:

4 TIL' 7PM

FRIDAYS THIS MONTH:

MAY 7TH, 14TH, 21TH

THURSDAY, MAY 27TH

CLOSED MEMORIAL DAY-
MONDAY-MAY 31ST

COMPLIMENTARY WINE

TASTINGS EVERY
SATURDAY 12-4PM!
PLEASE JOIN US!

Debbie's Recommended Wines for Mom!

2008 Don Miguel Gascón Reserva Malbec, Mendoza, Argentina: \$20

A blend of 88% Malbec, with the balance Cabernet Franc, Petit Verdot, and Cabernet Sauvignon, aged for 14 months in 60% new French and American oak. Purple-colored, it offers up an alluring perfume of wood smoke, spice box, violets, incense, black cherry, and plum. Smooth-textured with some underlying structure, this savory, well-balanced, flavorful effort can be enjoyed upon release but should evolve for several years.

2009 Elio Perrone Bigaro Italy: \$17.50

A pink, dreamy, bubbly, sweet wine that tastes like a delicious bowl of summer raspberries! Moscato and Brachetto. This rose-colored bubbly wine offers up floral red raspberries,

cinnamon, flowers, sweet herbs and a host of other aromas and flavors. This wine never fails to provide immense pleasure. Dessert! Alcohol: 5%.

2006 Bodegas Diaz Bayo Nuestro Ribera del Duero, Spain: \$28

The 100% Tempranillo grapes for the 2006 Nuestro are sourced from the highest altitude vineyards in Ribera del Duero. The wine was aged for 12 months in French oak. Dark ruby-colored, it gives up a fragrant nose of mineral, cedar, incense, and blackberry. Layered bordering on plush on the palate, it has excellent depth, savory flavors, and a lengthy, fruit-filled finish. drink now through 2018. (90 Points, Robert Parker!)

WINE TASTING SCHEDULE

Please mark your calendar!

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

SATURDAY, MAY 1ST 4-7PM FREE

Six of the May Cheap & Cheerful Wines.

FRIDAY, MAY 7TH 4-7PM PRICE TBD

Spanish wines including the May feature: Nuestro! Excellent wines.

SATURDAY, MAY 8TH 12-4PM FREE

Six Wines from the May C&C including: Elio Perrone Bigaro for Mother's Day!

FRIDAY, MAY 14TH 4-7PM PRICE TBD

Italian Wines- Barlo, Barberesco & Brunello

SATURDAY, MAY 15TH 12-5PM FREE

ANNIVERSARY PARTY!!

I would like to share special wine from our personal cellar for this Italian themed party! Please stop by and celebrate with us! Great wine, great food and great times! This is our chance to thank you for **7 wonderful years! Thank you!**

FRIDAY, MAY 21ST 4-7PM PRICE: TBD

Argentina Malbec including Don Miguel!

SATURDAY, MAY 22ND 12-4PM FREE!

Rosé.

THURSDAY, MAY 27TH 4-7PM PRICE TBD

Zinfandel Great for the BBQ. Start your long weekend tonight!

FRIDAY, MAY 28TH NO TASTING TONIGHT

SATURDAY, MAY 29TH 12-4PM FREE!

Erika's pick!

CLOSED MONDAY THE 31ST FOR MEMORIAL DAY.

* RIEDEL GLASSWARE & SPECIAL ORDERS

* ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)

* MALETTI BALSAMIC VINEGAR EMILIO LUSTAU SHERRY WINE VINEGAR

* DRIPLESS POUR SPOUTS * GIFT BASKETS * GIFT BAGS

* SHIPPING BOXES * VINTURI WINE AERATOR & TOWER

* ODOLLA ROASTERS COFFEE BEANS * CORONA BEANS FROM ITALY

* DECORTIVE PEWTER BOTTLE STOPPERS *FOOD NETWORK...

* WILLAMETTE VALLEY CHEESE ***FRIENDLY SERVICE!!!!

* CASINA ROSSO BLACK TRUFFLE, FENNEL AND PORCINI SEA SALTS

* VIGNALTA ROSEMARY SEA SALT * EASY WINE OPENERES

VACUVIN WINE SAVER AND EXTRA CORKS * RITROVO SALT XOCOLATE

*TRUFFLE XOCOLATE * SHIPPING AVAILABLE * GIFT CERTIFICATES!

May 2010 Red Cheap & Cheerful 6-pack: \$ 64.50

In this month's hand-picked Cheap and Cheerful Six packs are incredible wine values from France, Washington & Italy. The price reflects 10% off if you buy the following six wines — your reward for trusting me. These wines are easy, ready and waiting for you to pick-up! Mix the white and red up if you wish! **MOTHER'S DAY... THE PERFECT GIFT!**

Don't forget to recycle your 6 pack boxes and get .50 off your next 6-pack!

2008 M. Chapoutier Côtes du Roussillon Bila-Haut, France: \$13

“**A** muscular red, with concentrated flavors of dark cherry, plum, raspberry tart and grilled fig. The dense finish of dark chocolate is firm and focused, with smoky notes. Best from 2010 through 2014.” **90 Points, Wine Spectator #75 Top 100 in 2009. Very Tasty!**

2007 Seigneur de Lauris Côtes du Rhône France: \$10.

The 2007 Seigneur de Lauris Cotes du Rhone is made by the well-respected producer Arnoux and Fils and comes from the warm and sunny southern Rhone Valley. The heat of the south causes grapes to be very ripe with plenty of sugar resulting in lush wines with lots of fruit. This wine has deep black cherry fruit aromas and rich flavors of dark fruits and earth and a pleasant minerality that lingers on the finish.

2007 Six Prong Horse Heaven Cabernet Sauvignon WA.: \$13

Drawing its name from the scenic, wildlife rich road in Eastern Washington, Six Prong displays the true nature of the Northwest. Six Prong varietals reflect the rugged Horse Heaven Hills vineyard where it is grown. It delivers aromas of cedar and cigar box followed by dark red fruit flavors and plenty of structure. It will stand-up to that big juicy rib-eye steak or wild game on the BBQ.

2005 Michele Chiarlo Barbera D'Asti, Italy: \$11.50

Chiarlo's 2005 Barbera d'Asti Superiore Le Orme is a delicious, fragrant Barbera. Made in a medium-bodied style, it offers notable harmony in its ripe red fruit, minerals and spices. Silky, refined tannins round out this terrific effort, which is a steal for the money.

2007 ga Vin Cabernet Sauvignon Washington: \$10.

Crafted to create a wine which is food friendly yet packed with flavor. The wines are made with a lighter touch of oak and a more balanced approach. This helps to highlight the quality of fruit used and allows for easier pairing with a variety of food dishes. These are well crafted wines which are great value for wines of this complexity and quality. Enjoy!

2008 Plungerhead Zinfandel, Lodi, California: \$14.

This plummy colored Zinfandel is very forward with rich and sappy French oak notes, with ripe raspberry and bramble notes up front. The core of the wine is very robust with dark fruit including black cherry and cassis followed by generous and integrated spice flavors of star anise, cardamom, licorice with ample coffee flavors on the backside which finishes with the classic old vine volume. Pair with classic BBQ pork baby back ribs and corn on the cob.

May 2010 White Cheap & Cheerful 6-pack: \$60.50

- 2009 L'Ecole No 41 "Walla Voila" Chenin Blanc \$13 Tasty!
 - 2009 Mohua Sauvignon Blanc, New Zealand \$13 Quenching!
 - 2009 Laura Donna Viognier, California \$10 Yummy!
 - 2007 Olsen Hills Chardonnay, Yakima Valley WA: \$11 91 Points Wine Enthusiast!
 - 2009 La Vieille Ferme Rose, Côtes Du Ventoux France: \$9 Fresh!
 - 2009 Alpaltagua Reserva Chardonnay, Chile: \$11 Refreshing!
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www.SANTIAMWINE.COM