

SANTIAM



May 2013 Volume CXXII 122

Rosé season starts now! Don't miss our first Rosé tasting on May Day, Wednesday May 1st! 4-7 We are all sad to see Davidson's go. Reality Check! It is always upsetting to see small business close. After all, small business is what America was built on. I hope you continue to support your local businesses!

We can't make it without you!

We are happy to be selling Toffee from a small local company called "Broken Top Toffee" and Salami from Fino in Fondo of McMinville, Cascade Baking Company, Fitts Seafood, Tamami Chocolates, LLC.

Let us build your mom the perfect Mother's Day basket! We have all the right stuff to make her Mother's Day Special!

From the "Grand Cru" at Santiam Wine & Bistro!

~In Vino Veritas~

Special Menu Items for May

Wild Mushroom Lasagna , Pesto Garden Flatbread

Asian Chicken Salad

May Wine Tasting Schedule:

WEDNESDAY, MAY 1ST TIME: 4-7 COST: TBD VINTAGE 2012

May Day! Rose Tasting, Think Pink, Wear pink, Drink Pink! Come and taste pink!

FRIDAY, MAY 3RD RED FRIDAY 4-8 PM PRICE: TBD

Washington Bordeaux Blends, Including the new release of Abeja Cabernet Sauvignon from Walla Walla & Owen Roe Yakima Red.

SATURDAY, MAY 4TH MAY CHEAP & CHEERFUL TASTING FREE 12-4 MAY CHEAP & CHEERFUL SIX-PACK GOOD VALUES!

Try our new beer Saku

MONDAY, MAY 6TH THE DAY AFTER CINO DE MAYO HOURS: 12-6

Come in for lunch! Have a Cerveza-por-favor!

Chips and Salsa special price all you can eat for \$3. All day long!

WEDNESDAY, MAY 8TH WHITE WED! TIME:4-7 PM PRICE: TBD

Oregon White Rhone Rangers! These are White blends made with grapes like Viognier, Marsanne, Rousanne, I may even add a little Grenache blanc. These wines will be stellar and we will offer our Steamer Clams!

FRIDAY, MAY 10TH TIME: 4-8 PM PRICE: TBD

Oregon Pinot Noir new releases from Evesham Wood and more!

We are also sampling Champagne tonight if you choose. Happy Mother's Day weekend!

SATURDAY, MAY 11TH TIME: 12-4 PRICE: FREE

May Cheap & Cheerful Six wines –three whites & three reds.

For the newbie's this is a chance to taste six wines from the Cheap & Cheerful great values as mentions on the back page of this newsletter. ~~~~~

CALENDAR CONTINUED...

WEDNESDAY, MAY 15TH 4-7 PRICE: TBD

Whites & Rose from Provence

FRIDAY, MAY 17TH 4-8 PM PRICE: TBD

Spanish Tempranillo vs Domestic Tempranillo

SATURDAY, MAY 18TH TIME: 12-4 PRICE FREE

Bubbly good values

WEDNESDAY, MAY 22ND TIME: 4-7PM PRICE: TBD

Pinot Gris & Pinot Grigio. what is the difference?

THURSDAY, MAY 23RD TIME: 4-8 PM PRICE: TBD

Syrah from Washington & California

FRIDAY, MAY 24TH OPEN UNTIL 7 PM NO TASTING TONIGHT. WE ARE TASTING ON THURSDAY BECAUSE OF THE LONG WEEKEND

SATURDAY, MAY 25TH TIME: 12-4 PRICE: FREE

Rose Closing at 4 today

MONDAY, MAY 27TH CLOSED TO OBSERVE MEMORIAL DAY

WEDNESDAY, MAY 29TH TIME: 4-7 PRICE: TBD

German Riesling

THURSDAY, MAY 30TH LIVE MUSIC 5-8 NO COVER

The "Outer Banks" Please welcome Steve & Melody Banks

FRIDAY, MAY 31ST 4-8 PRICE: TBD MEDITERRANEAN

We will be tasting Reds from the French & Spanish Mediterranean

DID YOU KNOW?

acidity: The acidity level in a wine is critical to its enjoyment and livelihood.

The natural acids that appear in wine are citric, tartaric, malic, and lactic. Wines from hot years tend to be lower in acidity, whereas wines from cool, rainy years tend to be high in acidity. Acidity in a wine can preserve the wine's freshness and keep the wine lively, but too much acidity, which masks the wines flavors and compresses its texture, is a flaw.

May Cheap & Cheerful 6-pack: \$61.65

In this month's hand-picked Cheap & Cheerful Six-Packs for May you will find incredible wine values from Oregon, Spain, France, Washington, Italy, Argentina & California & Oregon. 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 them by the case! You're going to love them!**

2011 Owen Roe Sharecropper's Cabernet Sauvignon OR/WA \$15

Bright red fruit such as plum and raspberry are the first aromas to shine through. After just a few minutes in the glass, aromas become more complex with hints of white pepper, earth and green olive. The flavors of this Cabernet Sauvignon capture many of the aromatics and pick up additional dried cranberry and coffee nuances. We recommend opening this wine now and enjoying it at a young age, however, this will age well for 4-6 years when properly cellared.

2011 Dark Horse Cabernet Sauvignon California \$9

After the primary fermentation of the Cabernet, a portion of the wine was ultra-filtered to refine tannins and remove bitterness, while retaining structure and increasing concentration. Grape sourcing was primarily northern valley (Lodi and Delta). Warm fermentation (80-85F) was used to provide great color, structure and fruit characters to this wine. The wine was stored for a period of 4-9 months in stainless steel tanks to preserve all aromas and flavors. The palate is rich and intense with flavors of mocha, dark fruit and hints of oak.

2010 Chateau Roc De Levraut Bordeaux Superieur \$10

A beneficial blend of 50% Merlot, 10% Cabernet Franc, and 30% Cabernet Sauvignon, the Château Roc de Levraut 2010 is in the classic structured style that shows red and black fruit, a touch of cassis, that mixture of dark berry and sage-like herbal musk so prevalent in Bordeaux reds, and a lovely plump blueberry from the Cabernet Franc. The tannins are noticeable, but don't

dominate the wine, suggesting instead that there will likely be a few years of aging capacity here."

2011 Vinos sin Le Zestos Old Vine Garnacha \$9.50

A staggering value, Patrick Mata brings in 10,000 cases of the 2011 Zestos Garnacha Old Vines, which was vinified in a combination of stainless steel and cement tanks. Made from old vine (over 40 years of age), high altitude (2800 feet) Grenache, this head-pruned vineyard planted on granite soils has produced an unbelievable wine for the price. Lots of kirsch, strawberry, black currant and licorice aromas jump from the glass of this medium-bodied, richly fruity, surprisingly intense red. Drink this pure, sexy effort over the next 1-2 years. **90 Points Wine Advocate**

2010 Stafford Hill Holloran Tempranillo Oregon \$12

Eola-Amity Hills - La Chenaie Vineyard Organically farmed small lot fermentation, caps punched down by hand. Native malo-lactic fermentation 100% American oak, 33% new No fining, no filtration 12.5% alcohol 500 cases produced

2010 Domaine le Clos des Lumieres Côtes du Rhone \$13

Red dress with ruby tints. Complex nose with notes of jammy fruit, spice (nutmeg), and black olives. Balance on the palate is balanced on the fruit with silky tannins.

May White Cheap & Cheerful \$69.30

2011 Kandarian Wine Cellars Roux Roussanne Rouge Valley \$14.50 Wow!

2011 Regaleali Bianco Sicilia Italy \$14 Yummy!

2012 Las Colinas Del Ebro Garnatxa Blanca \$12.50 Interesting

2012 L'Ecole No 41 Chenin Blanc Walla Walla \$14 Refreshing

2012 Fernlands Sauvignon Blanc New Zealand \$11 Tasty!

2012 La Croix Belle Chardonnay French \$11 Lovely!



Contact us

1555, 12th Street SE Ste. 130

Salem, OR 97302

503-589-0775

www.santiamwine.com

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STORE HOURS

MONDAY 12-6 PM

TUESDAY-THURS 11AM - 7PM

FRIDAY: 11-8 NEW HOURS

SATURDAY 10AM - 6PM

WINE TASTING EVERY
WEDNESDAY & FRIDAY

AND SATURDAY
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 * CORONA BEANS

• CASINA ROSSO BLACK TRUFFLE SEASALTS

*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

* VACUVIN WINE SAVER AND EXTRA CORKS

* ITALIAN, SPANISH & PORTUGUESE OLIVE OILS -SAMPLES AVAILABLE

- MALETTI BALSAMIC VINEGAR

SHERRY WINE VINEGAR * MARSALA* DRIPLESS POUR SPOUTS * GIFT

BASKETS * SILKY ASIAN GIFT BAGS * SHIPPING BOXES * SHIPPING

AVAILABLE * GIFT CERTIFICATES! * FREE TISSUE WRAP AND HAN-

TIED BOW! YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, OR