

May 2015 Volume CXLVII 147

May Day, May Day...Calling of wine enthusiast we have a great month lined-up including a mother's day Champagne Brunch on Saturday, May 9th from 10 til 2.

Welcome to Oregon Wine Month! Don't miss our wine tastings this month Including The Pines 1852 from Hood River with owner Lonnie Wright on Friday, May 1st Shop for mom here with us! We have Extreme Chocolates and Champagne! Three bottle gift box with tissue & Bow, Gift Certificates, Exotic body cream. Spring cleaning? Bring those six-pack carriers back to us. We will reuse them, all of them!

> Take some time to smell the flowers! Be happy & healthy! From the "Grand Cru" at Santiam Wine & Bistro

Staff Favorites?

2012 Ghost Hill Pinot Noir Blanc Oregon \$24

The 2012 vintage reflects with a slightly rose gold hue. It has intense aromatics. The mouth is bright and round with refreshing acidity and lush tropical and tree fruit characteristics. The wine is enjoyable alone and amazing when paired with seafood, creamier dishes and spicy fare."

Amazing wine!

May Wine Tasting Calendar: Mark your Calendar! FRIDAY, MAY 1ST 4-8 P.M. COST: FULL POUR \$22 HALF POUR **\$13**

"The Pines 1852 Winery" from Hood River with Owner Lonnie Wright Tasting: Big Red, Cabernet Sauvignon, Merlot, Old Vine Zinfandel, Syrah and Pinot Gris

SATURDAY, MAY 2ND 12-4 FREE TASTING

All 12 Wines from the May Cheap & Cheerful Join us! Great values Today is a great day to join us for lunch and taste wine! Including 14 Hands Kentucky Derby Red blend \$13

Watch "the most exciting two minutes in sports," the Kentucky Derby

They're off at 6:34p.m tonight!

TUESDAY, MAY 5TH ALL DAY LONG 11-7 PM

Taco Tuesday Cino De mayo try our special TACOS today!

WEDNESDAY, MAY 6TH 4-8 PM PRICE: TBD

Tawny Port tasting Including White Port!

FRIDAY, MAY 8TH PRICE: TBD

Famous wineries Other Labels/seconds these will be amazing wines FRIDAY, MAY 29TH 2015 TIME: 4-8 P.M. PRICE: TBD for half the price of the first label...with names like Quintessa, Trinchero, Cakebread, and more!

SATURDAY, MAY 9TH MOTHER'S DAY CHAMPAGNE BRUNCH

10 A.M.—2 P.M. Special menu will include-Crab Benedict, Cioppino, LEFTOVERS Savvy, Sausage gravy on biscuits, BLT with Egg Sandwich, Wilted spinach salad, fresh fruit, pastry's, our dessert menu, Cappuccino and Mimosa's Hours today 10-5 Reservation for tables of 6 or more recommended.

CALENDAR CONTINUED...

WEDNESDAY, MAY 13TH 4-8 P.M. PRICE: TBD

Oregon and Washington Chardonnay

FRIDAY, MAY 15TH 4-8 P.M. PRICE TBD

Great Oregon Pinot Noir! Including Ken Wright Pinot! Did you see him on the cover of the Wine Spectator?

SATURDAY, MAY 16TH 12-4 P.M. FREE

"Force of Nature Winery" great wine and amazing labels From Paso Robles and Santa Barbera

WEDNESDAY, MAY 20TH 2015 4-8 P.M. PRICE: TBD

Pinot Noir Blanc! Including our favorite from Ghost Hill Cellars -Oregon

FRIDAY, MAY 22ND 4-8 PM PRICE: TBD

Southern Rhone

SATURDAY, MAY 23RD TIME: 12-4 WINE TASTING PRICE: FREE

Leftovers!

WEDENDAY, MAY 27th TIME: 4-8 PRICE: TBD

Rose today!

Zinfandel and Petite Sirah

SATURDAY, MAY 28TH 12-4 PM

May Day Red C&C AKA Our Cheap & Cheerful Wine Club 6-pack: \$64.80

Join our club! Join us this May and enjoy this month's hand-picked Cheap & Cheerful Six-Packs for May you will find incredible wine values from France, California, Argentina and Washington. 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 (Quality to Price Ratio) Wine Club around. Pick-up yours today! Under \$10.50 per bottle when you buy all six. (You are welcome to purchased any of these wines individually) This is the club you choose!

2013 Cycles Gladiator Petite Sirah Lodi, CA \$11

"Oh Ya! I managed to suck down 3 glasses before I knew it. Blackberry & currants on the swirl, soft finish, excellent color & cling. Didn't dry out my mouth either. First time we paired it with Bruschetta. Second time with ravioli & salad with Italian dressing ...yum. It's BBQ time, need more of this wine."

4NV Bookwalter Notebook WA. \$11

A delicious, fruit driven blend of several traditional Bordeaux red varieties with a splash of Italian and Rhone reds to add dimension and volume to the wine. The wines aromatics display a veritable fruit bowl of Maraschino cherries, raspberries, red currant and rhubarb with accents of resin, red licorice and cinnamon toast. The wine enters the palate sweet and then rolls into a generous mid-palate where the bright red fruits shine through. Secondary flavors of bakers chocolate, nutmeg, plum, toast and cola are followed by a smooth, lingering finish that is complimented by the natural sweetness and acidity of the wine.

2013 14 Hands Kentucky Derby Red Blend WA. \$13

Limited release. The Kentucky Derby Red Blend offers a harmonious combination of Merlot, Cabernet Sauvignon and Syrah to provide a flavorful wine experience that showcases juicy Washington fruit character. Aromas of dark berries and plums introduce this rich blend, followed by subtle hints of chocolate and _____

white pepper. Flavors of dark berries and cocoa, supported by plush tannins, give way to a lengthy persistent finish.

2012 Oakridge Old Vines Zinfandel, Lodi \$12

Old Soul Zinfandel is harvested from estate owned vineyards, old vines that naturally lend themselves to producing dense raspberry, blackberry and cherry aromas and flavors that are accented by lush chocolate and vanilla notes. The palate is luscious and round with a silky mouth-feel and a long, enticing finish. 88% Zinfandel, 6% Petit Sirah, 6% Merlot ABV 13.95% 94pts, Gold California State Fair

2013 Ruta 22 Malbec Argentina \$11

Smooth tasting with aromas of plums and just the right amount of oak to tease. With a beautiful blackberry finish that lingers around forever. This is a steal at this price.

2012 Michel Chapoutier Bila-Haut Cotes du Roussillon Villages France \$14

The 2012 Cotes du Roussillon Villages Les Vignes de Bila Haut is another smoking effort that will top anyone's value list. A tank-aged blend of Syrah, Grenache and Carignan, it is medium to full-bodied, nicely concentrated and balanced, with impressive amounts of blackberry and currant-styled fruit, herbs, pepper and smoked earth aromas and flavors. It will drink nicely for 5-6 years or more. **91 Points**

May White Cheap & Cheerful \$66.6

2012 Gård Pinot Gris Columbia Valley \$13 Rich!
2013 Tangent Sauvignon Blanc Paragon Valley, CA \$13 Quenching!
2014 Altés Granatxa Rosé Spain \$11 Patio thriller!
2014 Vista Hills Tree House Pinot Gris Oregon \$11 Tasty!
2013 Federalist Chardonnay Sonoma County \$15 Apple pie for mom!
2014 Peter Lealands Sauvignon Blanc New Zealand \$11 Mouth watering!



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STORE HOURS TUESDAY11-7

WEDNESDAY -FRIDAY 11-8
SATURDAY 10AM - 6PM

WINE TASTING EVERY
WHITE WEDNESDAY &
REDFRIDAY

EVERY SATURDAY COMPLIMENTARY WINE TASTINGS 12-4PM!

- * SPECIALTY CHEESES FROM AROUND THE GLOBE * CORONA BEANS
- Casina Rosso Black Truffle Seasalt, Vignalta Rosemary
 Seasalt, Lustau Solera Vinagre cooking Sherry

EXTREME CHOCOLATES "CHOP" DRIED MEATS FROM PORTLAND

*LEMON INFUSED OLIVE OIL *VIGNALTA ROSEMARY SEASALT * VACUVIN WINE SAVER AND EXTRA CORKS * ITALIAN, SPANISH OLIVE OIL

- MALETTI BALSAMIC VINEGAR

SHERRY WINE VINEGAR * MARSALA * GIFT BASKETS * SHIPPING BOXES * SHIPPING AVAILABLE * GIFT CERTIFICATES! * FREE TISSUE WRAP AND HANTIED BOW! YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, OR FRESHLY SLICED GOURMET CHEESES, DEMI FRENCH

BAGETTES— PRICES POSTED AT THE STORE.

• TO GO AVAILABLE!