



May 2019 Newsletter
Volume 196 or CXCVI Year 17
May is our 17th Anniversary

Thank you for your support over the years!

Time has gone by fast, it has been a fun ride! When you enjoy what you do, life is good!
Join us on Friday, May 24th for our celebration Washington Cabernet Sauvignon Dinner special: Hanger steak. Add our wine tasting schedule to your calendar, you don't want to miss a thing!

WINE...It isn't good to keep things bottled up!

From the Grand Cru at Santiam Wine & Bistro

HAPPY SPRING!

Thank you!

May Wine Tasting Calendar:

Happy May Day!!

White Wednesday, May 1st from 4-8 PM Porch pounder Whites & Rose Tasting... The first of the season! Dinner Special: Curried Chicken w/Rice

Red Friday, May 3th 4-8 PM

Syrah Blends Price TBD Dinner Deluxe Cheese Burgers & French Fries

SATURDAY, MAY 4TH WINE TASTING NOON-4 STORE HOURS 10-6PM APRIL CHEAP & CHEERFUL LUNCH SPECIAL DELUXE CHEESE BURGERS SIX MAY CHEAP & CHEERFUL WINE.

WHITE WEDNESDAY, MAY 8TH 4-8 PM PRICE TBD

CHAMPAGNE/BUBBLY WHAT THE FIZZ! YES, MAKE HER WEEK SPECIAL...BRING MOM TO THIS TASTING! DINNER SPECIAL: CHICKEN CORON BLU APPETIZER: SHRIMP OR CRAB COCKTAIL

RED FRIDAY, MAY 10TH 4-8 PM PRICE TBD

CABERNET FRANCE! DINNER SPECIAL: LAMB SLIDERS

SATURDAY, MAY 11TH NOON-4 TASTING MAY CHEAP & CHEERFUL

SATURDAY LUNCH SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRENCH FRIES

CALENDAR CONTINUED...

**WHITE WEDNESDAY, MAY 15TH 4-8 PM PRICE: TBD
LOIRE VALLEY WHITES: CHENIN BLANC, MELON DE BOURGOGNE, SANCERRE. DINNER SPECIAL FISH & CHIPS.**

**FRIDAY, MAY 17TH FROM 4-8 P.M. PRICE TBD
RED ZINFANEL DINNER SPECIAL: PORK CHOPS**

**SATURDAY, MAY 18TH OPEN 10-6 P.M. TASTING
LEFTOVERS- LUNCH 11-4 SPECIAL: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRIES**

**WHITE WEDNESDAY, MAY 22ND 4-8 P.M. PRICE:TBD
WHITES FROM THE BORDEAUX REGION OF FRANCE
DINNER SPECIAL: PAN FRIED OYSTERS, SLAW & FRIES**

RED FRIDAY, MAY 24TH 4-8 P.M. PRICE: TBD

**TASTING: WASHINGTON CABERNET SAUVIGNON
DINNER SPECIAL: HANGER STEAK
CELABRATING 17 YEARS IN BUSINESS! FYI: WE HAVE DONE ABOUT 884 FRIDAY NIGHT TASTINGS! WOULD EQUAL OVER 5,000 RED WINES**

**SATURDAY, MAY 25TH 10-6 P.M. TASTING LEFTOVERS.
ENJOY OUR LUNCH SPECIAL FROM 11-4 PM: DELUXE CHEESE BURGERS & HOMEMADE TRUFFLE FRENCH FRIES.**

WHITE WEDNESDAY, MAY 29TH

TASTING PINOT BLANC & PINOT GRIS DINNER SPECIAL HALIBUT

FRIDAY, MAY 31TH REDS SICILY & SARDINIA OFF THE COAST OF ITALY IN THE MEDITERRANEAN SEA. DINNER SPECIAL OSSO BUCO

May Red Cheap & Cheerful six-pack AKA C&C 6-pack: \$71.10

In this month's hand-picked and well rounded, Cheap & Cheerful Six-Packs. You will find incredible wine values from around the globe. 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! **(These wines can be purchased individually or by the case!) The Wine Club without rules! But, it does RULE!**

2017 Chateau Roc de Levrault Bordeaux Superieur France

\$12 This Cabernet Sauvignon-Merlot blend is typical of wines from the broad Bordeaux Supérieur appellation, with aromas and tastes of ripe blackberry, tart cherry, and leather, plus a touch of dark chocolate on the finish. Subtle oak and bright acidity make this an excellent food wine for everything from chicken and meat dishes to pizza. Like many Bordeaux, the price belies the quality and complexity. It's the type of wine you'll find yourself going back to time and again, which is what these young, inexpensive, easy-drinking Bordeaux are all about.

2017 Durigutti Bonarda Classico Argentina \$13 A lovely blueberry and morello cherry nose. Ripe with generous, supple tannins and a long, rather complex finish that has some mineral character. Drink or hold. -James Suckling. 92 Points James Suckling

2016 Pasqual Passimento Veneto Italy \$15 Founding wine and starting point of the Romeo & Juliet project; red like love and passion. A blend of Corvina and Croatina grapes with a percentage of Merlot, which the drying period renders velvetier still. The grapes are picked by hand and left to dry in wooden crates in the drying loft. There, by means of humidity control and air circulation, the grapes lose around 30% of their water content and achieve a high sugar concentration. Given that the grapes have differing ageing times, vinification takes place separately in steel tanks; the blend being created only after this. Passione Sentimento is aged in oak tonneau barrels for 3 months. Beautiful deep ruby red in color, an intense and lingering nose, with striking notes of red fruits and spicy overtones. with aged cheese. Balanced, rounded, plush and caressing on the palate, with velvety tannins.

2017 Cono Sur Cabernet, Carmenere & Syrah Chile \$12 A deep, beautiful red-carmine color, typical of the variety this wine represents so well. A delicious and velvety Carmenere that displays red fruit aromas perfectly combined with spicy hints. In mouth, it's definitely an intense wine, tasty, juicy and elegant. Appreciate its excellent structure and balanced acidity and drink young: from 2 to 3 years. A good choice for almost any type of meat, as well as different kinds of pâté and cold cuts. A few dishes that go great with this wine are meat stews, sautéed lamb chops, lentils or beans soups, and stuffed tacos or burritos. As far as cheeses are concerned, it pairs well with blue cheeses and hard ones like Asiago.

2016 Casa Silva Carmenere Los Lingues Vineyard Chile \$15 Bright and intense ruby red. On the nose, aromas of black cherries and plums with hints of spices. On the palate, it is round and powerful with sweet soft tannins and balanced acidity. Long finish Great pairing with a steak and chimichurri sauce, Mexican fajitas, grilled chicken, roasted portobello mushrooms, or a spicy ratatouille

2016 Angeline Cabernet Sauvignon CA \$12 This Cabernet is eager to please both Cabernet drinkers and red wine fans alike. The bouquet and front palate is intense with notes of baked red cherries, ripe boysenberries, spicy cinnamon, and mild clove with floral hints of violets. The medium body bridges the middle to a toasty but unobtrusive back palate infused with vanilla and light mocha that finishes cleanly without dropping off abruptly, or lingering too long.

May White Spring Cheap & Cheerful-pack \$61.20

2016 Louis Latour Grand Ardèche Chardonnay France \$15

Vega Medien Brut Cava Spain \$10

2018 El Viejo Del Valle Chardonnay Chile \$10

Pazo do Mar Ribeiro Blanco, Spain \$10

2018 Mohua Sauvignon Blanc \$14

2017 Aveleda Vinho Verde Portugal \$9



Contact us

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Follow us on Face book

May 2019

Santiam Wine & Bistro Hours

Tuesday 11-7 PM

Wednesday 11-8 PM

Thursday 11-8 PM

Friday 11-8 PM

Saturday Retail 10 AM -6 PM

Saturday Lunch 11-4 PM

Dinner Specials:

Wednesday & Friday 4-8 PM

Wine tasting:

Wednesday-White Wines 4-8 PM

Friday - Reds Wines 4-8 PM

**SPECIALTY ITEMS AVAILABLE AT SANTIAM WINE & BISTRO
CHOCOLATE TRUFFLES BY SHAUNA HODGES, DRIED MEATS OUT OF
PORTLAND-CREMINELLI WILD BOAR, * SPECIALTY CHEESES FROM**

AROUND THE GLOBE * CORONA BEANS

- CASINA ROSSO BLACK TRUFFLE SEA SALT,
- VIGNALTA ROSEMARY SEA SALT,

***LEMON INFUSED OLIVE OIL *VIGNALTA ROSEMARY SEA SALT**

*** ITALIAN, SPANISH OLIVE OIL, RIEDEL GLASSWARE**

*** MALETTI BALSAMIC VINEGAR**

*** MARSALA* GIFT BASKETS * SHIPPING BOXES * SHIPPING**

AVAILABLE * GIFT CERTIFICATES! * YOU CAN ALSO PURCHASE

**OUR MARINATED NUTS, OLIVES, CAPER BERRIES OR FRESHLY
SLICED GOURMET CHEESES, DEMI FRENCH BAGUETTES**

— PRICES POSTED AT THE STORE.