

From: **Debbie** debbie@santiamwine.com   
Subject: MAY Cheap and Cheerfuls Week 8 Menu  
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Santiam Wine & Bistro Menu options

Saturday, May 2nd – Saturday May 10<sup>th</sup> 11-6 PM Sat. 11-4

Call ahead so you don't miss out on our delicious specials!

our regular menu is also available!

**Call 503-589-0775** to place your order for lunch or dinner! We have CURB SIDE SERVICE WITH A SMILE!

*Week 8 Lunch or Dinner Special Menu Covid-19 Hang in there!*

*We're staying in the game, we need you with us!!*

*Recap! Friday, May 1st Happy May Day! Specials- Smoked Salmon Caesar w/bread stick \$17*

*Lemony Chicken Piccata w/Bucatini noodles w/green salad & bread stick \$15*

*Wine recommendation: **2018 Jamain Les Pierres Plates Reully** is in Sauvignon Blanc territory, an ancient winemaking village that today has only about 300 acres in vines. Our bottling, Pierres Plates, is from a specific vineyard with Chablis-like soil full of chalk, fossils and sea shells. Try to imagine Sancerre grown at Chablis. The fruit is lively, with white flower perfumes, citrus and minerality. It has finesse and precision. Kermit Lynch \$17*

*Saturday, May 2<sup>nd</sup> Dungeness Crab Benedict w / hashbrowns \$18 Wine recommendation: Antech Emotion Bubbly Rose \$19*

*Or-Deluxe Cheeseburgers W/ Truffle French Fries \$14 Wine recommendation: The **Huntsman Cabernet Sauvignon** \$15*

*Tuesday, May 5<sup>th</sup> Fish Tacos w/Pinot Beans, Pico de Gallo, chips \$18*

*Wine recommendation: \$18 Muga Blanc Rioja, \$15*

*Po' Boy Wednesday, May 6<sup>th</sup> Fried Oyster Po'boys sandwich with Sand dollar fries or Col slaw \$18 Wine recommendation: A to Z Sangiovese Rose Oregon \$15*

*Thursday, May 7<sup>th</sup> Cioppino (fish Stew) w/ French baguette \$16*

More to come soon!

MAY CHEAP & CHEERFULS:

**Santiam Wine & Bistro White Cheap & Cheerful \$58.50**

**2018 Pomelo Wine Co. Sauvignon Blanc CA. \$11**

The 2018 Pomelo Wine Co. Sauvignon Blanc delivers nicely for the money. TASTING NOTES: This wine is attractive and precise. Enjoy its aromas and flavors of spice, earth, and ripe fruit with longneck clam sashimi in a light soy/citrus sauce. 90 Points Alfred Wong

**2018 La Mariniere Muscadet Serve & Maine, France \$8** "The Muscadet Sèvre et Maine sur Lie appellation is THE wine 'par excellence' of the Nantes region. It owes its name to the two rivers that cross this ideal terroir for the cultivation of the Melon de Bourgogne grape variety. As for the mention 'on lees', it indicates that the wine has spent the winter (or more) on its lees. It is not its fine fermentation, but its high alcohol content that

wine has spent the winter (no more and no less!) in vats on its fine fermentation lees, which gives it all its richness and aromatic complexity.

Food and wine pairing: As an aperitif, it will perfectly match rillettes or small fish fries. As a starter, it will delight lovers of salmon tartars. Muscadet will satisfy lovers of seafood platters and grilled fish for the main course. For those who want to be exotic, we recommend sushi.

**2015 Chateau D'Orschwihr Pinot Gris Bollenberg Alsace \$12** Light straw gold color, floral nose of rose and lavender, and a flavor that's sweet but not cloyingly so. Another yummy offering from Alsace.

**2019 Monte Tondo Garganega Frizzante, Verona Italy \$10**

**The Monte Tondo Garganega Frizzante is my pick for your new summer white wine!** From one of the top estates in Soave, just outside of Verona, this is 100% Garganega with just a little spritz. Not familiar with Garganega? It's the headlining grape in all great Soaves, one of the top white wines of the Veneto. This one is like a hypothetical blend of Vinho Verde meets Txakoli. You're gonna' love it!

**2018 Astruc Viognier France \$11**

Color - light gold Nose - apricots and Blue cheese Taste - slightly different to Viogniers I have tried before, stone fruit and minerals. Almost a trace of salt, paired well with king prawns in a curry sauce. Domaine Astruc was founded by Jean Astruc in 1862, and the property is situated at the foot of the Pyrenean Mountain range, between 200 and 300 metres above sea level in the Limoux region. Jean-Claude Mas sourced grapes here for years and acquired the property in 2002. Since then Jean Claude has brought his inimitable enthusiasm and charisma to this property, and over the last fifteen years Domaine Astruc has emerged as one of France's leaders when it comes to IGP Pays d'Oc that over-delivers on value. Third-generation Jacques Astruc continues to manage all farming there to this day.

**2018 Protos Verdejo Rueda, Spain \$13** A fruit salad nose includes aromas of green melon, mixed citrus and apple. This is largely lean and linear on the palate, with just enough pulpy body to give it substance. Citrus and mild bell pepper flavors finish with a modest touch of bitterness. Drink immediately.

**Santiam Wine & Bistro May Red Cheap & Cheerful \$67.50**

**2016 Cune Rioja Crianza Spain \$15**

Berry, spice and tobacco aromas work in unison to give this Crianza a nice start. A firm palate avoids jamminess and shows grip. Dark plum, raspberry, spice and pepper flavors hold on through the finish. For everyday Rioja, there isn't much better than this. **90 Points Wine Enthusiast**

**2016 2 Copas Cabernet Sauvignon Chile \$8**

Cabernet Sauvignon is the most widely grown grape in the New World. Cabs from Chile have an elegance and earn great respect due to the complexity and diversity of characteristics, stemming from nuances of what the Chilean landscape gives to the grape.

Thick skins lead to classically high tannins, and strong red and black fruit-forward characteristics on both the nose and palate.

The grape originates from France and is one of the 5 original grapes of Bordeaux. Chemical compound in the grape give it a distinct note of green peppers.

This wine loves to be aged in oak. Chilean Cabs usually age in American oak for 1-2 years which gives them classic hints of vanilla, spice, and tobacco.

The really fun thing about Chilean Cabs is that you can get a wide variety of flavors on the palate depending on where in the country they originate. One should spend time getting to know the differences that Chilean Cabs have to offer.

**2018 Christopher Michael Cabernet Sauvignon Oregon/Washington \$12** With fruit-forward flavors of black cherry, blackberry and boysenberry, as well as chocolate, leather, graphite, mint and dried herbs. Washington Cabs are supple and velvety in texture, and pair beautifully with braised short ribs, veal chops, lamb shanks, roasted winter vegetables and, of course, burgers.

**2016 Red IQ Columbia Valley \$14** It's a no-Brainer! Grapes for this wine are sourced from some of the best vineyards on the State of Washington. Red IQ is handcrafted with the same attention to detail as ultra premium

vineyards on the State of Washington Red is handcrafted with the same attention to detail as ultra-premium wines and is aged in 100% French oak barrels. 53% Cabernet Sauvignon 38% Merlot & 9% Petite Verdot. Made by Pamplin Family Winery.

**2018 Cono Sur Pinot Noir Organic Chile \$12** Mild raspberry and strawberry aromas set up a crisp palate, with ample body and good balance. Spiced red plum and currant flavors finish with peppery notes and a dusting of nutmeg. This is an authentic Pinot priced for everyday enjoyment. **88 Wine Enthusiast**

**2016 Disruption Wine Company Merlot WA. \$14** The fruit for our **2016 Merlot** was sourced from the Wahluke Slope Vineyard, one of Washington State's best resources for red **wine** grapes. The **wine** offers aromas of black plum with enticing notes of vanilla and spice. The fruit is intense with exceptional color and freshness.

## Santiam Wine & Bistro May ROSE SIX PACK

**NEW- For Mother's Day treat her!! \$75**

**Comes in a six-pack with a bow!**

**2018 Routas Rose 45% Cinsault-35% Grenache-20% Syrah \$13** The nose here is immediately captivating with its freshness, focus and interest. It suggests sea salt, thyme, freshly squeezed nectarines and a touch of well-executed, lifted citrus. The palate shows some good density and the fruit/acid balance is played out nicely. Medium-bodied and sleek and refreshing. Makes you come back for more. Routas on the money as always. **93 Points James Suckling**

### **2019 Triennes Rose France \$16**

The 2019 Domaine de Triennes Rose has a bouquet of strawberries and white flowers with hints of vanilla. It has the harmony and elegance that has earned world-wide appreciation of the rosés of Provence. Triennes rosé is the perfect accompaniment to a sunny summer afternoon.

### **2018 Ca Maiol Chiaretto Rose Italy \$13**

The 2018 Cà Maiol Chiaretto is a lovely rosé. TASTING NOTES: This wine exhibits sandalwood, dried earth and savory spices in its aromas and flavors. Pair it with fresh salmon hand rolls with avocado and tobiko.

**2019 A to Z Sangiovese Rose Oregon \$15** This unique blend is roughly half Sangiovese, with the other half a mix of five other red grapes. Most unusual for a rosé, it's highlighted with aromas of hibiscus and lemongrass, with flavors of watermelon and sweet pickled watermelon rind, finishing with a lick of green tea. 90 Points [Paul Gregutt](#)

**2018 Moulin De Ferrand Bordeaux Rose France \$12** Is aged for 20 months in barrels, of which 30% is new wood. At the tasting, the Chateau Moulin de La Rose 2018 opens on a nose marked by black fruits. On the palate, the wine evolves with great freshness and precision, as well as a well-defined tannic structure. The fruity palate extends into a long finish.

**2019 Monte ORY Grenache, Spain \$14** Bright and intense strawberry red color. Very fruity, highly aromatic persistence with intense scents of red and citrus fruit and some floral scents. Intense, fruity, fresh, soft with balanced favors

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