



November: Here's to a good vote and a new president! We can answer our phones again...or not! I feel a change coming, and hoping for the best! Thank you for your support over the last year! I appreciate your business!

We have wine tastings every Friday in November.

Also, remember to mark your calendar for Saturday, November 8th, from 1-4PM: We have invited special guest & local artist, designer Jane Field to the shop for a TRUNK SHOW! She will be featuring her collection of sensational custom made jewelry. Come and sip some sparkling wine while you browse through her beautiful creations!

Enjoy your Thanksgiving Holiday!

*Best Regards, Debbie*

**November, 2008  
Volume LXVI**

**STORE HOURS**

MONDAY – FRIDAY: 11AM - 6PM

SATURDAY: 10AM - 6PM

**TASTING HOURS**

EVERY FRIDAY THIS MONTH:

'TIL 7PM

2<sup>ND</sup> & 4<sup>TH</sup> WEDNESDAYS: 'TIL 7PM

**CLOSED  
THANKSGIVING DAY.**

**WE HAVE  
COMPLIMENTARY WINE  
TASTINGS EVERY  
SATURDAY!  
PLEASE JOIN US!**

**Debbie's  
Recommended  
Turkey Wines**

**2007 SEGHEISIO Zinfandel, Sonoma**

**County: \$23.50**

"A seductive and vigorous Zinfandel, with smoky black cherry and blueberry aromas and youthful wild berry, sage and cracked pepper flavors that have a lingering finish and zesty tannins. Drink now through 2012. 68,000 cases made." —*T.F. Wine Spectator, 93 POINTS!*

**2006 Willakenzie Gamay Noir, Oregon:**

**\$24.00**

The 2006 Gamay Noir shows a deep garnet color and striking clarity in the glass. Aromas of

fresh raspberry, strawberry, and red cherry are followed by attractive hints of confectionary sweetness and white pepper. The lifted flavors follow the aromas to create a luscious, mouthwatering palate impression with bright acidity balancing the rich fruit and supple tannins framing the smooth finish. It will pair beautifully with a wide range of dishes including barbecued chicken or ribs, roast turkey, peppercorn crusted T-bone steak, Creole or Cajun fare. Serve slightly chilled if desired.

**2006 Patton Valley, Willamette Valley, Oregon: \$34.50**

"Supple, seductive and generous with its red plum, red cherry and rhubarb pie flavors, shaded with subtle hints of white pepper, white rose and coriander seed as the finish rolls on unabated. This is delicious, and should improve in the cellar as the tannins subside more. Drink now through 2016." — *Wine Spectator, 92 Points.* (A GREAT GIFT IDEA!)

**WINE TASTING SCHEDULE**

Please mark your calendar!

- |   |             |                  |
|---|-------------|------------------|
| <b>FRIDAY, OCT. 31<sup>ST</sup></b>   | <b>5-7</b>  | <b>PRICE TBD</b> |
| The Monster Wine Tasting! The bigger the better...Costumes welcome! Let's see if you can handle it!!! |             |                  |
| <b>SATURDAY, NOV. 1<sup>ST</sup></b>  | <b>12-4</b> | <b>FREE!</b>     |
| All <u>twelve</u> wines from the Cheap & Cheerful Six-pack for November!                              |             |                  |
| <b>FRIDAY, NOV. 7<sup>TH</sup></b>  | <b>5-7</b>  | <b>\$20.00</b>   |
| Locally grown Italian Varietals from Tre Nova, Ponzi, Barnard Griffin, Abacela, RoxyAnn!              |             |                  |
| <b>SATURDAY, NOV. 8<sup>TH</sup></b>  | <b>12-4</b> | <b>FREE</b>      |
| Sip Sparkling wine and enjoy the trunk show by local artist Jane Field!                               |             |                  |
| <b>WEDNESDAY, NOV. 12<sup>TH</sup></b>  | <b>5-7</b>  | <b>\$10</b>      |
| Wines from Ferrari Carano   |             |                  |
| <b>FRIDAY, NOV. 14<sup>TH</sup></b>   | <b>5-7</b>  | <b>PRICE TBD</b> |
| Red Zinfandel including 2007 Seghesio!  |             |                  |
| <b>SATURDAY, NOV. 15<sup>TH</sup></b>   | <b>12-4</b> | <b>FREE!</b>     |
| Local Winemaker Rob Clark of Terrapin Cellars and his Pinot Gris, Pinot Noir & Tempranillo Port!      |             |                  |
| <b>FRIDAY, NOV. 21<sup>ST</sup></b>   | <b>5-7</b>  | <b>TBD</b>       |
| Oregon Pinot Noir ...getting ready for the holiday's.   |             |                  |
| <b>SATURDAY, NOV. 22<sup>ND</sup></b>   | <b>12-4</b> | <b>FREE!</b>     |
| Wines for your thanksgiving feast   |             |                  |
| <b>FRIDAY, NOV. 28<sup>TH</sup></b>   | <b>5-7</b>  | <b>PRICE TBD</b> |
| Port, chocolate & cheese tasting  |             |                  |
| <b>SATURDAY, NOV. 29<sup>TH</sup></b>   | <b>12-4</b> | <b>FREE</b>      |
| Red & white wines.  |             |                  |

SHOP SANTIAM WINE COMPANY FOR AN EXCELLENT SELECTION OF WINES, QUALITY PERSONAL SERVICE AND THE FOLLOWING ITEMS:

\* **NEWLY ARRIVED: WINE TAGS FOR YOUR WINE CELLAR!**

- \* ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)
- \* MALETTI BALSAMIC VINEGAR (TO DIE FOR!)
- \* DRIPLESS POUR SPOUTS \* GIFT BASKETS \* GIFT BAGS
- \* SHIPPING BOXES

- \* WINE SPEC., WINE ENTHUSIAST MAGAZINES & WINE PRESS NW
- \* DECORATIVE PEWTER BOTTLE STOPPERS
- \* CASINA ROSSO BLACK TRUFFLE SEASALT
- \* THE VACUVIN WINE SAVER (PUMP & 1 CORK)
- \* WE SHIP WINE TO WHEREVER WE CAN! \* GIFT CERTIFICATES

## **The November Red Cheap & Cheerful 6-pack: \$61.50**

There are new and exciting wines from Spain, France, Chile, Argentina and Italy in this month's hand-picked Red Cheap & Cheerful. 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! Get one of each and be stocked-up!

~ Shop local and save on gasoline! We also, ship! Shop Santiam for wines you can count on to please you and your pocketbook! This is a great mix of wines for your enjoyment. ~

### **2005 Vista Alba Corte C Malbec, Argentina: \$11.00**

**D**eep dark color in the glass that gives way to complex aromas of raspberry and blackberry, plus mocha, cedar, and eucalyptus. On the palate, enjoy the vanilla flavors followed by a nice creaminess and sweetness mixed with berry flavors and tannins, and making for a very smooth experience. This is a dry wine, but you might think it is a liqueur; it's that ripe in flavor and silky in texture.

### **2005 Domiane Burle Cotes du Rhone: \$10**

**S**mooth and delicious.

### **2007 El Chaparral Old Vine Garnacha, Spain: \$13.75**

**“B**right ruby. Extremely rich nose displays black raspberry, plum and flowers. Juicy dark berry flavors are liqueur-like in depth and power but given lift by zesty minerality. Finishes with expansive red and dark berry flavors and excellent persistence. It's amazing that this can sell for under \$30, much less under \$15”. — **Stephen Tanzer, 91 Points**

### **2006 Luna Benegas Cabernet Sauvignon, Argentina: \$11.00**

**W**ow, what a great value! Starts with deep, dark colors. Then the aromas of dark fruits are intoxicating. Amazing value!

### **2006 OdinoVaona Valpolicella Classico: \$12.50**

**A** classic Valpolicella blend of Corvina, Corvinone, Rondinella and Molinara, Vaona's 2006 bursts with sappy red fruit aromas of strawberries, cherries and raspberries infused with a gorgeous limestone perfume. On the palate, the '06 Vaona offers a saturated red fruit core accented by hints of black tea, leather and dusty minerality. It finishes fresh, sappy and simply delicious.

### **2005 La Vernede Tradition Languedoc: \$10.00**

**A**ready flying off the shelf! This is destined to be a favorite. An enticing array of almost everything expected from southern France, the dusty muted blackberry fruit is framed by hints of licorice, anise, and mint. Smooth & polished.

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## **October White Cheap & Very Cheerful 6-pack:**

- 2007 Willow Crest Riesling, Washington: \$10.00 Satisfying! Great with Turkey Dinner!
- 2006 Chateau la Ragotiere Muscadet Sèvre et Maine: \$12.25 Quenching!
- 2006 William Cole Chardonnay, Chile: \$10.00 Wow ,surprisingly good !
- The rest of the C&C is a mystery! Come in Saturday to taste them all...I am out of time...this letter must go out!



1930 Commercial Street SE  
Salem, OR 97302  
503-589-0775

*Closed Thanksgiving Day*

MONDAY - FRIDAY: 11AM - 6PM

SATURDAY: 10AM-6PM

1<sup>ST</sup>, 3<sup>RD</sup> & 5<sup>TH</sup> FRIDAYS: 'TIL 7PM

2<sup>ND</sup> & 4<sup>TH</sup> WEDNESDAYS: 'TIL 7PM

DEBBIE@SANTIAMWINE.COM