



Greetings! Have you missed my newsletter? I decided to stop sending it by snail-costly-mail. You have options: go to www.santiamwine.com where you can find an electronic version of the newsletter; sign up for email delivery through the website or stop by the shop and sign in at the book; or pick up the classic colorful hard copy — along with a C&C! — it is always ready by the 1st of each month! I will still mail you the Special Thanksgiving (this one!) and Christmas editions. We hope you have a wonderful holiday season full of family, friends and fun times! This is an El Nino year so get your shopping & shipping done early...we may be in for a very cold blustery winter!

Looking ahead, the most popular tasting is our annual Champagne Tasting! Mark your calendar for Friday, December 10th (4-7PM, Price TBD)! Happy Holidays! — Debbie & Erika

**November, 2010
Volume XC (90!)**

STORE HOURS

MONDAY – FRIDAY: 11AM - 6PM
SATURDAY: 10AM - 6PM

TASTING HOURS:

4 TIL' 7PM

FRIDAYS THIS MONTH:

NOV. 5TH, 12TH, 19TH & 24TH
CLOSED THANKSGIVING AND THE 26TH

COMPLIMENTARY WINE

**TASTINGS EVERY
SATURDAY 12-4PM!
PLEASE JOIN US!**

Debbie's Recommended Wines

ADDED VALUE: If you would like to be part of the countdown for the Wine Spectator Top 100 Wines of 2010. Email: debbie@santiamwine.com The countdown starts Nov. 15th - Nov. 19th. Then mark your calendar for the Top 100 Wine tasting on Dec. 3rd. We will sample at least 6 wines. I will also let you know what wines are available for purchase! Exciting!

09 Ayres Pinot Noir Willamette Valley: \$20
The beauty of blending comes alive in this bottle as our estate fruit joins fruit from the Eola Hills. This wine has dance! High tones of Bing cherries, roasted plums, and raspberries. Baking spices (think all-spice and clove) and violets on the nose. Dollar for

dollar you will not find a more detailed or more luminous Willamette Valley Pinot Noir. It is ready to drink at dinner tonight, but give it a few years in the bottle and you will think you are drinking one of our estate wines. — Ayres Winery This wine is pure and remarkable! Stock-up!!! Only \$216 per case!!

2008 Tre Nova Bonatello Sangiovese, Oregon: \$15

"The resulting wine is very expressive, with aromas of red cherry, dusty earth and spices, good concentration, vivacious acidity and complex ripe fruit flavors, lingering in a long finish." —Gino Cuneo, Winemaker

Secco Italian White Sparkling Wine, Italy: \$12

A blend of Pinot Bianco and Glera make up this amazing Prosecco with notes of flowers, apples and peaches with a dry clean finish. Perfect for holiday parties. It's good luck to keep a bottle of bubbly chill!

WINE TASTING SCHEDULE

We provide Cascade Baking Company Rustic French baguettes at our Friday tastings!

SATURDAY, OCTOBER 30TH 12-4 FREE

Six wines from the November Cheap & Cheerful. Costumes welcome!

FRIDAY, NOVEMBER 5TH 4-7 PRICE TBD

Zinfandel from Ridge and more.

SATURDAY, NOVEMBER 6TH 12-4 FREE

The other six wines from the November Cheap & Cheerful!

FRIDAY, NOVEMBER 12TH 4-7 PRICE: TBD

Southern & Northern Rhone Valley, including Chateauneuf-du-Pape!

SATURDAY, NOVEMBER 13TH 12-4 FREE

Wine from the Loire Valley - Melon de Bourgogne, Savennieres, Chenin Blanc, Cabernet Franc, and Sauvignon Blanc. Perfect wines to pair with Appetizers.

FRIDAY, NOVEMBER 19TH 4-7 PRICE TBD

French Chablis & Burgundy

SATURDAY, NOVEMBER 20TH 12-4 FREE

Wines to go pair with your holiday meals.

WEDNESDAY, NOVEMBER 24TH 4-7

The best of Oregon Pinot Noir! Bring your family and friends!

**CLOSED THURSDAY & FRIDAY, NOV. 25TH & 26TH
HAPPY THANKSGIVING!!**

SATURDAY, NOVEMBER 27TH 12-4 FREE!

Tasting left over's! We are open, please stop by!

- * VINTURI AREATOR AND STAND—A GREAT XMAS GIFT!
- * ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)
- * MALETTI BALSAMIC VINEGAR + SHERRY WINE VINEGAR
- * ODOLLA ROASTED COFFEE BEANS * DRIPLESS POUR SPOUTS
- * GIFT BASKETS * GIFT BAGS * SHIPPING BOXES
- * SHIPPING AVAILABLE * GIFT CERTIFICATES!

- * DECORTIVE PEWTER BOTTLE STOPPERS
- * WILLAMETTE VALLEY CHEESE * CARONA BEANS
- * CASINA ROSSO BLACK TRUFFLE, FENNEL SEASALTS
- * VIGNALTA ROSEMARY SEASALT * EASY WINE OPENERES
- * VACUVIN WINE SAVER AND EXTRA CORKS
- * RITROVO SEA SALT & TRUFFLE XOCOLATE

November Red Cheap & Cheerful 6-pack: \$ 66.25

In this month's hand-picked Gobble, Gobble Cheap and Cheerful Six packs are incredible wine values from Oregon, Washington, Italy, and Chile. The price reflects 10% off if you buy the following six wines — 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! Don't forget to reuse your 6 pack boxes and save .50 off your next 6-pack! These wine are perfect for holiday entertaining! I promise! you'll Stock-up on the Cheap & Cheerful (aka C&C) Six-pack. Then you'll be ready for the expected AND the unexpected!

2009 Tre Monti, Sangiovese di Romagna (Emilia-Romanga), Italy: \$11.50

One of the longest standing wineries of the region, Tre Monti sits on the borderline of Emilia and Romagna or "Campo di Mezzo", the "field in the middle". The expression of the wine is fleshy and yet silky on the palate, with deep red fruits and black cherry notes. This is your perfect companion for stew, braised meat and pizza. A real crowd pleaser!

2009 Leyda Pinot Noir Classic Leyda Valley, Chile: \$13

Medium red. Pretty, slightly peppery aromas of red berries, cherry, smoke and herbs. Juicy and fresh but also supple, with moderately fleshy cherry and raspberry flavors enlivened by a firm spine of acids and tangy spice. Finishes with gentle tannins and a suggestion of red berry compote. This is a pretty classic rendition of the variety. **(88 Points, Stephen Tanzer)**

2008 Baron de Rothschild Val De L'Ours Cabernet –Syrah, France: \$10

A wonderful red from this legendary producer. Light, juicy, and extremely drinkable. With black plum, currant and cherry aromas and flavors. A nice supple finish. Impressive!

2008 Goose Ridge G3 Red Blend, Washington: \$13

Syrah, Merlot and Cabernet make up the blend of this Sinky red, that practically ripples with body and richness. Spicy, chocolaty, with tannins that stay well in the background, this red will please pretty much anyone and for a price that will allow you to serve it without reservation!

Abacela Vintner's Blend #10, Oregon: \$12

Trying to combine 14 varietal wines in differing proportions to create a blend that is greater than the sum of its parts is both a challenge and a pleasure. After extensive trials we chose this blend because it optimizes not only the taste and mouthfeel but elevates expressive aromatics of dark fruits, figs, and warm spices. This well structured, moderately tannic wine, while excellent now, will improve with cellaring over the next three to five years. Excellent. (NW Wine Magazine)

2009 J. Albin Lorelle Pinot Noir Chehalem Mountain, OR: \$14

Elegant, pure and cleanly delivered red berry fruit nose that is very pinot in style and character introduces beautifully detailed and textured middle weight flavors that are graceful and impressively well-balanced.

November White Gobble, Gobble Cheap & Cheerful Six Pack: \$62.

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| • 2009 Tenute Guicciardini Strozzi Vernacchia, Di San Gimignano | \$13 | Gorgeous! |
| • 2009 Crème De Lys Chardonnay, California | \$10 | Creamy! |
| • 2009 McManis Viognier, California | \$9.50 | Yummy! (Held over) |
| • 2010 Kona Sauvignon Blanc, New Zealand | \$11.50 | Top Value! |
| • 2009 Guigal Côtes du Rhône Blanc, Southern Rhône Valley, FR | \$14. | Special! |
| • 2009 King Estate Acrobat Pinot Gris, Southern Oregon | \$11. | Refreshing! |
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**1930 Commercial Street SE
Salem, OR 97302
503-589-0775**

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Return Service Requested

www.SANTIAMWINE.COM