



Happy November! We have many fun tastings planned for November and we have extended our Friday night wine tastings to 8 PM. Hopefully this will encourage you to attend. They are always fun!

We have also extended our menu! Try our Caesar Salad...with Shrimp or Chicken...Our special features can change on a whim, just like our weather, so, give us a call we can always call.

Like always, I hope you have a wonderful holiday season. Family and friends are special, take time to enjoy them. If we can help you please call. We can make your dinner, lunch even a cheese & meat tray to go. We would love to help you, if we can!

We are making glorious gift basket, Gift Certificates are always available, Wine suggestion for all your holiday pairings, just ask. We are here to help you.

Wednesday, November 7th Riedel Comparative Tasting 6:-8:30 COST: \$75 per person. Reservations required Limited Seating Available. This event includes Wine tasting, Riedel Representative, Appetizers prepared by Alcyone, and a set of four Riedel Wine glasses. Our menu items are available throughout for purchase as usual

Enjoy tasting four different varietals and their matching stemware; Chardonnay, Sauvignon Blanc, Pinot Noir, and Cabernet Sauvignon. Guests who attend a Riedel Comparative Wine Glass Workshop at Santiam Wine Co receive a set of Riedel tasting glasses to take home with them. Professor Claus J. Riedel was the first designer to recognize that the bouquet, taste, balance and finish of wines are affected by the shape of the glass from which they are drunk. This is an amazing tasting and you will depart understanding the significance of Riedel glassware.

Favorites for the Holidays

2010 E.A.R.L. Burle Gigondas Southern Rhone \$22

What a knock-out wine and the price is incredible. It was a favorite at our last Southern Rhone tasting

This wine would accompany your Thanksgiving dinner perfectly.

2011 Dowsett Gewürztraminer Washington \$20

Aromas of nectarine, quince and ginger. Spicy, clean and pure in the mouth but quite dry, in fact almost austere. This lean, savory gewürztraminer has good texture and density but really needs to be poured with food. Firm acidity and moderate alcohol (12.7%) should make it flexible at the dinner table.

2011 Evesham Wood Pinot Noir Oregon \$17.50

The 2011 is sourced from Illahe, Eola Springs, Ash Creek and Hidden Rocks vineyards.

Fresh, with lovely finesse, strawberry & cherry-cola. This wine will age well. But, we are loving it right now and you can come in for a glass through-out November. This is a wine you should stock-up on!

WEDNESDAY, NOVEMBER 7TH RIEDEL TASTING 6:-8:30 COST: \$75 PER PERSON. RESERVATIONS REQUIRED LIMITED SEATING

503-589-0775 APPETIZERS PREPARED BY ALCYONE

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NOVEMBER WINE TASTING SCHEDULE

Friday Hours extended til 8

THURSDAY, NOVEMBER 1ST 5:30-8 COSTS: \$20

Scott Paul Wines. RSVP PLEASE

FRIDAY, NOVEMBER 2ND 4-8 COST: TBD

Wines of Bordeaux Red, White & Dessert

SATURDAY, NOVEMBER 3RD 12-4 PM FREE

November Cheap & Cheerful Six-Pack 3 whites & 3 reds

WEDNESDAY, NOV. 7TH RIEDEL TASTING 6:-8:30

COST: \$75 Reservations required.

Taste the difference! go home with a set on Riedel Vinum Wine Glasses. Appetizers prepared by Alcyone

FRIDAY, NOVEMBER 9TH 4-8 PM COST: TBD

Washington Reds-Always great wines!

SATURDAY, NOVEMBER 10TH 4-7 FREE

November Cheap & Cheerful Six-Pack 3 whites and 3 reds

WEDNESDAY, NOVEMBER 14TH 4-7 PM COST: TBD

Domestic Port Tasting

FRIDAY, NOVEMBER 16TH 4-8PM COST: TBD

Visiting Piedmont Barolo, Barbaresco, Nebbiolo, Barbera

SATURDAY, NOVEMBER 17TH 12-4 FREE

Holiday Wines

WEDNESDAY, NOVEMBER 21ND 4-7 PM COST: TBD

Oregon Pinot Noir Vintage 2010 Bring your Visitors! Let us cook for you! Wild Mushroom Lasagna!!

THURSDAY, NOVEMBER 22H CLOSED HAPPY THANKSGIVING

FRIDAY, NOVEMBER 23RD STORE HOURS 12-7 PM COST:TBD

SATURDAY, NOVEMBER 24TH 10-6 FREE

Holiday Shopping begins today Bubbly cheers to a festive season! Check-out our hand crafted leather wine bags!

WEDNESDAY, NOVEMBER 28TH 4-7 SAUVIGNON BLANC

FRIDAY, NOVEMBER 30TH 4-8 PM CABERNET SAUVIGNON

November Six-Pack Red Cheap & Cheerful 6-pack: \$63.90

In this month's hand-picked Cheap & Cheerful Six-Packs for November You will find incredible wine values from Spain California & France 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!

Reuse your 6-pack boxes or bags and save 50¢ off your next 6-pack! Drop off ANY six-pack containers

NEW....SANTIAM IS NOW OPEN FRIDAY'S until 8 PM.... NEW

2010 Boisson Côte du Rhône, France \$14

(60% grenache, 20% syrah, 10% carignan and 5% each cinsault and mourvedre): Bright purple. Fresh raspberry and cherry on the nose. Juicy and broad on entry, then tighter in the middle, offering lively red berry flavors and a tangy note of orange zest. Finishes with good spicy persistence and a late note of candied rose. **88 Points Stephen Tanzer**

2009 Nine Points Meritage, Sonoma County Valley \$14

The 2009 Meritage was superb right out of the bottle. A wonderfully smooth fruit driven wine that coats your mouth and finishes dry. You will be reminded more of a nice Napa Cab than a discount label Sonoma Meritage. This wine could easily be mistaken for being \$25 to \$30 or more per bottle. One of the best everyday wines I have come across in a long time.

This is a second label for Stags Leap.

2009 Ontañón Tempranillo/Granacha Crianza, Spain \$12

The 2009 Crianza has a glossy bouquet of macerated red cherries, cassis and a touch of eau-de-vie. It is smooth and caressing on the palate with sappy, simple dark plum and dark cherry fruit.

2010 Scaia Corvina Italy \$11

Color: ruby red with purple glints.

Aroma: flowery notes of red rose and sweet violet, fruity hints of cherry, wild black cherry, plum, fruits of the forest such as blackberry, redcurrant, blackcurrant and raspberry. Flavor: well-balanced, flavorsome and fresh. Intense and medium bodied despite its youth. First courses and risottos (also traditional Veneto dishes such as flour gnocchi with mountain cheese, pasta and bean soup, sausage risotto), red meat, roasts, hen, beef, and spiced pork sausage, white meat and poultry in general, ripe cheese

2010 Honoro Vera Monastrell, Jumilla Spain \$10

The purple-colored 2010 Honoro Vera is a tank aged 100% Monastrell. Its pleasing nose reveals notes of underbrush, mineral, and blueberry leading to a savory, spicy, nicely balanced medium-bodied wine. Drink it over the next 2-3 years.

2009 50 Acre Ranch Cabernet Sauvignon California \$10

Complex and intriguing, this Cabernet Sauvignon opens with aromas of black currant and light oak. Medium bodied on the palate, it offers flavors of black cherry, ripe plum, dark morning espresso and toasty oak tones. With balanced acidity and firm tannins, the wine finishes with lingering notes of cedar and vanilla.

November White Cheap & Cheerful \$63

2011 Jezebel White Blend Oregon \$14 Holiday wine 89 Points Parker

2011 The Better Half Sauvignon Blanc, New Zealand \$13

2011 Cannon Beach Pinot Gris Oregon \$14

2011 Casa Santos Lima Portuga Portugal \$7

2011 Chateau Beaubois Cuvee Expression Viognier, Rousanne & Vermentino France \$10

2009 Vetiver Viura Spain \$12



Contact us

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Follow us on Facebook!

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STORE HOURS

MONDAY 12-6 PM

TUESDAY-THURS 11AM - 7PM

FRIDAY: 11-8

SATURDAY 10AM - 6PM

**WINE TASTING EVERY
WEDNESDAY & FRIDAY**

AND SATURDAY
COMPLIMENTARY
WINE TASTINGS
EVERY SATURDAY

12-4PM!

PLEASE JOIN US!

* STACKABLE 3 PACK FROM RED RIDGE OREGON OLIVE MILL \$15

* SPECIALTY CHEESES FROM AROUND THE GLOBE * CORONA BEANS

* CASINA ROSSO BLACK TRUFFLE, FENNEL SEASALTS

* VIGNALTA ROSEMARY SEASALT

* VACUVIN WINE SAVER AND EXTRA CORKS

* ITALIAN, SPANISH & PORTUGUESE OLIVE OILS -SAMPLES AVAILABLE

- MALETTI BALSAMIC VINEGAR

SHERRY WINE VINEGAR * DRIPLESS POUR SPOUTS * GIFT BASKETS

* SILKY ASIAN GIFT BAGS * SHIPPING BOXES * SHIPPING AVAILABLE

* GIFT CERTIFICATES! * FREE TISSUE WRAP AND HAND TIED BOW!

JUST ASK.

* YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, OR FRESH

CUT CHEESES— PRICES POSTED AT THE STORE. TO GO AVAILABLE!