

# SANTIAM WINE & BISTRO



November 2014 Volume CXL-141

**WE HAVE THE NEXT MONTH PACKED WITH GREAT TASTINGS...MARK YOUR CALENDAR!**

SANTIAM WINE IS VERY PLEASED TO NOW OFFER YOU AN ASSORTMENT OF CHOCOLATES FROM EXTREME CHOCOLATES **ARRIVING 11/12/14**  
We have free holiday bows for gifts purchased here! Christmas Shipping starts now!

Join us for: A Tour of Italy

A fine menu to be paired with Italy's Best Wines.

Welcome Guest Chef Carrie Wong from Extreme Chocolates

Seating is limited/we are taking reservations the menu will be posted soon. Join us!

**SUNDAY, NOVEMBER 30TH 5-8 P.M. PRICE: \$75**

CALL FOR RESERVATIONS 503-589-0775

Happy Holidays

From the "Grand Cru" at SantiAm Wine & Bistro

## Staff Favorite:

**2012 Tamarack Cellars Wahluke Slope Cabernet Franc WA. \$22**

. A fantastic effort that also represents a smoking value, the 2012 Cabernet Franc boast thrilling notes of violets, wild flowers, black raspberry and mulberry styled fruits to go with a medium to full-bodied, voluptuously textured style on the palate. Showing the purity and focus of the vintage, this beauty will have over a decade of prime drinking **91 Points Robert Parker**

Now offered by the glass!

## November Wine Tasting Calendar:

**WEDNESDAY, NOVEMBER 5TH 4-8 P.M. PRICE TBD**

Sauvignon Blanc from around the Globe including the new release of Greywacke Sauvignon Blanc from New Zealand

**FRIDAY, NOVEMBER 7TH 4-8 P.M. PRICE TBD**

Walla Walla Reds a salute to Dunham Cellars and the late Eric Dunham. Eric passed away last month and has left a void in Walla Walla that can never be filled his amazing talent and generosity will always be remembered. RIP Eric

**SATURDAY, 8H TIME: 12-4 P.M. CHEAP & CHEERFUL TWELVE FREE TASTING**

All twelve November & December Cheap & Cheerful wines. I am very pleased with my picks and some were your favorites from this passed year. Stock-up for the holidays these wines are perfect to have on hand for when doorbell rings.

**WEDNESDAY, NOVEMBER 12TH FROM 4-8 P.M. PRICE: TBD**

Crisp Dry White Wines great for the Holidays

**FRIDAY, NOVEMBER 14TH 4-8 PM PRICE:\$20**

**FINE ITALIAN WINES FROM SMALL IMPORTS**

Please welcome Kristen Kluvers with Small Wine Imports

***Small Vineyards-Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine***

## CALENDAR CONTINUED...

**SATURDAY, NOVEMBER 15TH TIME: 12-4 P.M.**

**PRICE: FREE FEATURING WINES FROM SASS WINERY**

**WEDNESDAY, NOVEMBER 19TH TIME: 4-8 PRICE: TBD**

French Whites

**FRIDAY, NOVEMBER 21ST TIME: 4-8 P.M. PRICE: TBD**

Vintage style Porto Tasting with Extreme Chocolates

Treat yourself and your lover!

**SATURDAY, NOVEMBER 22ND TASTING TIME: 12-4 FREE**

Apéritif tasting; An apéritif is an alcoholic beverage usually served before a meal to stimulate the appetite, and is therefore usually dry rather than sweet. Common choices for an apéritif are vermouth; champagne; amontillado or other styles of dry sherry (but not usually cream sherry, which is very sweet and rich); and any still, dry, light white wine.

**WEDNESDAY, NOVEMBER 26TH FROM 4-8 P.M. PRICE TBD**

Oregon Pinot Noir invite your House guests to this tasting to taste amazing Pinot without driving all over the Valley.

**THURSDAY, NOVEMBER 27TH CLOSED**

**HAPPY THANKSGIVING!**

**FRIDAY, NOVEMBER 28TH HOUR 11-8 PM**

Black Friday and if you shop with us we are serving free Espresso Drinks. Start your Christmas Shopping here!  
Have Lunch with us!

**FRIDAY WINE TASTING 4-8 PM PRICE: TBD**

Washington Reds

**SUNDAY, NOVEMBER 30TH 5-8 P.M. PRICE: \$75**

Guest Chef Dinner with Carrie Wong from Extreme Chocolates  
A tour of Italy's Best Wines.

Seating is limited and we are taking reservations the menu will be posted soon. Join us!

## **November & December Favorites C&C AKA Our Cheap & Cheerful 6-pack: \$67.50**

In this month's hand-picked Cheap & Cheerful Six-Packs for November you will find incredible wine values from Spain, Italy, Washington, Oregon, France, South Africa. 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! **Buy the six-pack and then buy your favorites by the case! This is the best QPR Wine Club around. Pick-up yours today! Under \$12 per bottle when you buy all six. (These wines can always be purchase separately)**

### **2012 For a Song Cabernet Sauvignon Columbia Valley WA \$12**

Aromas of black cherry, currant & white pepper lend to black tea, red fruit & subtle spice notes. Balanced by fine grain tannins & natural acidity

### **2012 Torremoron Tempranillo Spain \$13**

A sensational value, this 2012 Tinto (100% Tempranillo) may merit an outstanding rating with another 4-6 months in bottle. It boasts a deep ruby/purple color, a beautiful texture, and a big, sweet bouquet of blackberries, black cherries, licorice and lead pencil shavings. Medium to full-bodied with loads of fruit, a precocious appeal, ripe tannin and decent acidity, it can be enjoyed over the next 4-5 years. **89 Points Robert Parker**

### **2013 Verso Rosso Salentino Italy \$14**

60% Negroamaro, 35% Primitivo, 15% Malvasia Nera. Verso is a full-bodied, luscious wine. Rich and dark in color, with vibrant spice flavors, it is a hedonistic experience that captures the polished side of Negroamaro and Primitivo.

### **2008 Casa Contini Biferno Casa Riserva Italy \$10**

Composed of Montepulciano which gives the wine a lush, pleasant, and generous flavor profile. But the addition of a portion of Aglianico adds structure and backbone to the otherwise soft Montepulciano. The end result is a red that has a sense of finesse that doesn't come at the expense of power or food friendliness. The nose is intriguing with rustic notes of dried rose

petals, and a touch of tar. The Old World style becomes immediately apparent on the nose and the theme continues on to the medium bodied palate. It begins with a vibrant shot of red berries. Hints of cranberry and red cherry are quickly apparent. Then the flavors begin to get darker with notes of black currants and ripe blueberries coming through on the mid-palate. The finish is seamless with a pleasantly rounded texture and classic, flavors linger long after you've finished your sip. Pairs well with roasted Chicken

**2012 Bodegas Bula Monstast Spain \$13** (50% carinena, 30% garnacha and 20% syrah, from vines that range from about 25 to 75 years of age; fermented in stainless steel and aged in French and American oak for four months): Brilliant ruby-red. Smoky, mineral-laced scents of dark berries and licorice. Chewy and focused, offering bitter cherry and cassis flavors enlivened by a note of black pepper. Dusty tannins give shape to the finish, which lingers with very good energy and sneaky sweetness. **90 Points Stephen Tanzer**

### **2011 Chateau De Viella Madiran Tradition France \$13**

Tannat and Cabernet Franc. Tradition exhibits the power and depth of classic Madiran, but an elegant, polished version. Excellent acid levels and an undercurrent of dried leaves and leather balance sweet, lengthy tannins and a core of cassis fruit. Excellent with grilled duck breast or roasted lamb with chanterelles.

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## **November & December White Cheap & Cheerful \$59.40**

**2013 Armas de Guerra Blanc, Bierzo \$11 Very nice sipper**

**2013 Kungfu Girl Riesling WA. \$12 Wow, 91 Points Wine Spectator ! Crisp**

**2013 Domiane La Croix Belle Chardonnay France \$12 Love this Chardonnay!**

**2013 Chateau de Campuget Dry Rose Costières de Nimes \$10 Great holiday sipper!**

**2013 Fleur du Cap Chardonnay South Africa \$9**

**2013 Acrobat Pinot Gris Oregon \$12**



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### **STORE HOURS**

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

**WINE TASTING EVERY**  
**WHITE WEDNESDAY &**  
**REDFRIDAY**

EVERY SATURDAY  
COMPLIMENTARY  
WINE TASTINGS  
12 - 4 PM!

- \* SPECIALTY CHEESES FROM AROUND THE GLOBE \* CORONA BEANS
- CASINA ROSSO BLACK TRUFFLE SEASALT, VIGNALTA ROSEMARY SEASALT, LUSTAU SOLERA VINAGRE COOKING SHERRY
- EXTREME CHOCOLATES "CHOP" DRIED MEATS FROM PORTLAND
- \* LEMON INFUSED OLIVE OIL \* VIGNALTA ROSEMARY SEASALT \* VACUVIN WINE SAVER AND EXTRA CORKS \* ITALIAN, SPANISH OLIVE OIL - MALETTI BALSAMIC VINEGAR
- SHERRY WINE VINEGAR \* MARSALA \* GIFT BASKETS \* SHIPPING BOXES \* SHIPPING AVAILABLE \* GIFT CERTIFICATES! \* FREE TISSUE WRAP AND HANTIED BOW! YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, OR FRESHLY SLICED GOURMET CHEESES, DEMI FRENCH BAGETTES— PRICES POSTED AT THE STORE.
- TO GO AVAILABLE!