

SANTIAM WINE & BISTRO



October 2014 Volume CXL-140

September was a blast, it always is. Now it is time to get down to business the busy season is here! Three months of non-stop running...At least this is what I am hoping for. Please think of us if you are planning a party or just stocking up for the holidays we have many great wines to choose from and like always we would love to help make your life taste better!

Our Bistro is a great place to enjoy a meal, a nice glass of wine and camaraderie.

Halloween is on a Friday and we are having a Monster Mash, its going to be a graveyard smash! I get to be Morticia Addams.

Contest: Best dressed wins a 1 Liter bottle of Caymus Cabernet Sauvignon. Everyone votes., start your planning!

From the "Grand Cru" at SantiAm Wine & Bistro

Happy Holiday's

Staff Favorite:

We're Spoiled: 2012 Fidélitas 4040 Red Blend WA. \$32

54% Cabernet Sauvignon, 33% Merlot, 8% Cabernet Franc,
5% Petit Verdot

4040 is the acreage of the Red Mountain AVA. The nose expresses intense dark fruit aromas of blackberry, black cherry, and plum, along with layers of baking spice, dried tobacco and hints of violet. The palate is very juicy with flavors of raspberry and kirsch, expressing soft rounded tannins, and finishing with hints of toasted oak and cocoa.

Offered by the glass at SantiAm Wine & Bistro

October Wine Tasting Calendar:

WEDNESDAY, OCTOBER 1ST 4-7 P.M. PRICE TBD

Rhone Whites: Viognier, Marsanne, Rousanne, Grenache Blanc
Lovely Fall wines.
Happy Birthday Tami!

FRIDAY, OCTOBER 3RD 4-8 P.M. PRICE TBD

Cabernet Sauvignon WA vs CA You be the judge!

SATURDAY, OCTOBER 4TH TIME: 12-4 P.M. FREE

October six wines from the October Cheap & Cheerful.

WEDNESDAY, OCTOBER 8TH FROM 4-8 P.M. PRICE: TBD

White Burgundy from France (French Chardonnay)

FRIDAY, OCTOBER 10TH 4-8 PM PRICE:TBD

Reds from Piedmont New Releases

SATURDAY, OCTOBER 11TH TIME: 12-4 P.M. PRICE: FREE

Six Wines from the October Cheap & Cheerful Six-pack

WEDNESDAY, OCTOBER 15TH TIME: 4-8 PRICE: TBD TBD

CALENDAR CONTINUED...

EXTRA TASTING

THURSDAY, OCTOBER 16TH 5-8 PM PRICE: TBD WINE FROM STOLLER WINERY

FRIDAY, OCTOBER 17TH TIME: 4-8 P.M. PRICE: TBD

Oregon Pinot Noir New Releases

SATURDAY, OCTOBER 18TH TASTING TIME: 12-4 FREE

French Whites to pair with fish.

WEDNESDAY, OCTOBER 22ND FROM 4-8 P.M. PRICE TBD

FRIDAY, OCTOBER 24TH 4-8 PM PRICE: TBD

California Red Zinfandel

SATURDAY, OCTOBER 25TH 12-4 P.M. PRICE: FREE

Getting ready for the Holidays. Wines and drinks to be made with wine.

WEDNESDAY, OCTOBER 29TH 4-8 P.M. PRICE: TBD

Bubbly Rose

FRIDAY, OCTOBER 31ST HOURS 4-8:30 PM (EXTENDED TIME) PRICE TBD

We are having a special event!

The Monster Mash! It's going to be a graveyard smash!

Monster wines, good music, fun decorations,

Win the votes for best costume and win a

One Liter Bottle of Caymus Napa Valley Cabernet

Sauvignon

Dare to step out of the box and have a little fun with us.

SATURDAY, NOVEMBER 1ST NOVEMBER CHEAP & CHEERFUL WINES 12-4 FREE

**LOOKING AHEAD: JOIN US ON FRIDAY, NOVEMBER 14TH
FROM 4-8 WE HAVE INVITED THE IMPORTER FOR SMALL
VINEYARDS FROM ITALY HERE TO TASTE NEW RELEASES!
PRICE: TBD**

October C&C AKA Our Cheap & Cheerful 6-pack: \$64.35

In this month's hand-picked Cheap & Cheerful Six-Packs for October you will find incredible wine values from Spain, Italy, Washington, New Zealand, Chile & California. 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 \$11 per bottle when you buy all six. (These wines can always be purchase separately)**

2011 Chateau de Jouclary Rouge, Cabardès France \$12

This wine is a blend of Merlot, Cabernet Franc, Grenache, & Syrah. It undergoes an extended fermentation process in lined cement vats. It then rests in vats for 12 months and receives a number of rackings before it is bottled. Rich, luscious dark fruit with enough tannin to stand up to many different foods.

2012 Mercer Canyons Horse Heaven Hills-Dead Horse Canyon Cabernet Sauvignon Washington \$13

A warm vintage gave us ripe Cabernet Sauvignon with aromas of blueberry pie, vanilla and a hint of cassis. The voluminous fruit carries through in the mouth with ripe cherries, blueberries and warm spices. Ripe tannins contribute to a full, rich, round mouthfeel that leads into a lingering finish.

2012 Bodegas Virgendela Lo Brujo Granacha Spain \$11.50

sourced from bush vines that are reportedly over 50 years old; fermented and aged in large concrete vats): Bright purple. High-pitched red berry and floral aromas are complemented by white pepper and candied rose. Juicy black raspberry and cherry compote flavors are supported and sharpened by tangy acidity, putting on weight with air. Closes on a spicy note, with very good cut and length and subtle tannic grip. This delivers superb bang for the buck. **90 Points Stephen Tanzer**

Lot No. X Lido Bay Reveler's Red Reserve CA \$13

35% Zinfandel, 35% Merlot, 15% Syrah, 15% Petite Sirah Sensuously round and full-bodied, this buxom blend is bursting with flavors of dried cherries and brambleberries that promise happy endings of toasty mocha. Hey, the night's still young and don't say we didn't warn you.

2011 Renwood BBQ Zinfandel CA \$12

Renwood Winemaker Joe Shebl loves to show off his barbecue skills, grilling up some delicious bites slathered in his homemade barbecue sauce. And, what better wine to savor with your grilled meats and veggies than Zinfandel? It's a natural love affair!

2011 Xiloca Garnacha, Spain \$10

Garnacha, the dominant grape (Grenache) of France's Rhône Valley, is of Spanish heritage, and the wine made from Spain's version of the grape is different but at least equal to France's. Here, the wine shows its minty, herbal side, as well as a powerful raspberry and strawberry fruitiness. But there is depth as well, and a few years in the cellar won't hurt this wine at all. Drink over the next few years. -

This wine is made from 100% Garnacha from old vines planted primarily in red clay soils. Bottled without oak, it's a spicy, forward, and versatile wine with a fresh, juicy flavor.

October White Cheap & Cheerful \$66.6-spooky

2013 Souverain Sauvignon Blanc North Coast CA. \$13

2013 Little James Basket Press Viognier France \$13

2012 Giocato Pinot Grigio Italy \$12

2013 Louis Latour Ardèche Chardonnay France \$11

2014 Oyster Bay Sauvignon Blanc New Zealand \$12

2013 Casa del Bosque Sauvignon Blanc Chile \$13 This wine got 91 Points from Stephen Tanzer!



Contact us

1555, 12th Street SE Ste. 130

Salem, OR 97302

503-589-0775

www.santiamwine.com

Follow us on Facebook!

October 2014
Volume CXL(140)

STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM - 6PM

WINE TASTING EVERY
WHITE WEDNESDAY &
RED FRIDAY

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 *CHOP"
- *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!