



October 2016 Volume CLXIV 164

Don't Blink, you'll miss out. I just can't believe we are here in October already...

It has been a year, many changes, sad times, good times, life...

The Holiday season is here and the hustle, bustle begins.

Book your holiday parties soon.

Stock-up on wine the visitors are coming.

We love Halloween and this year our theme is Gilligan's Island.

We are excited to welcome Madolyn and Chef Katie to our Grand Cru in the kitchen!

I'm excited to be back in the front of the house! I've missed you!

From the "Grand Cru" at Santiam Wine & Bistro

Thanks for shopping with us!



Favorites

2015 Mohua Sauvignon Blanc New Zealand \$14

All the pieces fall into place, with lime, mango and green apple flavors that are bright and juicy, revealing a touch of pineapple on the vivid, bright finish. Drink now. **90 Points Wine Spectator** **By the glass this month!**

October 2016 Wine Tasting Calendar:

Be sure and try Chef Katie's Specials!

SATURDAY, OCTOBER 1ST 12-4 FREE

Come and taste six wines from our October Cheap & Cheerful 12-4 P.M. Enjoy Lunch, Shop and relax.

WEDNESDAY, OCTOBER 5TH 4-8 PM WINE TASTING

White Burgundy or French Chardonnay! Including Château de la Créé Chassagne Montrachet and Puligny Montrachet This French Château is owned by Domaine Serene! If you love fine wine, then don't miss this!

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

Six Dry Portuguese-Reds that will knock your socks off! Super Values! Excellent holiday wines!

SATURDAY, OCTOBER 8TH 12-4 CHEAP & CHEERFUL

Six wines from the October Cheap & Cheerful

WEDNESDAY, OCTOBER 12TH 3-8 P.M. PRICE TBD

Pinot Gris from around the globe

CALENDAR CONTINUED...

FRIDAY, OCTOBER 14TH 4-8 P.M. PRICE T.B.D.

Spanish Reds

SATURDAY, OCTOBER 15TH TASTING HOURS: 12-4 P.M. FREE TASTING LEFT OVERES!

WEDNESDAY, OCTOBER 19TH 4-8 P.M. PRICE: TBD

Sauvignon Blanc from around the globe

FRIDAY, OCTOBER 21ST 4-8 P.M. PRICE T.B.D.

BURGUNDY AND BEAUJOLAIS

GREAT FALL WINES!

SATURDAY, OCTOBER 22ND 12-4 FREE

Left Over's from last night!

WEDNESDAY, OCTOBER 26TH 4-8 P.M. PRICE: TBD

Spanish Dry Whites— Albariño, Godello, Txakoli, Verdeo, Moscatel

FRIDAY, OCTOBER 28TH 4-8 PRICE TBD

Halloween Party and we are tasting Deadly delicious Red Blends

Our Theme: Gilligan's Island with Gilligan, The Skipper too, The Movie Star, The Millionaire and his wife. The Professor & Marianne Here on Gilligan's Island.

Join the fun! Best Dressed Gilligan wins a \$50 Gift Certificate. Best Character of the night wines a \$100 Gift Certificate.

SATURDAY, OCTOBER 29TH TASTING 12-4 P.M.

STORE HOURS 10-6 P.M. NOVEMBER CHEAP & CHEERFUL SIX... HEAD START ON THE BUSY SEASON!

October Cheap & Cheerful six-pack AKA C&C 6-pack: \$52.20 WOW!

In this month's hand-picked Cheap & Cheerful Six-Packs. You will find incredible wine values from around the globe. 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! **(These wines can be purchased individually or by the case!) This Wine Club without rules! But, it does RULE!**

2015 Old Soul Petite Sirah Lodi \$12

To balance the prominent grip characteristic of Petite Sirah, this particular blend was crafted with a softer, more elegant body. This wine opens with immediate hints of blueberry and blackberry, followed by accents of Dutch chocolate and a subtle touch of cardamom. The palate is big and weighty with ample mid-palate and soft, velvety tannins. **FOOD PAIRING:** Petite Filet with Cabernet Reduction Slow-Braised Lamb with Sautéed Mushrooms. Beef Chorizo with Cream Sauce.

NV Geyser Peak Unsensored Red Geyserville, CA. \$11

Deep, rich purple in color. Fragrant aromas of blackberry, plum, ink and spice. Soft, supple, rich, and fruity with a velvety texture and smooth caramel-tinged finish. A blend of Petit Verdot, Petite Sirah, Tannat, Alicante Bouschet, Syrah, Cabernet Sauvignon, and Merlot.

2015 Venta Morales Tempranillo Spain \$7

This riper version of Tempranillo shows black cherries and blueberries, along with sandalwood and sawdust from American oak. The finish reflects its warm region origins with some raisins and dusty earth lingering on the palate.

2014 Altovinum Evodia Spain \$10.

This blend of 90% Grenache and 10% Syrah aged in concrete. Made from very old head-pruned vines that are not irrigated in pure slate soils, some of the vines are close to 100 years of age. Deep ruby/plum purple, with loads of blueberry and black currant fruit, underlying crushed rock notes and some floral scents. 90 Points Robert Parker.

2015 Marchesi del Salento Nero D' Avola Italy \$8

If you love full-bodied dry reds like Cabernet Sauvignon or Syrah then Nero d'Avola ("nair-oh davo-la") is your buddy. This lesser known Sicilian grape variety has finally become known as a "serious" wine. With its bold fruit flavors, robust tannin and acidity, Nero d'Avola is a great wine to match with rich meaty meats. Some classic pairings include oxtail soup and beef stew, but you could easily swap BBQ burgers with bacon and everyone will think you're a genius. The gamier the meat the better because it will simply make your wine taste more fruity.

2014 Avania Tempranillo Ribera Del Duero \$10

Excellent, honest expression of Ribera del Duero which is made simply, with no oak to mask the red-fruit flavor and chunky quality of the Tempranillo grape.

October 2016 White Cheap & Cheerful 6-pack \$64.80

2015 Mohua Sauvignon Blanc New Zealand \$14. 90 Points Wine Spectator!

2015 Moulin De Ferrand Entre-Deux-Mers France \$9.

2015 Pasqua Passimento Bianco 'Romeo & Juliet Veneto, Italy \$14

2015 Kung Fu Girl Riesling Washington \$12

2015 Quinta Aveleda Vinho Verda Portugal \$10.50

2012 Seven Falls Chardonnay WA \$12.50



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STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM -CLOSE

**WINE TASTING EVERY
WHITE WEDNESDAY &
REDFRIDAY**

EVERY SATURDAY
COMPLIMENTARY
WINE TASTINGS
12-4PM!

PLEASE JOIN US!

- * 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
- * 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 BAGUETTES— PRICES POSTED AT THE STORE.
- TO GO AVAILABLE!