



October 2017

Volume CLXXVII 1757

October, The chill is in the air and Halloween is coming. Our party is on Saturday, October 28th Hours 5-8pm

Our theme this year is going to be HELL'S KITCHEN! With Chef Gordon Ramsey and who will you be?

Coming in November- Our Value Six-pack of Oregon Pinot Noir. This Six-pack will be a great gift to ship or just to have around for entertaining. Tasting notes will be provided and we will taste them on Friday, November 3rd wine tasting from 4-8 PM

Keep an eye on our schedule. You don't want to miss a tasting! Sign-up for our newsletter by visiting www.santiamwine.com click on newsletter you can also join us on Facebook

P.S. Our wonderful Balsamic is back in stock just in time for your ripe tomatoes!

From the "Grand Cru" at Santiam Wine & Bistro

Cheers!

New Favorite!

2016 Ex Umbris Syrah WA \$21

The color of deep eggplant, this beautiful bold Syrah will keep our Ex Umbris fans wanting more! If the nose filled with dark chocolate, hazelnut and caramel aromas isn't enough, the robust plum, black cherry, licorice and hints of tobacco will surely please any palate. Pair with blackened, grilled ribeye, a juicy leg of lamb or your family slow-cooker stew. This Syrah will age and is still quite youthful nice tannins and layers of dusty earth. We recommend decanting and enjoying with a hearty meal and holding onto a few bottles to open in a few years. Approximate cellaring time - 12+ years.

October 2017 Wine Tasting Calendar:

WEDNESDAY, OCTOBER 4TH 4-8 PM PRICE TBD

Rhone Varietals and blends. Domestic & Imported Marsanne, Rousanne, Grenache Blanc & Viognier!

FRIDAY, OCTOBER 6TH 4-8 PM Cost TBD

CHIANTI INCLUDING: BRUNELLO DI MONTALCINO FROM ITALY
DINNER SPECIAL: HOUSEMADE SAUSAGE SPAGHETTI, NOODLES OR GULTEN FREE CABBAGE

SATURDAY, OCTOBER 7TH 12-4 P.M. FREE COME AND TASTE

SIX WINES FROM OUR OCTOBER CHEAP & CHEERFUL
12-4 P.M. ENJOY LUNCH, SHOP AND RELAX.

WEDNESDAY, OCTOBER 11TH 4-8 P.M. PRICE: TBD

Oregon & WA Whites!

FRIDAY, OCTOBER 13TH 4-8 P.M. PRICE TBD

Southern Rhone Including Chateauneuf Du Pape!

CALENDAR CONTINUED...

SATURDAY, OCTOBER 14TH 12-4 P.M. FREE

Come and taste six wines from our October Cheap & Cheerful

WEDNESDAY, OCTOBER 18TH 4-8 PM

FRENCH COUNTRY WINES VERY AFFORDABLE AND GREAT FOR THE HOLIDAYS

FRIDAY, OCTOBER 20TH FROM 4- 8PM PRICE: TBD NEW REELASES FROM OWEN ROE???

SATURDAY, OCTOBER 21ST FROM 12-4 PM FREE

LEFTOVERS

WEDNESDAY, OCTOBER 25TH 4-8 PM PRICE TBD

CHARDONNAY CALIFORNIA & WASHINGTON

FRIDAY, OCTOBER 27TH FROM 4 TO 8 PM PRICE: TBD

MERLOT AND MERLOT BLENDS

SATURDAY, OCTOBER 28TH LUNCH 10-4

HALLOWEEN PARTY HOURS 5-8 PM COST TBD

OUR THEME THIS YEAR IS GOING TO BE HELL'S KITCHEN!
WITH CHEF GORDON RAMSEY AND WHO WILL YOU BE?

WINE TASTING FROM OWEN ROE. BEST DRESSED CHEF WINS A MAGNUM. SPECIAL MENU ROASTED DUCK LEGS

TUESDAY, OCTOBER 31ST HAPPY HALLOWEEN!

WEDNESDAY, NOVEMBER 1ST 2017

BUBBLY ... LET THE HOLIDAYS BEGIN!

October Cheap & Cheerful Red six-pack AKA C&C 6-pack: 64.35

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!) The Wine Club without rules! But, it does RULE!**

2015 Josh Cellars Cabernet Sauvignon CA. \$14

The bouquet is rich with dark fruits, cinnamon, clove and subtle oak aromas. The wine is juicy on the palate with bright red cherries and blackberry flavors prominent, accented by delicate vanilla flavors and toasty oak, finishing long with round, soft tannins. The complex flavor of this wine complements just about any well-seasoned meat such as beef, pork, or lamb, followed by an indulgent dessert or espresso.

2015 Earl Burle Cotes Du Rhone France \$14.50

A luscious blend of syrah and grenache, bursting with mouth-filling blackberry, plum, black pepper, smoke, and earth infused fruit. Pair with your favorite stew.

2016 Maie Malbec Argentina \$12

This Malbec has a deep purple color with violet tints, complex plum, fig, strawberry, spices and floral aromas; rounded and velvety tannins, excellent length with a distinguished character. Excellent when paired with game, roasted red meats, pasta or pizza.

2015 LaPlaya Cabernet Sauvignon Chile \$9

Ruby black color. Spicy, fruity aromas and flavors of spiced blueberries and currants and chocolate raisin with a silky, vibrant, fruity medium body and a polished, appealing, medium-length vanilla custard, nougat, mint, and menthol tobacco finish with silky, fine tannins and light oak. A silky,

delicately spicy and herbal cabernet with a refreshing charm.

2015 Seven Sinners Petite Sirah The Ransom \$12

Velvety textures upfront followed by deep rich flavors of blackberry jam, blueberry and spice, resulting in a long deep concentrated finish. Opulent and concentrated, while maintaining a food friendly balance, this wine is showing beautifully right now and will continue to age gracefully for the next 7 - 10 years.

"This Petite Sirah offers nice concentration of dark fruits. Blackberry, blueberry and wild berry are all present blending with just the right amount of spice giving way to a long and velvety finish." 90 Points

2014 Escarlata Red Blend Chile \$10

Escarlata means "scarlet" for the deep, brilliant red hue. Escarlata is a blend of estate grapes (30% Cabernet Sauvignon, 30% Syrah, 20% Carmenere and 20% Malbec) grown in the prestigious Colchagua Valley and displays vibrant fresh fruit with just a light touch of oak to add depth and complexity. The winemaker has crafted Escarlata to be equally enjoyed with a casual dinner or just to sip on its own.

October 2017 White Cheap & Cheerful \$60.75

2016 Apaltagua Reserva Unoaked Chardonnay, Chile Crisp 11.50

Luna Di Luna Chardonnay Pinot Grigio Blend Italy \$11

2015 Joseph Drouhin LAFORêt Chardonnay, France \$13 outstanding!

2016 Seaglass Pinot Grigio Italy \$10

2015 Saint-Roch Cotes du Rhone France \$8

2016 Zerbina Trebbiano Italy \$14



Contact us

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Follow us on Face book

October 2017

STORE HOURS

TUESDAY 11-7

WEDNESDAY -FRIDAY 11-8

SATURDAY 10AM -CLOSE

WINE TASTING EVERY

WHITE WEDNESDAY &

RED ON FRIDAY

EVERY SATURDAY

COMPLIMENTARY

WINE TASTINGS

12-4PM!

OUR MENU IS OPEN

PLEASE JOIN US!

* SPECIALTY CHEESES FROM AROUND THE GLOBE * CORONA BEANS

• CASINA ROSSO BLACK TRUFFLE SEASALT, VIGNALTA ROSEMARY SEASALT, LUSTAU SOLERA VINAGRE COOKING SHERRY

*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 ORDERS AVAILABLE!