



September 2007  
Volume LII

Greetings!

Are you ready for an Indian summer?  
I sure am... that was the shortest summer I can ever remember. I have a few great wine tastings coming-up this month be sure to mark your calendar! If you would like to receive email notices to help remind you of the wine tastings, find out exactly what we'll be pouring and the cost, drop me an email. I send out reminders the day before the tasting with all of the information.

Don't miss the September C&C...Stock-up!

In Vino Veritas,  
Debbie

**Closed Monday, September 3<sup>rd</sup> for Labor Day!**

**NEW SATURDAY HOURS:**  
10:00AM-5:00 PM Shop early!

**New Releases: Highly recommended!**  
**2006 Sineann Old Vine Zinfandel Columbia Valley \$34.50**  
**2006 Owen Roe Abbot's Table Oregon \$20.00**

**WINE TASTING SCHEDULE:**

**Friday August 31<sup>st</sup> Spain wines 5:00-7:00pm**  
**Including 2005 Tres Picos & 2004 Alta Moncyo Granacha**

**Saturday, September 1st 12:00-4:00PM**  
**FREE!** Taste 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack!

**Friday, September 7<sup>th</sup> 5:00-7:00PM Price: TBD**  
**Sappy, Zippy Zinfandel!**

**Saturday, September 8<sup>th</sup> 12:00-4:00PM Terrapin Cellars FREE!** Taste the other 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack! **Today we also have**

**Rob Clark in the house from Terrapin Wine Cellars here to taste us through his newly released wines Terrapin Pinot Gris, Pint Noir and 2005 Tempranillo Port! All free....**

**Wednesday, September 12<sup>th</sup> 5:00-7:00PM Mini Three Montepulciano's from Italy \$10.00**

**Friday, September 14th 5:00-7:00 PM Price: TBD**  
**Extra Wine Tasting WINE BOOT CAMP!** Sharpen your tasting skills... after a summer of Gin and Tonics. Tonight we will taste a variety of noble wine grapes BLIND and see if you can name the grape! Multiple choice to ease your pain.....  
Happy Birthday Sara Hoover!

**Saturday, September 15th 12:00-4:00PM FREE!**  
**Saint Innocent new releases!**

**Friday, September 21<sup>st</sup> Wine tasting 5:00-7:00PM**  
California Dreamin... Chardonnay

**Saturday, September 22nd 1:00-4:00PM FREE!**  
**Great Fall Red Wines**

**Wednesday, September 26<sup>th</sup> Mini Three \$10.00**  
**Fall into Port!**

**Friday, September 28<sup>th</sup> 5:00-7:00 PM Price TBD**  
**Washington State Syrah's !**

**Saturday, September 29<sup>th</sup> 12:00-4:00pm Free**  
End of summer white and pink sale 20% of on many wines!  
Plus a few open to taste!

**What can you find at Santiam Wine Company?**  
*Fast friendly service and good advice that you can count on!*

- Gift Certificates
- Wine Shipping through UPS Worldwide!
- Festive Gift Bags and Boxes. Free tissue wrap with purchase of gift bags.
- 10% discount on six wines

- Italian & Spanish Extra Virgin Olive Oils...stop by for a taste... they're fantastic!
- Maletti Balsamic Vinegar...to die for! \$24.00
- Willamette Valley Cheese Company Assorted Cheeses
- Wine Spectator Magazine
- Private Preserve Gas \$10.50
- The Vacuvin Wine Saver (pump & cork) \$10.00
- Dripless Pour Spouts 2 for \$6.00
- Purchase your Riedel Crystal from us and get 10% off the manufacturer's suggested retail price.
- Casina Rosso Black Truffle Sea Salt \$20.00

**THE RED CHEAP & CHEERFUL 6-PACK:**

This month, you will receive six "New and Exciting" wines from Chile, Spain, Argentina, California, and Portugal in your box of six. As usual, to reward your bravery in trusting me, you get 10% off the following six wines!

Adjustments always okay! **The total is \$53.00 for this amazing Red Cheap & Cheerful. Mix them up if you like or better yet, purchase a red, and white C&C!**

**2003 Artazuri Garnacha Narvarra (Artadi) Spain**

**\$9.75** 100% tank-fermented old vine Grenache made by Artadi's brilliant winemaker, Juan Carlos Lopez de la Calle. An elegant, deep ruby/purple-tinged Tinto, it boasts sweet, crunchy raspberry and cherry fruit, medium body, a luscious texture, and a heady finish. This is knock-out stuff to drink over the next 1-2 years. **89 Points Robert Parker**

**2005 Castillo De Jumilla Monastrell Jumilla Spain**

**\$9.50** The 100% Mourvedre is a value-priced cuvees. Aged in large French oak barrels for 6-8 months, and bottled unfiltered, both reveal deep ruby/purple colors, sweet tannin, and hints of earth, charcoal, blueberries, black raspberries, and cherries. With delicious textures as well as purity, they will provide delightful drinking over the next 3-4 years. **87 Points Robert Parker**



1930 Commercial Street SE  
Salem, OR 97302  
503-589-0775

**Monday-Friday 11:00-6:00 PM**

**\*\*\*NEW SATURDAY HOURS 10:00AM-5:00 PM\*\*\***

**1<sup>st</sup> & 3<sup>rd</sup> Friday 'til 7:00 for our Wine tastings!**

**2<sup>nd</sup> & 4<sup>th</sup> Wednesday's 'til 7:00 for our Mini Three wine tastings!**

**Return Service Requested**

**2004 Altano Douro Tina Roriz Portugal \$7.50**

This wine from the Symington Port Company is ripe, juicy and packed with red fruits. It is designed for early drinking, with its fresh bright flavors and light acidity

**2005 Terrazas Malbec Argentina \$11.00**

Alluring nose of mocha and spice, with a rich texture that carries raspberry and boysenberry fruit to a creamy finish. Drink now through 2007 88 Points Wine Spectator

**2006 Aguinas Pinot Noir California \$10.00**

This easy going Pinot is light and silky in body, with pleasant cherry, cola and cinnamon spice flavors. A good Pinot Noir without spending a bundle.

**2004 Montes Reserve Cabernet Sauvignon Chile**

**\$10.00** Ripe and ready, with a rich, ripe nose. Just right on the palate, where bold dark-fruit flavors are supported by lively tannins and just enough acid. Spice and coffee on the finish, with ample oak.

**September White C & C only \$59.00 for all six wonderful wines!**

- 2006 La Veillille Ferme Cote du Luberon France \$8.00
- 2006 Beauvanac Viognier Vin de Pays France \$8.75
- 2006 Villa Wolf Pinot Gris Germany 12.00
- 2006 Alois Lageder Pinot Bianco Italy \$13.00
- 2006 Clos Roche Blanche Sauvignon Loire Valley \$13.00
- 2006 Shoo Fly Buzz Cut Australia \$10.00

\*Please come stop by for complete tasting notes