



September— makes me think about harvest, and my favorite things like: tomatoes, beets, artichokes, peaches, figs, corn, Pinot Noir and beautiful sunsets. I have a new favorite: fresh Albacore Tuna from the Oregon Coast. My husband recently spent the day fishing on a boat named “Fishtales Charter”; what a catch! It is great fresh, frozen or canned! I paired it tonight with a glass of 2007 J. Albin Pinot Gris and it was “oh, so good!” By the way, I booked the first three Fridays for some exciting wine tastings in September!

Mark your calendar I hope that you can attend! Maybe I'll share some tuna with you. 🍷

Best Regards, Debbie

**September, 2008
Volume LXV**

STORE HOURS

MONDAY – FRIDAY: 11AM - 6PM

SATURDAY: 10AM - 6PM

CLOSED: SEPTEMBER 1ST!

SPECIAL TASTING:

SEPTEMBER 19TH 2008

CABERNET SAUVIGNON

TASTING HOURS

1ST, 2ND 3RD FRIDAYS: 'TIL 7PM

2ND & 4TH WEDNESDAYS: 'TIL 7PM

WE HAVE

COMPLIMENTARY WINE

TASTINGS EVERY

SATURDAY!

PLEASE JOIN US!

Debbie's Recommended Wine

2007 J. Albin Winery, Pinot Gris,

Willamette Valley, OR: \$15.75

I have always admired John Albin and his great winemaking skills. 2007 might have been a tough year for red but the white wines have been spectacular! This Pinot Gris is a lovely pale gold in the glass and bursting with aromas of ripe pears, honeydew melon with a touch of smoke shows off this model Pinot Gris. Your palate will enjoy the richness, texture and dry finish. Try this wine with grilled fresh Oregon Seafood: halibut, tuna or salmon and any fresh grilled garden vegetable!

2006 Redmond Pinot Noir, Willamette

Valley, OR: \$24.50

This young winery is off to a grand start with this, its second release. This Pinot offers elegant aromas of ripe Bing Cherries, violets and blueberries in cream, followed by flavors of raspberries, cherries and sweet spices. A well-made and balanced wine.

2006 Fattoria di Felsina, I Sistri Chardonnay, Italy: \$23.00

“Deep straw yellow. Classic ripe-fruit chardonnay nose, a blend of tropical fruit and vanilla, with appealing notes of spice. Elegant structure and superb finish. Name: Sistra (sistri) were ancient Egyptian musical instruments linked to the cult of Isis, goddess of agriculture, fertility, and of love that brings forth new life”. (From the Felsina website.) This is an elegant lovely Chardonnay!

2006 Tamarack, Fire House Red, Walla Walla, WA: \$18.50

Tamarack Cellars produces some great wine and this red blend has always been one of my favorites. Multi-layered ripe red fruit with notes of black cherry, red currants, cocoa and caramel on a full-bodied palate. Earth and oak glide through the mid-palate and a long lingering finish.

WINE TASTING SCHEDULE

Please mark your calendar!

MONDAY, SEPT 1ST: CLOSED!

FRIDAY, SEPT. 5TH 5-7 TBD
Zinfandels, including the '07 Sineann Old Vine Zin.

SATURDAY, SEPT. 6TH 12-4 FREE!
Taste 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack. **Also today: J. Albin pinot gris and tuna!**

WEDNESDAY, SEPT. 10TH 5-7 \$10
Featuring Peltier Winery from Lodi California. They make great Viognier, Petite Sirah, Zinfandel and Cabernet, all under \$20.00.

FRIDAY, SEPT. 12TH 5-7 TBD
Southern Rhone including two Chateauneuf-du-Papes and a lovely Rasteau.

SATURDAY, SEPT. 13TH 12-4 FREE!
Taste 3 reds and 3 whites from the Cheap & (always) Cheerful 6-pack.

FRIDAY, SEPT. 19TH 5-7 TBD
The superior 2005 95 point vintage of California Cabernet Sauvignon.

SATURDAY, SEPT. 20TH 12-4 FREE!
New releases from Owen Roe Winery.

WEDNESDAY, SEPT. 24TH 5-7 \$10
Mini Three Wine Tasting, featuring Garnacha wines of Spain!

SATURDAY, SEPT. 27TH 12-4 FREE!
A few of my favorite Pinot Noirs.

SHOP SANTIAM WINE COMPANY FOR AN EXCELLENT SELECTION OF WINES, QUALITY PERSONAL SERVICE AND THE FOLLOWING ITEMS:

*** NEWLY ARRIVED: WINE TAGS FOR YOUR WINE CELLAR!**

- * ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)
- * MALETTI BALSAMIC VINEGAR (TO DIE FOR!)
- * DRIPLESS POUR SPOUTS * GIFT BASKETS * GIFT BAGS
- * SHIPPING BOXES

*** WINE SPECTATOR & WINE ENTHUSIAST MAGAZINES.**

- * DECORATIVE PEWTER BOTTLE STOPPERS
- * CASINA ROSSO BLACK TRUFFLE SEASALT
- * THE VACUVIN WINE SAVER (PUMP & 1 CORK)
- * WE SHIP WINE TO WHEREVER WE CAN! * GIFT CERTIFICATES

The September Red Cheap & Cheerful 6-pack: \$56.00

There are new and exciting wines from Washington, Italy, Spain, France and California in this month's hand-picked Red Cheap & Cheerful. The price reflects 10% off if you buy the following six wines — your reward for trusting me. These wines are easy, ready and waiting for you to pick-up! If you wish you can always make up your own six-pack! ~ Shop local and save on gasoline! We also, ship! Shop Santiam for wines you can count on to please you and your pocketbook! This is a great mix of wines for your enjoyment. ~

2006 Jorge Ordoñez PASO A PASO, Spain: \$11.00

“Inky purple. Dark cherry and blackberry on the nose, with complicating licorice and tobacco qualities. Firm, tightly focused dark fruit flavors offer impressively chewy texture and very good depth. Finishes dry and firm, with no excess sweetness or fat. Displays a more serious mien than its price would suggest.” (89 points Steven Tanzer: “Excellent Value!”)

2006 Leese-Fitch Cabernet Sauvignon, CA: \$9.75

Fleshy to the max with generous dark berry and currants with just the right amount of spice. Extreme value in California Cabernet? Yes, such a thing still exists.

2005 Celtus Tempranillo, Spain: \$8.50

What a great buy! The 2005 vintage is spectacular! This is a rich, smooth blend of Tempranillo, Cabernet & Syrah.

NOTE* Last month this newsletter took the Post Office two weeks to deliver. Would you like it online and on time? email me at: debbie@santiamwine.com. THANK YOU!

2005 Reverditto Barbera D'Alba, Italy: \$12.50

This red ruby wine shows intense characteristic of the 05 vintage. Deep raspberry & violets on the nose. A dry wine with good viscosity that will compliment a wonderful pasta meal—I am thinking of a cheesy Lasagna.

2007 La Puerta Malbec, Argentina: \$8.50

Enjoy this tasty, juicy Malbec, with ripe berry and plum flavors a touch of toasty oak & exotic spice. You'll enjoy the smooth broad finish. Super Value!

2006 Powers Cabernet Sauvignon, WA: \$12.00

A deep, inky purple color with enticing black cherry, boysenberry, currants, and sweet chocolate balancing complex allspice and toasty oak aromas. This bold, structured wine with concentrated black cherry and cassis flavors is balanced by sweet oak, spice, and a hint of vanilla for a rich, round mouth feel and a lingering finish.

*Going Green....This wine is also available in a 3 Liter BOX
Call to order 503-589-0775*

September White Cheap & Very Cheerful 6-pack: \$57.50

- 2007 Cecilia Beretta Soave Classico, \$11.00: Classy!
 - 2007 French Maid Chardonnay, France, \$10.00: Apple pie!
 - 2006 Oisly Thésée Touraine Sauvignon Blanc, France, \$8.00: Bring on the shellfish!
 - 2006 Anselmi Pinot Grigio, Italy, \$10.50: Rich...
 - 2006 Lotengo Torrentes, Argentina, \$9.50: Let's tango baby!
 - 2007 Argiolas Costamolino Vermentino, \$15.00: Always great! 89 points.
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1930 Commercial Street SE
Salem, OR 97302
503-589-0775

RETURN SERVICE REQUESTED

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