

Are we going to have an Indian summer? I love this time of year. It is harvest, time to feast on all our fresh local produce, enjoy tasty red wines and watch the sunset! Put the gin back in the cupboard and start popping bottles of wine! We have so much to celebrate! How about life! I toast to you~ This is the first time I have not sent this letter post, due to family issues. My apologies for any inconvenience to you. This letter is posted at www.santiamwine.com and hard copies are available at the shop. Befriend us on facebook. Thanks for shopping at Santiam Wine Company

All my Best! Debbie

# September, 2010 Volume LXXXVIII

# STORE HOURS

MONDAY - FRIDAY: 11AM - 6PM SATURDAY: 10AM - 6PM

# TASTING HOURS: 4 TIL' 7PM

FRIDAYS THIS MONTH: SEPT. 3RD, 10<sup>TH</sup>, 17<sup>TH</sup>, 24<sup>TH</sup>

# COMPLIMENTARY WINE TASTINGS EVERY SATURDAY 12-4PM! PLEASE JOIN US!

# Debbie's Recommended Wine We provide Cascade Baking Company Rustic French

2007 M. Chapoutier Côtes du Roussillon-Villages Domaine de Bila-Haut Latour-de-France Occultum Lapidem \$21.50

A blend of Grenache, Carignan, and Syrah, the 2007 Cotes du Roussillon Villages Latour de France Occultum Lapidem smells of violets, toasted walnuts, cassis, licorice, rosemary, roasted meats, and sea breeze. The influence of Syrah – which, tends to be featured in slightly larger percentages in Bila-Haut wines than in most of Roussillon - is very much in evidence. Fascinating suggestions of brine and iodine, resinous southern French herbs and exotic spices, inform the deeply fruited as well as richly carnal palate, where a

caressing polish and tender, ultra-refined tannins make themselves subtly felt. The finish here is bright and refreshing even as it is profoundly rich. If there are two words I would use, "dense," and "active." I imagine this incredible value and remarkable performance for its vintage will be well worth cellaring for 5-7 years. 93 Points Wine Advocate (Robert Parker) Try this wine with grilled Lamb or Pork Loin with Rosemary and fresh grilled veggies.

# 2007 NxNW Columbia Valley Cabernet Sauvignon \$22. WA.

Blended from 11 vineyards and is composed of 84% Cabernet Sauvignon, 19% Merlot, with the balance Cabernet Franc and Petit Verdot aged for 15 months in French and American oak. A glass-coating opaque purple color, it displays aromas of cedar, baking spices, herbs, incense, black currant, and blackberry. Layered on the palate, dense, and already exhibiting some complexity, this lengthy effort will reward 3-4 years of cellaring and offer a drinking window extending from 2013 to 2022. 92 Points Parker

- \* WINE TAGS FOR YOUR WINE CELLAR
- \* ITALIAN & SPANISH OLIVE OILS (STOP BY FOR A TASTE!)
- \* MALETTI BALSAMIC VINEGAR +SHERRY WINE VINEGAR
- \* DRIPLESS POUR SPOUTS \* GIFT BASKETS \* GIFT BAGS
- \*SHIPPING BOXES \* VINTURI WINE AERATOR & TOWER
- \*JOEL PALMER WHITE TRUFFLE OIL \*ODOLLA ROASTED COFFEE BEANS

# WINE TASTING SCHEDULE

Please mark your calendar!

baguettes at our Friday tastings!

FRIDAY, SEPTEMBER 3RD 4-7 PM PRICE TBD

Pinot Noir 2 from Oregon and 2 from California and 2 from Burgundy. To make this interesting we will taste blind!

SATURDAY, SEPTEMBER 4TH 12-4 PM FREE Six wines from the September Cheap & Cheerful!

MONDAY. SEPTEMBER 6TH CLOSED **LABOR DAY WEEKEND** 

FRIDAY, SEPTEMBER 10TH 4-7PM PRICE: \$15

Grenache Blends from around the globe Including Bila-Haut as featured!

SATURDAY, SEPTEMBER 11<sup>TH</sup> 12-4 FREE

The other Six wines from the September Cheap & Cheerful Six pack

FRIDAY, SEPTEMBER 17TH 4-7 PM PRICE TBD

Wines from Argentina mostly Malbec!

SATURDAY, SEPTEMBER 18TH **12-4** FREE Guests from Del Rio Vineyards of the Rogue Valley will be here with many tasty

FRIDAY, SEPTEMBER 24TH 4-7 PRICE: TBD

Red Blends from Washington, CA & Oregon including the NxNW as featured.

SATURDAY, SEPTEMBER 25TH 12-4 FREE! Bubbles, Cava, Domestic & Prosecco!

FRIDAY, OCTOBER 1ST 4-7PM PRICE TBD Spanish Wines

- \* WILLAMETTE VALLEY CHEESE

\* DECORTIVE PEWTER BOTTLE STOPPERS

\*CASINA ROSSO BLACK TRUFFLE, FENNEL AND BORCINI SEASALTS

VIGNALTA ROSEMARY SEASALT \*EASY WINE OPENERES

\*VACUVIN WINE SAVER AND EXTRA CORKS \* BITROVO SEA SALT & TRUFFLE XOCOLATE SHIPPING AVAILABLE \* GIFT CERTIFICATES!

# September 2010 Cheap & Cheerful 6-pack: \$61.65

In this month's hand-picked Cheap and Cheerful Six packs are incredible wine values from Spain, Argentina, California and Australia. 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! Mix the white and red up if you wish! Don't forget to reuse your 6 pack boxes and save .50 off your next 6-pack!

#### 2007 Sledgehammer Zinfandel, California: \$13

Intense aromas of blackberry, black pepper, toasted oak and a hint of brown spice. In the flavor there's raspberry and blackberry with vanilla and toasted oak from aging in small barrels. Berries, brown spice, and oak complexity continue in a long finish.

# 2007 Glorioso Tempranillo, Rioja, Spain: \$10

This very approachable Tempranillo falls under the Crianza-which means by Spanish wine law it must be aged a minimum of two years, and one of those years must be aged in the barrel. It presents significant red fruit and leather with exotic spices, cocoa, Tabasco and ample peppery tones. The plate is bright led by smoky fruit and spice flavors. A very easy drinking wine that will partner nicely with tapas or aged cheeses.

#### 2004 Shingleback Show Reserve Shiraz, Australia \$13.

Dark and spicy, with a strong licorice note running through the black cherry and pepper flavors, lingering on the fine-grained finish. Drink now through 2015 **87 Points Wine Spectator** 

## 2004 Anciano Tempranillo Riserva, Spain: \$10.

The 2004 Riserva Aged 5 Years is a bit more deeply colored while revealing aromas of damp earth, mocha, tobacco, and black cherry. On the palate it is sweetly fruited, easy-going, and nicely balanced leading to a seamless, fruity finish. Drink this excellent value over the next 6 years. 88 Points Robert Parker

#### 2008 Bodegas y Vinedos O. Fournier Urban Uco Malbec Argentina: \$12.50

Fresh and pure, with a juicy beam of dark raspberry and boysenberry fruit intertwined with floral and anise hints. There's a nice supple finish. Delicious. Drink now. 89 Points Wine Spectator

#### 2008 Renwood Cabernet Sauvignon, California: \$10

Loaded with great flavor a nice smooth touch of oak you could enjoy this wine with a hamburger or one glass at a time! This winery is well known for great Zinfandel and good value wines.

## September White Cheap & Cheerful 6-pack: \$63.

2008 Luna Pinot Grigio, California:	\$13	Tasty!
• 2008 Domaine Reine Juliette Picpoul de Pinet, France:	<b>\$9</b> .	Perfect!
• 2009 Cameron Hughes Lot 145 Santa Barbara Chardonnay CA.	<b>\$13</b> .	Creamy
2009 In'ka Sauvignon Blanc, Chile:	<b>\$10</b> .	Satisfying!
<ul> <li>2009 Castelli Di Jesi Verdicchio, Italy: (Small Vineyards)</li> </ul>	<b>\$12</b> .	Refreshing!
<ul> <li>2009 Ostatu Blanco, Spain: 87 points Parker</li> </ul>	\$13	Very good!



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