



Here we are in September again. Soon, the leaves on the trees will begin to turn their lush shades for fall. A season we can all enjoy, along with a nice glass of Oregon Pinot Noir. I am eager to evolve Santiam into a place you can come and enjoy some time alone, with a guest or group. Lunch, afternoon snack, a glass of wine or dinner.

Santiam will now have enough people to serve you at all times.

Thank you for shopping and supporting us here at Santiam Wine CO. & Bar. You have helped greatly in making this move to 12th ST a bona fide success!

Cheers, Debbie

P.S.

Your favorite,

Minestrone Soup is back on our menu through September!

WHAT'S NEW!

Everyday

Bacon, Lettuce, Tomato & Onion on a Ciabatta roll with fresh Asiago Cheese Melted to perfection. To die for!

We can also make this Veggie!

What fabulous wines

we are drinking now:

2009 Alexandria Nicole Mackay Duck Press Red

Destiny Ridge Vineyard, WA. \$21

60% Cabernet Sauvignon, 18% Malbec 8% Cab Franc, 10% Merlot, and 4% Petit Verdot

Excellent full bodied Bordeaux blend. Lots of depth cocoa, mineral, cassis, overlaid with bright pure cherry note. Long finish with lingering silky tannins.

2009 Paul Hobbs Crossbarn Chardonnay \$27

A stunning bargain is the 2009 Chardonnay CrossBarn, which was aged in 75% stainless steel, was put through 100% malolactic, and 15% was barrel fermented in order to provide a subtle hint of spice. Made in a steely, Chablis-like style, it offers up full-bodied tropical fruit notes intermixed with hints of honeysuckle and crushed rocks. Drink this 4,000-case beauty over the next several years. **91 Points Robert Parker**

JK Carriere Provocateur Oregon Pinot Noir \$24.50

The Provocateur in which Temperance Hill fruit plays a large role. Herbal notes stop just short of being too green. Aromas of black cherry, black raspberry, and plum lead to a savory, moderately structured wine that has good balance and length. It will drink well for another 5-6 years.

90 Robert Parker

Did you know?

Santiam Wine is open on Monday's 12-6 PM

You can call for lunch to be ready or to go...

SEPTEMBER WINE TASTING SCHEDULE

Mark your calendar for this exciting line-up

SATURDAY, SEPTEMBER 1ST 12-4 PM FREE

Cheap & Cheerful Six-Pack 3 whites & 3 reds

CLOSED SUNDAY, MONDAY & TUESDAY LABOR DAY

HAVE A GREAT WEEKEND! I'LL SEE YOU WEDNESDAY!

WEDNESDAY, SEPTEMBER 5TH 4-7 PM COST: \$12

Featuring: Homemade Minestrone Soup w/Italian Sausage, Salad and a 4oz glass of Gamay \$12 Treat yourself to this perfect light dinner

FRIDAY, SEPTEMBER 7TH 4-7 PM COST: TBD

Washington Rhone Rangers Grenache, Syrah, Mouvedre

SATURDAY, SEPTEMBER 8TH 4-7 FREE

Cheap & Cheerful Six-Pack 3 whites and 3 reds

WEDNESDAY, SEPTEMBER 12TH 4-7 PM COST: TBD

Rose Bubbly

FRIDAY, SEPTEMBER 14TH 4-7 PM COST: TBD

Spanish Wines

SATURDAY, SEPTEMBER 15TH 12-4 FREE

New Zealand Sauvignon Blanc

WEDNESDAY, SEPTEMBER 19TH 4-7 PM COST: TBD

Rombauer Chardonnay Taste off. Come & Vote!

(Looking for the next best buttery Chardonnay)

This tasting will be blind :-)

FRIDAY, SEPTEMBER 21ST 4-7 PM COST: TBD

Grenache from around the globe

SATURDAY, SEPTEMBER 22ND 4-7 PM FREE

Leftovers ...you may be surprised

WEDNESDAY, SEPTEMBER 26RD 12-4 COST: TBD

Wines from Alexandria Nicole Cellars

FRIDAY, SEPTEMBER 28TH 4-7 PM COST: TBD

Amazing Malbec from Argentina

September Six-Pack Red Cheap & Cheerful 6-pack: \$62

In this month's hand-picked Cheap & Cheerful Six-Packs for September You will find incredible wine values from Macedonia, WA. Spain & France 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!

Reuse your 6-pack boxes or bags and save 50¢ off your next 6-pack! Drop off ANY six-pack containers

SANTIAM IS NOW OPEN UNTIL 11- 7 o'clock TUESDAY—FRIDAY. Mon 12-6 Sat. 10-6

NV Bookwalter Note Book Red Blend Columbia Valley \$10

The wines aromatics display a complex array of red fruits like Bing cherries, raspberries, red currants and figs wrapped with hints of cinnamon, sandalwood, cloves, rose petals and traces of dried herbs. The wine enters the palate sweet and then rolls into a well-rounded mid-palate where the bright red fruits erupt. Secondary flavors of cocoa, pomegranate, toast, dried herbs, tobacco and cola are followed by a smooth, lingering finish that is complimented by the natural sweetness and acidity of the wine. The base is 42% Cabernet Sauvignon, 33% Merlot, 18% Syrah.

2010 Tikeš Vranec Special Selection Macedonia \$11

Intense ruby red color with rich aromas of wild berries. The taste reveals dry plums and matured morello cherries in good harmony with sweet tannins. Overall, this wine is complex and intense. It pairs well with spicy and strong dishes and grilled meat, including beef, lamb, duck and wild game. **90 Points Robert Parker**

2010 Seven Falls Cabernet Sauvignon Wahluke Slopes WA \$14

Undeniable quality in this bottle, dark ruby fruit and rich plum and currents with a hint of oak on the nose. Rich and full bodied. Enjoy now and over the next 3-5 years. Food pairing grilled Ribeye steak

2009 Chateau Tour Chapoux Bordeaux, France \$12

Blend: 60 merlot, 20 cab, 20 cab franc. Dark chocolate covered cherry with ripe plum fruit notes and a dense concentrated finish. Mid weight tannins make this a perfect wine for early fall, pairing well with flank steak, duck and mushrooms.

2009 Las Rocas Old Vine Garnacha Spain \$12

The 2009 Las Rocas is 100% Garnacha sourced from 80-year-old vines from the DO of Calatayud with 25% of the wine aged in wood. It is a forward, savory, ripe, succulent offering that should prove to be a crowd-pleaser. It is an outstanding value that will deliver enjoyment over the next 5 years.

90 Points Robert Parker

2010 Finca el Tesso Tempranillo Spain \$10

For five generations, Angel Paiva's family has cultivated wine on their picturesque family estate in western Spain. Notes: Bursting with plump, ripe fruit, this Tempranillo shows what the best of Spain is doing today. Smoky aromas of plum, black pepper, soy, and cranberry.

September White Cheap & Cheerful \$60.30

2009 Alexandria Nicole Pinot Gris Washington \$14

2011 Herencia Altés Grarnatxa Blanc Spain \$10

2011 Tikeš Rkaciteli, Macedonia \$11

2011 Visionary Pinot Gris Willamette Valley \$13

2011 Yali Sauvignon Blanc Chile \$9

2011 Aveleda Vinho Verde Portugal \$10



Contact us

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Follow us on Facebook!

**September 2012
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STORE HOURS

MONDAY 12-6 PM

TUESDAY-FRIDAY 11AM - 7PM

SATURDAY 10AM - 6PM

WINE TASTING

WEDNESDAY & FRIDAY

4 TIL' 7PM

**COMPLIMENTARY
WINE TASTINGS
EVERY SATURDAY
12-4PM!**

PLEASE JOIN US!

*** STACKABLE 3 PACK FROM RED RIDGE OREGON OLIVE MILL \$15**

*** SPECIALTY CHEESES FROM AROUND THE GLOBE * CARONA BEANS**

*** CASINA ROSSO BLACK TRUFFLE, FENNEL SEASALTS**

*** VIGNALTA ROSEMARY SEASALT**

*** VACUVIN WINE SAVER AND EXTRA CORKS**

*** ITALIAN, SPANISH & PORTUGUESE OLIVE OILS —SAMPLES AVAILABLE**

- MALETTI BALSAMIC VINEGAR

SHERRY WINE VINEGAR * DRIPLESS POUR SPOUTS * GIFT BASKETS

*** SILKY ASIAN GIFT BAGS * SHIPPING BOXES * SHIPPING AVAILABLE**

*** GIFT CERTIFICATES! * FREE TISSUE WRAP AND HAND TIED BOW!**

JUST ASK.

*** YOU CAN ALSO PURCHASE OUR MARINATED NUTS, OLIVES, OR FRESH**

CUT CHEESES— PRICES POSTED AT THE STORE. TO GO AVAILABLE!