

**From:** Debbie debbie@santiamwine.com  
**Subject:** Zinfandel wine tasting Dinner special Gorgonzola Cheeseburger w/ truffle fries  
**Date:** January 30, 2020 at 5:13 PM  
**To:** bwelsh@mind-over-media.com

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Good evening, We are ending the month with sexy Zinfandel a good way to begin the romantic month of February! Date: Friday, January 31st from 4-8 PM

FYI Our Champagne Brunch is Saturday, February 1st from 10-4 PM see our menu below the wines for Friday.

### **Friday Dinner Special: Gorgonzola Deluxe Cheeseburgers w/ Truffle Fries or green salad**

**Reservations Welcome: Call us at 503-589-0775**

**Full pour: \$38 Half pour: \$21**

#### **The Wines:**

**2017 Turley Old Vine Zinfandel \$32** Medium to deep ruby-purple in color, the 2017 Zinfandel Old Vines features exotic spice accents over a core of blueberry and boysenberry compote, crushed black cherries and berries with notes of cinnamon stick and potpourri. Medium to full-bodied, it has loads of spicy black and blue fruits in the mouth with firm, ripe tannins to frame and juicy acidity, finishing long and very spicy. 12,000 cases produced. **92 Points Robert Parker**

**2016 Lust by Michael David \$56** Lust is one of the seven deadly sins, and this tiny-production wine from Michael David is a fitting adjunct to the winery's Seven Deadly Zins offering. Spicy, perfumed oak aromas and equally spicy oak flavors accompany deep tones of black cherry and dark chocolate. The wine has a thick coating of tannins that helps support all the richness and elevated body. **92 Points Wine Enthusiast**

**2016 Green & Red Chiles Canon Zinfandel \$29** Sleek and elegantly complex, with expressive cherry, sweet anise and pepper flavors that glide on a long finish. Drink now through 2025 **92 Points Wine Spectator**

**2017 Hartford Old Vines Russian River Valley \$50** Medium to deep garnet-purple colored, the 2017 Hartford Zinfandel Russian River Valley opens with bombastic blueberry pie, raspberry preserves and blackberry tart scents with waft of potpourri, Chinese five spice, raisin cake and dusty soil. The palate is full-bodied, rich and spicy with a zippy line of freshness and a long chewy finish. **90 Points Wine Advocate**

**2017 Robert Biale Vineyards Stagecoach \$65** Medium to deep garnet-purple colored, the 2017 Zinfandel Stagecoach Vineyard leaps from glass with baked raspberries and red currants with notes of fruitcake, spices and earth plus a waft of cigars. The palate is full-bodied, juicy and lively with a plush texture, finishing long. **91 Points Wine Advocate**

**2017 Taken by Taken Wine Co. Napa Valley \$29** This opulent, approachable blend showcases a silky palate with fruit forward flavors. This wine has a medium body full of maraschino cherry, sweet currant and crushed violets leading to a soft, silky, lingering finish. 44% Zinfandel, 37% Cabernet Sauvignon, 11% Merlot, 6% Petite Sirah, 2% Malbec. 2017 produced lower yields but excellent quality and concentration throughout the Napa Valley. Due in part to the drought, but more so an extended period of cool weather during bloom, our grape clusters were on the lighter side and our berries stayed smaller with thicker skins. All in all, this vintage produced great quality fruit and excellent wine

**2017 La Storia Zinfandel by Trentadue \$23** The wine is bright and lively with concentrated "Zini" aromas of dark cherry, blueberry and plums and some of the typical raisins aromas. The fine oak barrel aging brings in subtle aromas of vanilla, maple, cinnamon and slight toast and smokiness. The mouth feel is solid, with medium to full body and very soft and elegant tannins that accentuate the wine's long and juicy finish with lively acidity. Zinfandels when balanced are very versatile food pairing wines with broad range and this wine will satisfy your palate with many of your favorite dishes. Blend: 87% Zinfandel, 11% Petite Sirah, 2% Montepulciano

**Santiam Wine & Bistro**

**Champagne Brunch featuring Moet Chandon Champagne**

**House Mimosa**

Saturday, February 1<sup>st</sup> From 10-4

FYI our regular menu is also available

Special Menu options

Add our perfectly cooked poached egg to any meal

Mediterranean Frittatas mushrooms, zucchini, red bell, feta cheese, Basel with hash browns

Deluxe Cheeseburgers w/Truffle French fries

Crab Cakes & hash browns

Crab Benedict & hash browns

Biscuit & sausage gravy, hash browns

Bacon & egg biscuit sandwich

Salmon Lox & Bagels

Avocado toast

Mini Cinnamon rolls

Blueberry Scones

Desserts

Tiramisu

Ganache Brownie

Affogato

Thank you

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