

From: Debbie debbie@santiamwine.com
Subject: Reds from Chile with Flank Steak & Mushrooms
Date: October 25, 2018 at 5:02 PM
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Now is the time to taste the great red wines from around the world! We are starting with the greats from Chile! You don't want to miss this!

Date: Friday, October 26th from 4-8 PM

Reservations welcome: 503-589-0557

Dinner Special: Flank Steak & mushrooms, Sweet Potatoes with Meringue & Roasted Brussels

Wine tasting cost: full pour \$32 half pour \$18

Just a reminder: Our Chef Kelly is busy in the kitchen baking amazing halloween cookies, cupcakes, and cakes. You may want to add them to your shopping list! She is happy to do special orders too!

The Wines:

2013 Quebrado de Macul Domus Aurea Cabernet Sauvignon Maipo Valley, Chile \$62 The 2013 Cabernet Sauvignon Domus Aurea showed a penetrating nose with plenty of aromatic herbs, dried flowers, pollen and spices with a brightness of fruit that sets it apart from the rest of Cabernet from Maipo. The vineyard has some 4% Cabernet Franc intermixed in the old vineyard (planted in 1970) that is used for this wine. It's very balsamic and with a tasty palate with abundant, fine-grained tannins with the classical Cabernet texture. This is always balanced and elegant, quite traditional and expressing the place from which it comes. 31,900 bottles produced. It was bottled in January 2015.

95 Points Wine Advocate

2013 Neyen Espiritu de Apalta, Colchagua, Chile \$62

The 2013 vintage produced a superb 2013 Neyen, an old vine blend of Cabernet Sauvignon and Carménère from Apalta. It fermented with indigenous yeasts in closed stainless steel vats and matured in French oak barrels, 25% of them new, for 12 months followed by a further six months in 3,000- and 5,000-liter oak foudres. This is a lot fresher (there are touches of red fruit), and the élevage has changed. The wine feels quite different, with good complexity and better integrated oak. The palate is a lot sleeker, too; the tannins are fine-grained, and there's good balance and freshness. **93 Points Wine Advocate**

2011 Vina Maquis Lien, Colchagua Valley Chile \$30

35% Cab Franc, 30% Carménère, 25% Syrah, 10% Petite Verdot. Aged for a year in new and used French oak barrels) Dark ruby. Suave, smoke-accented cassis, blackberry, licorice and pungent flowers on the perfumed nose. Juicy black and blue fruit flavors show very good depth and clarity, and a sweetening vanilla nuance emerges as the wine opens up. The smoke and blue fruit notes drive the gently tannic finish, which features mocha and violet flourishes. **90 Points Vinous**

2015 Casa Del Bosque Gran Reserve Syrah \$20

(raised in neutral French oak barrels) Deep lurid pink. High-pitched red berry, candied lavender and white pepper scents pick up a smoky mineral overtone as the wine opens up. Juicy, focused and nicely concentrated, showing very good nervosity to the sappy raspberry, cherry and violet pastille flavors. Finely etched and seamless in texture, displaying strong closing persistence and resonating florality. **90 Points Vinous**

2014 Calu Cabernet Franc Chile \$14

The 2014 Cabernet Franc from the Reserva Especial range contains small percentages of other grapes, in this case 7% Petit Verdot and 5% Carménère. In this range half of the wine matures in oak, and the rest is kept in

stainless steel for approximately one year. All these wines come from the cooler coastal part of Colchagua, from Marchigüe. It is fresh, with natural balance and good freshness, with fresh fruit and nothing jammy. Very tasty Cabernet Franc. 20,000 bottles produced. **89 Points wine advocate**

2016 Carmen Reserve Carménère Chile \$15

This opens with berry and tar aromas. It's full bodied yet balanced, with blackberry, herbal plum and baking spice flavors that finish steady. Drink now–2022. 89 Points Wine Enthusiast

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