

From: Debbie Rios debbie@santiamwine.com
Subject: Gigondas and Châteauneuf du Pape tasting tomorrow
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To: tasting@santiamwine.com

DR

Time to taste some serious wine~ Join us for the most popular tasting of the season Southern Rhone Gigondas and Châteauneuf du Pape

When: Friday, December 19th

Time: 4-8 PM

Cost: full pour \$33. half pour \$19

Shop here for all your Xmas needs! We have great stocking stuffer, chocolates, 1/2 bottles of Champagne, Port, Pinot Noir, Cabernet and Châteauneuf du Pape, Salts, Gift Certificates, Olive Oil, Extreme Chocolate small batch pure Madagascar Vanilla Extract for your favorite baker, Gourmet Cheese, Riedel decanters, Riedel Glasses. If I don't have what your looking for I can still order before Christmas.

The Wines:

2012 Saint-Damien Gigondas Vieilles Vignes \$33

Starting out, the 2011 Gigondas Vieilles Vignes is a blend of 85% Grenache and 15% Mourvedre that spent 6 months in old foudre followed by a year in concrete tank. Its ruby/purple color is followed by a rich plum and kirsch driven-bouquet, with plenty of smoked meats, wild herbs, violets and spice-cake all emerging from the glass. A supple, heady and character filled Gigondas that has a knockout texture, notable freshness and a solid length, it should have a solid decade of longevity. Drink now-2021. **92 Points Robert Parker**

2010 Alain Jaume Gigondas Terrasses de Montmirail \$38

Other Alain Jaume 2010s include the brilliant 2010 Gigondas Terrasses de Montmirail. It exhibits copious notes of black currants, crushed rocks and spring flowers along with good minerality and depth in its full-bodied, ripe style. This sensational Gigondas will benefit from 2-3 years of cellaring and keep for up to 15 years. **92 Points Robert Parker**

2012 St Cosme Gigondas \$48

Moving to the releases in barrel, the 2012 Gigondas (60% Grenache and the balance mostly Mourvedre, with some Syrah) has plenty of potential, with juicy black raspberry, sweet spice, licorice and toasty notes as well as medium to full-bodied richness and depth on the palate. Nicely balanced, it shows the purity of the vintage, as well as a relatively approachable style that should allow it to drink nicely on release. **90-92 Points Robert Parker**

2012 Raymond Usseglio & Fils Châteauneuf du Pape Cuvee Girard \$48

The 2012 Châteauneuf du Pape Cuvee Girard Non Filtre to have slightly more concentration and mid-palate depth over the classic cuvee, but they're largely similar. Ripe dark fruits, leather, licorice and cured meats all give way to a medium to full-bodied, concentration and nicely structured 2012 that will drink beautifully through 2024. **90 Points Robert Parker**

2012 Clos des Brusquieres Châteauneuf du Pape \$45.

Like the 2013, the 2012 Châteauneuf is 75% Grenache and then small parts Syrah, Mourvedre and Cinsault. Partially destemmed and aged in equal parts concrete tank and older barrels, it has classic, old-school feel in its peppery, saddle leather, garrigue, currant, olive tapenade and licorice driven bouquet. Medium bodied, elegant and beautiful balanced, enjoy this textbook

pepper-driven bouquet. Medium-bodied, elegant and beautiful balanced, enjoy this textbook Châteauneuf over the coming decade.

90 Points Robert Parker

2012 Raymond Usseglio & Fils Châteauneuf du Pape Cuvee Imperiale \$80

“My favorite of the lineup, and one of the top Châteauneufs in the vintage, the 2012 Châteauneuf du Pape Imperiale is 95% Grenache (5% other varieties) that comes from 100-year-old vines and the pure sand soils of the Piallon (near Rayas) and Girardette (near Charbonnière) lieux-dits. It offers awesome black and blue fruits, violets, licorice and crushed rock-like minerality in its full-bodied, balanced, pure and elegant profile. Impressively concentrated, inky colored and with sweet tannin, it’s capable of evolving for 12-15 years or more.” **95 Points Robert Parker**

SHOP, SHOP, SHOP!

Merry Christmas!

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