

**From:** Debbie Rios debbie@santiamwine.com  
**Subject:** Bordeaux Wine Tasting Friday night  
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**To:** tasting santiam tasting@santiamwine.com

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## Happy New Years!

**The next two days are full of excitement around here! Bordeaux Friday night and Saturday is live music, special menu with all the thrills of New Years Eve except we will be home way before Midnight!!! Check-out our attached menu**

**Where:** Santiam Wine & Bistro  
**Tasting:** Bordeaux and Bordeaux Style Reds  
**When:** Friday, December 30th  
**Time:** 4-8 PM  
**Cost:** Full pour \$40 Half pour \$22

**Special Entrée:** Beef Bourguignon with Corona Beans

### The Wines:

#### **2012 Chateau Clos Manou Bordeaux Medoc \$42**

A terrific effort in 2012 from a northern Medoc vineyard near St.-Christoly, this blend of 56% Cabernet Sauvignon, 29% Merlot, 14% Petit Verdot and 1% Cabernet Franc possesses sweet, soft, sexy tannins, a surprisingly opulent mouthfeel, impressive purity and a medium-bodied, long finish. Clos Manou continues to over-perform for its humble pedigree. The 2012 should drink well for 6-10 years. **91 Points Robert Parker**

#### **2012 Susana Balbo Brioso Bordeaux Blend Argentina \$45**

The Susana Balbo 2012 Brioso is a blend of 50% Cabernet Sauvignon, 20% each Malbec and Cabernet Franc and the rest Petit Verdot from their estate vineyard in Agrelo planted at high-density (8,000 plants per hectare). It fermented in a mixture of egg-shaped cement tanks, large oak vats and open barriques and then matured in 100% new French oak for some 14 months (less than in the past, down for 18 months). The nose is very classic with plenty of cedar wood, smoke, sweet spices, graphite, blackberries and dark plums that reflect the ripe, warm vintage. The medium to full-bodied palate drinks like a classic, serious Bordeaux blend aimed for the consumer who wants an elegant, balanced, complex and powerful wine with polished tannins and good length. It has French style with an Argentine twist. This is the last vintage sourced for Agrelo, as in the future this wine will be a blend of fruit from Agrelo and Gualtallary in Tupungato in the Uco Valley. You can have up to 20% grapes from other places and still keep the appellation, so it will continue to be Agrelo, but there will be other origins in the blend. This 2012 will benefit from some time in bottle before pulling the cork. 18,000 bottles produced. **92 Points Robert Parker**

#### **2011 Chateau Gazin Pomerol \$54**

Medium bright ruby. Sappy aromas of black cherry, blackberry, violet and sassafras. Fresh and juicy, with nicely textured, concentrated flavors of dark berries, bitter chocolate and spices. This solidly structured Pomerol finishes with firm but ripe tannins and lovely floral perfume. Well done. **90 Points Wine Spectator**

**2010 Chateau Haut La Grace Dieu St Emilion \$43**

A heady style, with a core of dark fig, boysenberry and blackberry fruit pumping along nicely, featuring tar, licorice snap and alder notes in the background. The dense, well-built finish has a lurking graphite accent that should emerge with cellaring. Best from 2015 through 2022. 200 cases made. **92 Points Wine Spectator**

**2012 Chateau St Jean Cinq Cepages CA \$66**

The 2012 Proprietary Red Cinq Cepages is made from five Bordeaux varietals – 84% Cabernet Sauvignon, 6% Merlot, 6% Cabernet Franc, 2% Malbec and 2% Petit Verdot, aged 20 months in primarily French oak. The wine has a dense ruby/purple color, loads of crushed rock, cedar wood, chocolate, blackcurrant and Chinese black tea notes. It is medium to full-bodied, with sweet tannin and an impressive future. This wine will actually benefit from several years of bottle age and should last 15 or more years.

**91 + Robert Parker Wine Advocate Reviewed in March 2016**

**2014 Lewis Cellars Mason's Cabernet Sauvignon Napa Valley \$75**

At 13 Mason is still the youngest brother, but big things come in small packages and this 2014 Mason's is full-on Napa Cabernet packed with juicy black plum and mature, chocolaty tannins. There's also plenty of Heath bar, cocoa powder and sweet oak spice to crank up the fun factor before things get too serious. 800 cases produced. **2013 Lewis Cellars Cabernet Sauvignon Ranked 1 in the Wine Spectator Top One Hundred**

**Happy New Year!!!!**

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**New Years 2016**

Performing our acoustic entertainment

Tonight, please welcome

Wyatt Basaraba & Ty Brewen

First Seating: 5

Second Seating: 7:15

\$75 per person plus gratuity

Reservation required.

Your first glass of Moët & Chandon Imperial Brut Champagne is included!

Dinner menu by Chef Katie Eckerdt

Your choices include one from each course

STARTERS

**Oysters Rockefeller**

**Blue Cheese Cake**

With basil pesto and spiced walnuts

**Prawn cocktail**

Served with our homemade cocktail sauce

SECOND COURSE

**Winter Panzanella**

Arugula, roasted butternut squash, pecans, dried cranberries, blue cheese tossed in Dijon vinegar dressing

**Lobster Bisque**

ENTRÉE

**Slow Roasted Prime Rib**

Served with garlic mashed potatoes and roasted Broccolini

**Parmesan crusted Salmon**

Served with roasted fingerlings and glazed carrots

**Roasted Vegetable Risotto**

Tomato risotto topped with roasted eggplant, zucchini and asiago

DESSERT

**Flourless Chocolate Cake**

Cinnamon whipped cream and hazelnut praline

**Crème Puffs**

Pate Choux with Meyer lemon cream filling and honey whipped cream.