

Another beautiful day in Oregon! Wow!

Come on down and bring your friends...cause you don't want to miss this tasting, outstanding wines and great values too!

- **Date: Friday, March 9th**
- **Where: Santiam Wine Company & Bar**
- **What: Spanish Reds**
- **Time: 4-7**
- **We will have plenty of wines on hand if you are in the buying mood, you can also place orders if we do run low.**

Cost: \$16. TOTAL ALL SIX WINES Full Pour, 1/2 Pour \$10. (Unless, the Alto Moncayo shows up then you will have the choice of a super pour!) This will be an awesome tasting either way (nothing under 90 points)

THE WINES:

2009 Arzuaga La Planta Rebera Tempranillo Del Duero \$15.

Arzuaga's 2009 La Planta is the best vintage I have tasted of this cuvee. It is 100% Tempranillo sourced from 20-year-old vines aged for 6 months in seasoned French and American oak. Purple in color with an enticing nose of cedar, spice box, incense, a hint of balsamic, and black cherry, this is a firm, well-balanced, savory wine that belies its modest price. Complex, mouth-filling, and well-proportioned, it over-delivers in a big way. Drink it over the next 6 years. **90 Points Robert Parker**

2010 Camino De Navaherreros Garanacha \$14. roll your rrrrrrrrrrrrr's

Bright violet color. Highly perfumed aromas of strawberry and raspberry preserves, Asian spices and candied flowers. Reminds me a lot of a pinot noir, offering juicy red berry flavors and suggestions of star anise and cinnamon. Very fruity wine, with impressive finishing cut, precision and floral-driven persistence. **90 Points Stephen Tanzer**

2007 Val LLach Embruix \$24.

Celler Vall-Llach and the wine's importer have wisely decreased the price of the entry-level 2007 Embruix de Vall-Llach to the point that it is one of Priorat's best values. Made from the estate's younger vines, it is a blend of 30% Garnacha, 30% Carinena, 20% Cabernet Sauvignon, with the balance Merlot and Syrah. Fifty percent of the wine was barrel-fermented and all of it was aged for 16 months in 225 and 300-liter seasoned French oak. A glass-coating opaque purple color, it offers up an enticing bouquet of underbrush, damp earth, mineral, incense, black currant and black cherry. This is followed by a full-bodied, dense, savory wine with layers of spicy fruit and a lengthy, pure finish. It can be enjoyed now but will benefit from 1-2 years of additional cellaring. **91 Points Robert Parker**

2008 Prima Tinta de Toro \$25.

Bodegas Maurodos's 2008 Prima is 95% Tinta de Toro and 5% Garnacha aged for 12 months in seasoned French and American oak and bottled without filtration. Purple-colored, it displays a nose of cedar, spice box, violets, mineral, and blackberry. On the palate it is juicy, succulent, and concentrated, leading to a seamless finish. Drink this outstanding value over the next 6 years. **91 Points Robert Parker**

2006 Nuestro Ribera del Duero, Spain \$23.

The grapes for the 2006 Nuestro are sourced from the highest altitude vineyards in Ribera del Duero. The wine was aged for 12 months in French oak. Dark ruby-colored, it gives up a fragrant nose of mineral, cedar, incense, and blackberry. Layered bordering on plush on the palate, it has excellent depth, savory flavors, and a lengthy, fruit-filled finish. Give it two years to fully blossom and drink it through 2018. **90 Points Robert Parker**

2007 Artadi Vinas de Gain Rioja \$23.

Artadi's 2007 Vinas de Gain is 100% Tempranillo sourced from 40- to 60-year-old vines and aged in 40% new French oak for 12-14 months. A saturated purple color, it delivers an expressive bouquet of wood smoke, pencil lead, mineral, blueberry, and blackberry. Layered and full-flavored on the palate, it is nicely balanced with the structure to evolve for 4-6 years. Drink it from 2014 to 2027. It is one of the better values in quality Rioja. **92 Points Robert Parker**

Saturday, is Cheap & Cheerful Wine tasting 12-4 Did you know we open at 10 AM for you early shoppers...

Cheers!

Debbie Rios / Owner
Santiam Wine Company
1930 Commercial Street SE
Salem, Oregon 97302
503-589-0775
debbie@santiamwine.com
www.santiamwine.com