

Santiam Wine and Bistro September Red Cheap & Cheerful \$94.50

2023 Cana's Feast Bricco Red, Oregon \$18 While the assembly looks toward Italy, the profile is decidedly more reminiscent of rustic Americana, offering fragrant wafts of marionberry jam and blood orange zest that lead into a medium-bodied palate defined by notes of dusty earth, sea breeze, and a prominent herbaceous streak of dried herbs and red wildflowers. Best buy. Varietals: Sangiovese (62%), Syrah (18%), Barbera (8%), Primitivo (7%), Dolcetto (5%)

2021 BruMont LA Gascogne Merlot/Tannat \$14. Matures in vats for one year, no barrel aging to let the grapes and the terroir fully express themselves. Notes of red fruit and spices with soft tannins. A beautiful, full bodied winter red. Dark round fruit from young Merlot and spice, structure from Tannat. A satisfying finish with acidity.

2023 Fortunello La Fortuna Montalcino Rosso, Italy \$20 The 2023 vintage perfectly plays into exactly what makes a great Rosso so appealing: it is marked by incredible energy, bright aromatics, and a wonderfully fresh fruit profile. This pours a brilliant, translucent ruby and immediately offers up gorgeous, inviting aromas of crushed red cherry, wild strawberry, baked earth, and a touch of sweet Tuscan spice. On the palate, it is vibrant and remarkably pure, with supple, easy-going tannins and that mouth-watering [Sangiovese](#) acidity that makes it so insanely versatile at the dinner table. This is classic, unpretentious Sangiovese with serious estate pedigree. It perfectly captures the charm of the 2023 vintage and delivers unbelievable value for anyone looking to drink fantastic Montalcino fruit without having to wait a decade.

N/V Roxyann All Day Wine Rogue Valley \$20 A delightful blend of Cabernet Sauvignon, Merlot, Malbec, and Cabernet Franc. The All-Day Wine Red Wine opens with dark cherry, spice, and toasty oak on the nose. Bright raspberry and cherry on the pallet are framed by nice tannins and a long mocha finish. The All-Day Wine Red Wine goes great appetizers to main courses or just on its own.

2023 Root: One Carmenere Chile \$15 **Carmenere** flourishes in the warm climate and cooling breezes of the Colchagua Valley. Like the Maipo Valley, it is located between the massive Andes Mountains and Pacific's low Coastal Mountains. "The lost grape of Bordeaux" comes home to Chile with this subtly spicy,

2022 Mercer Brothers Cabernet Sauvignon, Horse Heaven Hills WA \$18. This wine is bursting with notes of cherry and raspberry which are accentuated by a hint of almond and creme fraiche. The elegant tannin structure provided by the fruit from Horse Heaven Hills gives balance to the wine. The fruit-forward palate is followed by a long, smooth finish.

Santiam Wine & Bistro September White Six-pack \$88.20

2024 Cotes Mas Orange Vin de France \$18 One Liter Vibrant and boldly textured, Côte Mas Orange from Domaines Paul Mas invites you to explore the artful in-between of white and red winemaking. Crafted from a blend of 55% Grenache Blanc and 25% Grenache Gris, this 2024 Vin de France offers layers of dried fruit, honeyed spice, and a subtly tannic grip. Bottled in a generous 1.0L format, it's a striking choice for the adventurous palate seeking something beautifully unconventional.

2024 Chateau Pajzos Tokai Furmint Hungry \$14.

Region: Tokaji **Grape Variety:** 90% Furmint, 6% Harslevelu, 4% Yellow Muscat

Alcohol Percentage: 12.5%

Viticulture: Vegan Friendly Ageing: Fermentation for 6 months in stainless steel tanks

Color: Pale yellow **Nose:** Highly aromatic with notes of ripe peaches and pears on the nose

Palate: The palate has rich stone fruit and tropical fruit flavors of peaches and lychee. A grapefruit acidity gives freshness to the wine which finishes long and fruity.

2023 Domaine Labbe Abymes Savoie, France \$14 The 2025 Vin de Savoie Les Abymes (commonly produced by estates like Domaine Labbé Abymes) is a crisp, light-bodied Alpine white wine with vibrant mineral-driven acidity and notes of fresh citrus and green apple. The grape varietal is Jacquère.

2024 Lenz Moser Grüner Veltliner Austria 1 Liter \$18. The Grüner Veltliner from the Niederösterreich region has light, fine spicy notes with fruity hints and a lively, pleasant finish. Delicate peppery notes accompany a lovely body with a dry aftertaste. Pairs well with Viennese Schnitzel, but also with beef, seafood, vegetables, Asian dishes, and barbecue

2023 Joseph Drouhin Macon -Villages, France \$20 Notes is bright, limpid color with a floral and fruity nose. It is very direct on the palate "as if biting into a grape," offering a fresh, light style with a pleasant aftertaste.

2025 Anne Amie Muller-Thurgau Oregon \$14 Kim McLeod bottled a real beauty here under her newly rebranded Anne Amie Wines. Made from 100% Müller-Thurgau, a grape typically associated with wines from Germany, Austria, and Northern Italy, Kim captured its essence perfectly from vines planted in 1980 in the Willamette Valley's Yamhill-Carlton AVA. This appealing and surprisingly complex white wine leaps from the glass with aromas and flavors of yellow pear, white peach, apricot, dried herbs and clean minerality. Its mouthfeel is medium bodied with an oily texture, building to an explosive long finish of crushed rocks, white flowers, and citrus peel. The pairing suggestions are vast, but Kim recommends paella, Pad Thai, tuna poke, or arugula and goat cheese salad.