

- 2010 Deyem Valentin Margaux** \$45
 50% Merlot, 50% Cab Sauv, 1% Petit verdot, 1% Carmemere
 A delicious, elegant, complex sleeper of the vintage, this dense plum, ruby/purple-colored wine offers up floral notes mixed with incense, camphor, blueberries and black currants. It is medium to full-bodied and surprisingly deep for a cru bourgeois. Impressively textured, long and supple in the finish, it is meant to be drunk over the next decade. ~ WA
- 2013 La Noblesse Bandol** \$24
 95% Mourvedre, 5% Grenache
 A neighbor of Tempier, this family run estate exhibits all the dark and brooding personality you could ask of the grape. With notes of blackberry and dark chocolate, plus a firm tannic core, this is begging to be eaten with a hearty lamb stew.
- 2015 J. Palacios Petalos** \$22
 Mencia
 Bierzo From old hillside and hilltop vines from across Bierzo's western edge, this excellent example of Mencia shines. This is such a tight and beautiful red with dark berry, stone and limestone character. Medium body, focused and refined. Linear and very long finish. A standard bearer for the region.
- Domaine des Fines Graves, Chenas** \$19
 Gamay
 A very classy Beaujolais. This cru wine is still young and firm. It has great tannins and a dense character that will give a rich generous wine as it matures. Black-cherry fruit dominates along with the structure. Tasting great now but can be put down for a few years as well.
- 2007 Luis Cañas Gran Reserva** \$35
 95% Tempranillo, 5% Graciano
 From over 50 year old vines. ~Heady aromas of mulberry, raspberry, vanilla and exotic spices, with a peppery nuance adding lift. Supple, sweet and focused, offering sappy red and dark berry flavors and suggestions of licorice and mocha. Closes sweet and long, with no obvious tannins and an echo of dark berries.
 Was \$45 now \$35
- 2013 Skouras Megas Oenos** \$30
 80% Aghiorghitiko, 20% Cab Sauv.
 From the north of Greece at 2100ft. The Megas is dense, concentrated and elaborate but elegant. Aromas of ripe fruits such as blackberries and black raspberries, spicy characteristics, smoke and notes of leather fill the nose. On the mouth it is silky yet robust and framed by delicate tannins. A balanced acidity offers flavors of ripe fruits, cloves, black pepper and a touch of herbs.

October Saturday Night Selections

□ 2016 Illahe Viognier

\$18

Willamette Valley The Viognier leaps from the glass with expressive stone fruit, and floral aromas of apricot, tangerine, honey blossom and wet stone. The palate is layered with peach compote, banana peel, and lavender with a touch of uncrushed peppercorn. The wine is steel-fermented to preserve the grape variety's food-friendly acidity and an off-dry palate. Organic

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