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October Madrona Wines Monthly Connoisseur Collection

- 2013 Orr Old Vine Chenin Blanc** (\$22)
A good seafood companion, the crisp acidity is ballanced out by Chenins rich mouthfeel. Erica Orr is a consulting winemaker for some of Woodenville's big boys. This is the first wine under her own label.
12.4% alcohol by volume

- 2009 Laffite-Teston Madiran Vieilles Vignes** (\$23)
100% Tannat
An old vine, 100% expression of Tannat and a great expression of the grape at its best, full dark and lots of tannic structure.

- 2009 Borgogno No Name** (\$45)
Nebbiolo
From CANNUBI, LISTE and FOSSATI vineyards, aged 3 years in lg barrels, from an outstanding producer, THE MEANING: "I have chosen one of my best wine and I called it No Name as a quiet protest against the bureaucracy that afflicts Italian agriculture and the wine world." I guess if you want the word Barolo on it it costs \$85.

- 2010 Corte alla Flora Pugnitello** (\$30)
Named "little fist" for the shape of its grape cluster, the wine has pronounced blackberry, black cherry and floral aromas. It is full bodied and rich with good acidity, finessed tannins, and a warm, rich finish that leaves you wanting more.