



November Saturday Night Specials

Formerly the Connoisseur Club

- **2008 Michel Fonne Grand Cru Mambourg, Riesling, Alsace** \$25
Full and spicy fruit with lots of mineral, diesel and chaukey layers. Quite a lot of wine.
13% alcohol by volume

- **2013 Curot Sancerre** \$21
Sauvignon Blanc
A crisp and complex Sancerre with a good mineral backbone surrounded by crisp dry notes of salt, fruit and big limey finish.

- **2012 Propper Estate Syrah** \$45
Proppers vineyard is next to Cayuse and the neighborliness shows. "notions of lavender, black pepper, bacon fat, plum, and wild herbs, this beauty is full-bodied, thrillingly pure, fresh and elegant on the palate, with integrated acidity" It fullfills the potential of Washington Syrah.

- **2012 Domaine Pierre Usseglio & Fils Côtes-du-Rhône** \$25
70% Grenache, 20% Mourvedre, 10% Cinsault
Usseglio's Châteauneuf scored 95pts in 2012, but so far his Côtes-du-Rhône is under the radar. Not for long we think. The wine has predominate dark cherry notes with dried herbs, charcoal, pepper nose; tasty, dried herbs, charcoal, pepper, mineral palate; and a good finish.
13% alcohol by volume

- **2010 Renwood Gold Coast Zinfandel** \$25
A very complex and slightly feminine example of Zinfandel, Gold Crest offers up a nose that at first is peppery, but finishes with lingering notes of violet and ginger. Holiday spice and vibrant red fruits on the palate are followed by interesting notes of citrus, green pepper and eucalyptus with a mild tobacco leaf finish.
Was \$40 now \$25