



## January Madrona Wines Monthly

### Mel's Mix Club Selections

- 2012 Antica Cantina Pandiani Aglianico** (\$13)  
From the vineyards of the Campania region, this old-world varietal is great with Mediterranean dishes, grilled meats, and cheese.
- 2006 Cedergreen Thiuja** (\$14)  
80% Merlot, 20% Cabernet Sauvignon  
One from the vaults, Cedergreen's aged blend is drinking great right now and has a great price to match. Lots of black cherries, berry flavors and a good finish. A steal at \$14.
- 2013 Château la Vernède** (\$10)  
Grenache, Syrah, Carignan, Mourvedre  
This little Languedoc Red offers a lot of bang for the buck. Lots of berry, spice, and licorice.
- 2010 Altano Quinta Alaida** (\$15)  
100% Touriga Nacional  
Wonderfully aromatic; lovely perfume with some vanilla, violets and lavender. Rich and plummy on the palate, showing dark chocolate, hints of mocha and pepper, underscored by polished tannins.  
**Was \$25 now \$15**
- 2010 Pasquale Pelissero Bricco San Giuliano Barbaresco** (\$25)  
A family estate, single vineyard Barbaresco that comes from an 8-hectare parcel at about 400 meters above sea level and is aged exclusively in large bottle. Plum, cherry, licorice and leather notes on a broad frame. Tight and dense, with a lingering, fresh finish and dusty tannins.
- 2011 Avignonesi Vino Nobile di Montepulciano** (\$30)  
Sangiovese  
The Vino Nobile displays intense aromas of red fruit, Mediterranean shrubs and sweet spices, with a balsamic touch and a round, delicate, long lingering taste. Delicious.