



February Madrona Wines Monthly

Mel's Mix

- 2011 Domaine de l'Herma, Terrasses du Larzac** (\$27)
60% Syrah, 40% Mourvedre
Domaine de l'Herma in the Languedoc makes just one white and one red wine. The red has a large percentage of Mourvedre and is deeply knitted and full with notes of red and black fruit and, menthol, thyme, and small fine tannins.
organic
- 2005 Frontaura Aponte Reserva** (\$40)
Tempranillo
A high quality flagship wine from Toro. Made from 100 year old vines and aged for 22 months in new french oak. The wine's aromatic complexity stands out with a cornucopia of fruit, spice and herb notes. The mouthfeel is smooth and expressive with a broad deep aftertaste.
- 2012 Roc de Levrault Bordeaux** (\$10)
60 Merlot, 40% Cabernet Sauvignon
A sturdy little Bordeaux from a 3rd generation wine making family in Entre deux Mers. Dark plummy fruit. 13% alcohol by volume
- 2011 Marcato Colli Berici** (\$13)
Cabernet Franc
From Veneto comes this neutral barrel aged Cab Franc with cherry/chocolate aromas. Ripe and medium concentrated palate with sweet fruit flavors. Ripe and soft tannins with a pleasant leafy aftertaste.
- 2012 Cave de Rasteau Cotes du Rhone** (\$11)
70% Grenache, 20% Carignan, 10% Cinsault
With no Syrah in this CDR, the wine ends up showing off its fruit more and has some lovely perfume notes.
- 2012 Marchione Grignolino d' Asti** (\$16)
A light Piedmont grape this old-fashioned Grignolino delivers a combination of fresh fruit, light body, and surprising but delicate tannin. A red that works with fish. 13% alcohol by volume

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