

August Saturday Night Selections

☐ **2007 La Fleur Milon, Pauillac \$28**

65% Cabernet, 25 % Merlot and 5% Petit Verdot & Cabernet Franc

La Fleur Milon is one of the Rothschild properties. It is a Fifth Growth Estate and the 2007 is drinking well right now with red fruit aromas along with some more spicy notes.

Well-structured on the palate, it builds on nicely balanced tannins, revealing licorice, coffee and blackcurrant flavors.

☐ **2012 Villa Ligi, Grifogletto \$22**

Aleatico

From the Marche, Grifogletto is made from Aleatico, a distinct red grape that was introduced to the area in 1234. The grapes come from a single vineyard of 50 years old vines. The wine has an expressive nose of rose blossoms, wild strawberries and raspberries; on the palate it leaves a dry and fresh sensation with mild tannins, round and distinct character. "Grifogletto" is traditionally served with prosciutto and coldmeat or dishes with white meat, truffles or mushrooms and with fish soups. It is a perfect match with the local "Lumache in Porchetta", a spicy marine snail stew.

☐ **2010 Cousiño-Macul, Finis Terrai \$26**

Cabernet Sauvignon, Merlot, Syrah

Maipo Valley, Chile

The Finis Terrai offers a complex nose, in which notes of wild berries, blueberry, raspberry, and blackberry can be felt, as well as a subtle French oak aroma, in perfect balance with the fruit. In the mouth plum and strawberry, accompanied by a slight sweetness, principally from the merlot, can be found. It's intense, balanced and round, with ripe tannins and a long finish.