

- ☐ **2011 Muga, Reserva Rioja** (\$25)  
 70% Tempranillo, 20% Garnacha, 10% Mazuelo & Graciano.  
 A traditional styled Rioja, aged for 6 months in wooden vats before spending 2 years in 60% new French and American oak. Rich layered fruit that is smooth-textured and concentrated. Unfiltered
- ☐ **2010 Chateau Mangot Saint Emilion Grand Cru** (\$30)  
 85% Merlot, 9% Cabernet Franc. 6% Cabernet Sauvignon  
 This classic Right Bank 28-hectare organically-farmed vineyard is planted with vines averaging 40 years of age, primarily Merlot with some Cabernet Sauvignon and Cabernet Franc. The wine ages in oak barrels (40% new) from 12 to 16 months. The 2010 has an immediately flattering nose of warm plums and other ripe fruits, spices, and wood; bright, fruit-driven, fleshy palate; long in the mouth with fine tannins.  
 organic
- ☐ **2012 Grand Montmirail, Vacqueras Le Soleil de Rosalie** (\$22)  
 65% Grenache, 35% Syrah  
 Deep, concentrated and dense aromas and flavors of blackberry, cassis, licorice, mineral and hints of leather, it hits the palate with medium to full-bodied richness.
- ☐ **2009 Roccafiore Rosso** (\$14)  
 Sangiovese  
 From a modern gravity fed winery in Umbria, this full and rich Sangiovese overdelivers for the money. Black cherry, tobacco and tea notes dominate. **Was \$16 now \$14**
- ☐ **2009 Valdueza, Extremadura** (\$15)  
 Syrah, Cabernet Sauvignon and Merlot  
 A rich, generous wine, with red and dark fruit flavors, that also manages to retain wonderful freshness. The Washington blend of Spain.
- ☐ **2013 Contini Tonaghe** (\$12)  
 Cannonau di Sardegna  
 Sardinian Grenache that taste like it comes from nowhere else. Intense, with a well-defined vinosity and a hint of ripe plums and blackberries, lovely grippy tannins; warm and full-bodied with blackberry notes and juicy, ripe plum flavors. 13% alcohol by volume

## October Saturday Night Selections