

- **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.

October Saturday Night Selections