

SATURDAY NIGHT SELECTIONS

- **2007 Accordini Iginò Amarone le Bessole** (\$38)
70% Corvina, 20% Rondinella, 10% Rossignola
From a great year, this dense and concentrated Amarone offers an intense bouquet of marinated cherry, blackberry and tobacco. The palate delivers rich flavors of blackberry, prune, licorice, along with round tannins and soft acidity. It has layers of flavor and nice depth.

- **2011 Soos Creek Palisade** (\$20)
82% Merlot, 18% Cabernet Sauvignon
From some heavy hitting vineyards, the Palisade is aromas of dark raspberry, dark chocolate, musky spices and earth. At once broad and juicy, offering savory currant and dark raspberry fruit flavors complicated by licorice and smoky soil nuances. Nicely concentrated wine with a restrained sweetness. Finishes with tongue-dusting, essentially supple tannins.

- **2014 Neyers Sage Canyon Red Wine** (\$23)
45% Carignan, 25% Grenache, 15% Mourvedre, 15% syrah
Some very old vine (120 years) Carignan anchors this very complex Rhone style red that drinks amazingly well for the money. Rich layered and delicious.

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