

- **2012 Prats & Symington Post Scriptum de Chryseia** (\$26)  
54% Touriga Franc, 46% Touriga Nacional  
Chryseia is made by the Symington family (Port producers since 1882) and Bruno Prats (former owner of Cos d'Estournel). The wine has aromas of plums and attractive resinous notes. Lush and mouth-filling with satisfying pure and compact black fruits, displaying undertones of mineral and spice, underscored by fine acidity.
- **2010 Bricco Giubellini Barolo DOCG** (\$37)  
This Barolo comes from a 1.778 hectare Estate located at 1700 feet on one of the highest hills of Montorte d'Alba. The wine ages 24 months in French barrels and rests for 6 months in stainless steel before bottling. After bottling it is aged for another year before release. The Giubellini is packed with cherry, spice, rose, and leather notes. It is powerful and generous with succulent fruit and balsamic undertones and a complex lingering finish. Drink it now or lay it down and watch it improve with age.
- **2012 Buty BEAST Wildebeest Red** (\$23)  
41% Syrah, 20% Cabernet Franc, 18% Cabernet Sauvignon, 15% Malbec, 6% Mourvèdre  
Aged for 21 months in older oak barrels. The Syrah gives dark berry jam notes & spice character, the Cabernet Sauvignon and Franc add structure to the BEAST, with Malbec contributing lovely floral and red berry notes, and a dash of Mourvèdre adding complexity. Throughout, firm tannins, alluring aromatics and a creamy texture underscore this wine's purity and power

## November Saturday Night Selections