

Saturday Night Selections

- **2013 Moulin de la Gardette Gigondas Cuvée Tradition** (\$27)
80% Grenache, 10% Mourvedre, 10% Cinsault
The Cuvée Tradition is rich and luxurious with soft tannins and a long finish. A nose of herbs, plums and warm rooftops, then a supple almost gamey palate, with hints of aniseed on the finish. A lick of Mediterranean rusticity adds texture and colour to the impeccably ripe black fruit.

- **2012 Reininger Walla Walla Cabernet Sauvignon** (\$32)
96% Cabernet Sauvignon, 4% Petit Verdot
From Pepper Bridge & Seven Hills Vineyards, Chuck Reininger's Walla Walla Cabernet has "spirited aromatics of black cherry, currant, plum, a suggestion of rose buds and a breath of baking spice. Its lively palate plays with road stand fresh red cherries, black raspberries, figs and black currants, with interplaying tell tales of herb, loamy minerals, and graphite. The wine's vivacious character is perfectly balanced by very fine tannins that extend long into the finish of buoyant cherry fruit.

- **2010 Pasquale Pelissero. Bricco San Giuliano Barbaresco** (\$30)
A family estate, single-vinyard Barbaresco that comes from an 8-hectare parcel of 25 year old vines at about 400 meters above sea level. The wine is aged for 2 years (90% in large botte and 10% in New French barrels) The wine has plum, cherry, licorice and leather notes on a broad frame. It is tight and dense, with a lingering, fresh finish and dusty tannins.

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