

- 2012 Château De Mercuès Cahors**

85% Malbec, 15% Merlot

A big fully oaked Malbec that blends the old world leather with a rich wine making style. A big wine with elegant length.

(\$25)
- 2010 Benvenuto de La Sera Trisagio**

Malbec, Petit Verdot, Tannat

And equal parts blend of 3 big tannic grapes that took some time to develop. Sweet oak and vanilla aromas are front and center on a jammy bouquet that also features black plum and blackberry scents. Ripe, enticing flavors of wild berry and cassis are backed by toast, chocolate, vanilla and coconut notes. Very big wine.

(\$25)
- 2007 Ca' Salgari Amarone**

Corvina, Corvinone, Rondinella and Croatina

Nicely ballaced Amarone with armoas of red flowers and fruitiness as well as notes of rasin, cocoa and vanilla. The taste is warm and soft, lightly tannic with a pleasant finish of spirit-soaked cherries.

(\$36)
- 2012 Regis Bouvier Marsannay, Clos du Roy**

Pinot Noir

Clos du Roy “vineyard of the king” has 40 year old vines. The wine is aged in barrel for 12-16 months with 30% new oak. It is a full and robust Pinot with a lot of muscle for the money.

13% alcohol by volume

(\$29)
- 2012 Muga Reserva**

70% Tempranillo, 20% Garnacha, 10% Mazuelo & Graciano

RiojaA 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

(\$25)
- 2012 Château de Lancyre La Coste d'Aleyrac Pic Saint-Loup**

50% Syrah, 40% Grenache, 10% Carignan

A complex Lanquedoc Red -the nose shows black cherry and raspberry entwined with incense notes. The palate is very fresh, pleasurable, fleshy and fruity. The finish is suffused with licorice and very soft, appealing tannins.

(\$20)

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