

SIX SATURDAY NIGHT REDS

- **2015 La Bouissiere Gigondas** \$40
70% Grenache, 30% Syrah
A full and complex Gigondas that offers lots of cedary spice, dried flowers and black raspberry fruits in a structured, even tannic style. Lots going on here.
- **2015 Mas de Boisauzon Côtes du Rhone Villages** \$20
70% Grenache 20% Syrah, 10% Mourvdré
This is an outstanding Côtes-du-Rhône Villages that shows very dark red/black color with lovely aromas of lush blackberry and red currant with dark chocolate, citrus and spice. The palate is ripe and dense with round, lush berry fruits, earth and mineral flavors backed with firm citrusy acids. 13.5% alcohol by volume
- **2006 Clos l'Eglise Cotes de Castillon** \$32
Despite its age it still has plenty of fine, grippy tannins, backed up by meaty black fruit flavours with hints of plum and violet. The mid-palate opens up to reveal flavours of fresh tobacco, cedar, vegetal mulch and toffee. It has the air of a Bordeaux from a more prestigious appellation, that's for sure.
- **2013 Saviah Cellars Cabernet Franc** \$20
Earthy aromas of nutmeg and fresh cracked pepper and bright cherry and bramble berry notes. Supple, well textured tannins support the flavors of red fruit, anise, and blackberry. Smooth barrel spice influences and lively acidity fill the palate and lead to a spice-dusted raspberry finish. **Was \$30 now \$20**
- **2011 Tenuta Col Sandago Wildbacher** \$26
This dark red northern Italian varietal has enveloping aromas, with hints of wild berries, aromatic herbs and sweet spices. The taste is elegant and vigorous together, well structured and tannic, with a good acidity in the finish, which gives a pleasant sensation of freshness.
- **2015 Le Grand Bouqueteau Reserve** \$20
Cabernet Franc
Fuller with a bit more barrique the Reserve has good density of fruit tannins - dried fruit, spice and perfumed Blackberry - soft tannins with a full body and a long finish.

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