

- **2012 Franc Grâce-Dieu St. Emillion Grande Cru** \$30
70% Merlot, 30% Cabernet Franc
A rich and complex Bordeaux with a lot of leathery and mineral richness.

- **2014 Ca Salgari Valpolicella Classico Superiore D.O.C. Ripasso Vajoi** \$24
Corvina Veronese, Corvinone, Rondinella and Croatina
This Ripasso has a rich range of fragrances with persistent notes of ripe red fruits, tobacco, spices, and light vanilla. It is warm, soft and embracing, with elegant tannins, and a well-balanced structure.

- **2008 Il Cellesse Pictus Toscana Rosso** \$24
60% Sangiovese, 20% Merlot, 20% Cabernet Sauvignon
A super Tuscan with some age on it. Intense aromas of ripe red fruit like cherries, plums and blueberries with hints of underwood, wet earth, wood, spices and cloves.

- **2013 Domaine Durban Gigondas** \$25
70% Grenache, 30% Syrah
An earthy Gigondas with rich silky fruit and a long smoky finish.

- **2014 Viola Barbera Walla Walla** \$31
From a LIVE certified sustainable vineyard on the Oregon side of the Walla Walla Valley, this barbera has a full structure but stays true to the varietal character.

- **2009 Cacchiano Chianti Classico Millenio** \$24
Sangiovese
This is the big wine from a very old estate winery in Chianti. The Millenio is made only in the best years and ages for 5 years before release. Juicy and powerfully structured, this vibrant red boasts aromas of underbrush, game and mature plum. The palate offers cherry marinated in spirits, juicy raspberry, white pepper, clove, tobacco and licorice alongside firm, velvety tannins. **Was \$38 now \$24**

March Saturday Night Selections Madrona Wines Monthly