

## SATURDAY NIGHT SELECTIONS

- **2006 Fronatauras Aponte Reserva** \$30  
The flagship of the Toro winery the Aponte ages for 20 months in new French Allier oak casks. It is powerful, open and clean with prominent aromas of red fruit and eucalyptus, together with the elegance of the vanilla and the coconut on the nose. Notes of black fruit and licorice stand out at the end. The mouth is delicate, velvety and intense. It is a sweet and long wine with hints of tobacco, coconut, mineral and spice
- **2016 Domaine De la Touraize Arbois** \$34  
Trousseau  
A truly unique Jura red ~ spices pepper, mixed with notes of small red fruits. The palate has a beautiful attack with tannins present and already well melted. Aromatic richness length and balance at the end of the mouth.
- **2011 Le Mourre Château Neuf du Pape** \$33  
100% Grenache  
Very nicely balanced and composed CNdP. Jams and earthy tones with leather and a peppery note. Very accomplished and complete with a nice lingering finish. **Was \$44 now \$33**
- **2014 Mangot St. Emilion Grand Cru** \$25  
85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon  
A solid Right Bank Red with an immediately flattering nose of warm plums and other ripe fruits, spices, and wood; bright, fruit-driven, fleshy palate; long in the mouth with fine tannins. Organic. **Was \$30 now \$25**
- **2013 Hecht & Bannier Minervois** \$23  
The 2013 Minervois is a pleasant wine with beautiful ripe and black fruits aromas. Blended with Syrah with a bigger part of Grenache and Mourvedre, this wine is immediate, round and well-balanced with lovely notes of brambles, a smoky seductive expression.
- **2015 Terre Margaritelli Mirantico** \$20  
60% Sangiovese, 20% Malbec, 20% Canajolo  
Mirantico takes its name from the ancient Umbrian village of Miralduolo. The blend of the Sangiovese, Malbec, and Canajolo enhance their resting perfumes and live for a short time in French oak barrels.

## May Madrona Wines Monthly