

## SATURDAY NIGHT SELECTIONS

- ☐ **2011 Saint Esteve d' Uchaux Massif d' Uchaux Vieilles Vignes** \$20  
50% Grenache, 50% Syrah  
This aim for the bleachers wine from this estate hits it over the fences. The 2011 tastes as good as many a Châteauneuf du Pape. Maybe better. **Was \$35 now \$20**
  
- ☐ **2012 Carpineto Vino Nobile** \$30  
90% Sangiovese, 10% Canaiolo  
Subtle plum, toast, underbrush and violet aromas slowly emerge in this Riserva. The firm palate offers black currant, sour cherry, dried sage and espresso, while taut, close-grained tannins leave an assertive finish.  
13.5% alcohol by volume
  
- ☐ **2011 Cambon La Pelouse Haut Medoc** \$22  
50% Merlot, 47% Cabernet Sauvignon, 3% Petit Verdot  
Coming from vines close to Margaux (but not quite) the Cambon reveals a plum-ruby colour as well as rich flower scents mixed with red and black currant, spices, and hints of wood. This offering is fleshy, medium-bodied, and with rich fruit flavors. **Was \$33 now \$22**
  
- ☐ **2015 Tranche Syrah** \$40  
97% Syrah, 3% Viognier  
Tranch is Corliss Cellars second label, the Syrah has an intense nose of cured meats, purple flowers, eucalyptus and clove. The wine is viscous and supple in texture with flavors of blackberry, bacon fat, French toast and licorice. This is a dense and powerful expression of Walla Walla Valley Syrah. Sustainable
  
- ☐ **2015 Bodegas Monje Tradicional** \$28  
Listan Negro, Listan Blanco, Negramoll  
From Volcanic vineyards in the Canary Islands this wine smells of truffle, blackberry, minerals and other much more undefinable elements so characteristics of its varietal origin. It is a gutsy wine to drink, full of character and zest with a slightly bitter finish that gives it a classy, original touch. 13% alcohol by volume
  
- ☐ **2005 Ontañon Reserva** \$22  
95% Temperanillo, 5% Graciano  
“The 2004 Reserva is purple/black in color with a fragrant nose of pain grille, scorched earth, lavender, incense, and blackberry. Dense and concentrated on the palate, it has layers of fruit, succulent flavors, and a lengthy, fruit-filled finish. Give it 2-3 years to round out and drink it through 2019. - 90 points” (The Wine Advocate) 13% alcohol by volume

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