

SATURDAY NIGHT SELECTIONS

- **2016 Dellas Crozes-Hermitage Les Launes** \$23
Syrah
The charming, quaffable 2016 Crozes Hermitage les Launes features plenty of cherry fruit, medium body, supple tannins and a juicy, mouthwatering finish. It should drink well for the next few years.

- **2011 Rocco Giovanni Ravera di Monforte Barolo** \$36
Nebbiolo
BaroloA well-structured, long-lived wine with fruity notes of cherry, prune and pleasant tones of cinnamon and toasted hazelnuts. Austere, full, harmonious and pleasantly tannic, with a persistent finish.

- **2007 Gaston Rioja Reserva** \$23
Tempranillo
This aged Tempranillo has cherry aromas with vanilla and spicy, balsamic notes. On the palate: it provides a silky sensation of soft and at the same time elegant taste. It is fleshy, long and intense persistence.

- **2015 Erik Banti Ciabatta Morellino di Scansano Riserva** \$25
Sangiovese
A chewy and fruity Morellino with dark berry, dark chocolate and a hazelnut undertone. Medium to full body, firm tannins and a fresh finish.

- **2015 Château De La Gardine Châteauneuf du Pape** \$39
50% Grenache, 20% Mourvèdre, 20% Syrah, 4% Muscardin, 3% Cinsault, 3% Terret Black.
From the Brunell family of wineries, the Gardine CNDP is bursting with black fruits, exotic spices, roasting, cocoa scents. The marriage of the power of black licorice with the delicacy of the violet is perfectly expressed. The palate has silky tannins dominated by their amplitude, suggesting a bright future.

- **2013 Meyer-Näkel Blauschiefer Spätburgunder** \$35
Pinot Noir
This incredible (and incredibly rare wine) from extremely steep blue slate slopes in the Ahr has the texture and weight of a premier cru Volnay. It is truly world class Pinot that will get better and better with age.
Was \$56 now \$35

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