

SATURDAY NIGHT REDS

- **2015 les Terrasses Château Neuf du Pape** \$30
A negociant, under the radar, CNDP that makes up in price what it lacks in pedigree. Aromas of dark cherry, licorice, orange peel and spice notes. The acidity is bright and fresh with more cherry, cinnamon and orange marmalade on the palate, land smoky tannins on the finish.

- **2009 Malvira Roero** \$25
Nebbiolo
From 25-35 year old vines in the Trinita and Renesio vineyards planted at 300 meters above sea level. Aged for 20 months in 450 liter casks. Wine rests in bottle for an additional 12 months prior to release. We got just a bit of this that got lost in the warehouse. See you this baby Barolo holed up.

- **2016 Andrew Will Merlot** \$30
A buoyant and appealing wine, the 2016 Columbia Valley Merlot offers up ripe fruit balanced with tannin and acid. It has a well-defined middle palate and a lasting finish, particularly after being opened for some time. Well-knit and full in the mouth. The fruit comes from the Two Blondes and Champoux Vineyards.

- **2011 Bocelli Cabernet Sauvignon** \$30
In Canto is a dense, powerful, lush Cabernet Sauvignon that confidently fills the senses. With just a few hundred cases made, every plant is fussed over, and every bottle counts. Alberto Bocelli, winemaker and brother to Andrea, makes this wine with a genuine passion. A decadent wine with genuine character.
Was \$50 now \$30

- **2008 Bodega Los Aljibes Selectus** \$30
The Bodega's flagship is called Selectus; no 2006 was made but the 2007 Selectus was worth the wait. A blend of Syrah, Merlot, Cabernet Franc, Cabernet Sauvignon, and Petit Verdot, it was aged for 18 months in new French oak. Smoky oak, pencil lead, Asian spices, incense, lavender, and assorted black fruits lead to a suave, dense, succulent offering that features outstanding volume and a long finish. **Was \$80 now \$30**

- **2013 Giovanna Madonia Ombroso Sangiovese di Romagna DOC Riserva** \$32
The Madonia estate extends over 35 acres on the sunny ridge of the magnificent hill of Montemaggio, in Bertinoro, the heart of Romagna Wine District. The vines are trained in the "Alberello" or "Bush" system, which allows the clusters a more consistent sun exposure throughout the daily cycle. Here, the plants benefit from an optimal southwest exposure, and the yields are kept at minimum for the best fruit quality. The vines are intermingled with olive groves and wild forest, whose scent is blended with the pleasant breeze coming from the sea, only five miles away. Inky dark, the wine opens with aromas of underbrush, vanilla and black-skinned berry. The dense palate delivers ripe black plum, toasted oak and tobacco alongside assertive tannins and the warmth of alcohol.

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SATURDAY NIGHT WHITES

- **2014 Seguinot Chablis** \$20
Chardonnay
A bright, high acid, crisp, mineral driven white. The light calcareous clay soils impart floral, fresh and mineral aromas. 12.5% alcohol by volume

- **2014 Château D'Alix Pessac-Léognan** \$22
Sauvignon Blanc, Sémillon
Top quality Bordeaux Blanc, this is a full, fruity and textured wine, with quince and apple flavors that are freshened by the citrus acidity.

- **2015 Marangona Lugana** \$18
Turbiana
Aromas of white spring flower, mature orchard fruit and a whiff of graphite float out of the glass. The fresh, concentrated palate doles out ripe white peach, mature Granny Smith and Bosc pear while mineral and almond notes back up the finish. 13% alcohol by volume

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MELISSA'S 2nd SATURDAY NIGHT REDS

- **2010 Vignalta Marrano** \$30
50% Cabernet Sauvignon, 50% Merlot
The Marrano ages 8 years in barrel before bottling, softening up all those tannins and ready to drink on release.

- **2007 Sant 'Elena Cabernet Sauvignon** \$19
This 40-hectare estate is located in Friuli-Venezia Giulia in the Gradisca d'Isonzo area, where vineyards span out over the highest slopes and lowest valleys. This well aged Cab is showing great without the heavyhanded oak of Napa or Walla Walla.

- **2013 Haden Fig Croft Vineyard** \$28
Pinot Noir
Croft Vineyard has been organically farmed for 30 years. This pinot shows black cherry, and raspberry preserves and extends a firm grip to the finish. Organic

- **2014 Cascina Chicco Langhe Nebbiolo** \$20
A medium-bodied well-balanced Nebbiolo with notes of cherry, tea as well as a sandalwood Incense note.

- **2017 Elephant 7 Cosmic Reflection** \$23
61% Mourvedre, 39% Syrah
Walla Walla Bandol! Lots of pepper and smoky garrigue notes jump out of the glass. The wine has beautiful elegance and lift to it. Combined with the darke fruit notes.

- **2014 Giordano Brut Nature Rosé** \$35
Nebbiolo
Nebbiolo is often called "Italy's Pinot Noir" for its earthy, wild cherry, light spice, floral and age-able qualities. Get fresh, tart plums, raspberries, red rose petals and black tea smells and flavors. Bracingly dry finish.

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