

SATURDAY NIGHT REDS

- ☐ **2009 Château Marsau Cotes de Francs** \$20
Merlot
This 2009 has black cherry fruit, with hints of tobacco leaf and coffee, this wine is dense, pure, medium to full-bodied, fleshy and quite seductive in its ripeness and silkiness.
- ☐ **2014 Scoula Grande Amarone** \$35
Corvina, Molinara
Deep, dark, intense, with pleasant slight granite shades. A sequence of perceptions of cherry, plum, and black cherries under liquor and toasted almond; interesting final notes of coffee, tobacco and cocoa.
- ☐ **2016 Darby Purple Haze** \$20
A Washington Bordeaux-style blend with a bit of Petit Syrah added to put the purple in the haze. Dense and rich, with a muscular mix of dark currant, cherry, and plum with a hint of cedar.
- ☐ **2014 Cellers Unió Roureda Llicorella Clàssic Priorat** \$25
50% Carignan, 25% Garnache, 15% Merlot
Priorat's steep slopes of licorella (brown and black slate) and quartzite soils, protection from the cold winds of the Siera de Monstant and a lack of water, leading to incredibly low vine yields, all work together to make the region's wines unique. While similar blends could and are produced elsewhere, the mineral essence and unprecedented concentration of a Priorat wine is unmistakable. Unio's Classic has drilling aromas of graphite and balsamic dark fruits. Roaring berry, chocolate and pepper flavors get brushed aside by the tannic roughness of the finish.
- ☐ **2016 Fratelli Alessandria Barbera d'Alba** \$22
Barbera is the most widespread variety in Piedmont. This one from Fratelli Alessandria shows a fresh and fragrant bouquet alternating red fruits and sweet spices. The taste is dry and harmonious, with a medium structure and intensity
- ☐ **2010 Fleur de Fonplegade St. Emilion** \$46
95% Merlot, 5% Cabernet Franc
From 25-70 year-old vines. The full-bodied, powerful 2010 reveals intense, concentrated red and black fruit characteristics, undeniable minerality, a perfumed style and authoritative flavors that linger on the palate. 94 pts Wine Advocate. Organic

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- **2015 Domaine de la Meuliere Chablis** \$20
Chardonnay
The Laroche family has history in Chablis dating back to 1780. The wine is produced in a very minimalistic way, including hand harvesting of the fruit, ploughing the soil and letting the terroir speak for itself. Inviting aromas of lemony citrus, apples and white flowers with a subtle mineral note. On the palate, expressive flavors of apple, young peaches, lemon zest, and stony minerals with balanced acidity, smooth structure and a long finish. 12.5% alcohol by volume. **Was \$25 now \$20**

- **2017 Tabordet Sancerre** \$20
Sauvignon Blanc
Tabordet Sancerre has it all, mineral and salty in the nose, full and very dry in the mouth. Deliciously fruity and finely present acids that combine perfectly in the ultimate sensation; oysters & Sancerre. A true classic! 13% alcohol by volume. **Was \$25 now \$20**

- **2015 Moncontour Vouvray Demi-Sec** \$20
Chenin Blanc
A rich, full and off-dry Chenin with notes of melon, apple skin, and minerals. 12% alcohol by volume

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