

## Six Saturday Night Red Selections

- ☐ **2015 Michael Vattan Sancerre Rouge** \$25  
100% Pinot Noir  
Shows a certain restraint on nose for Pinot, over ripe strawberries, but tart raspberries and red Ppum. Rock and clay minerality. Dried leaves, easy drinking. 12.5% alcohol by volume
- ☐ **2016 Château Sainte Anne Bandol** \$39  
60% Mourvèdre, 20% Grenache, 20% Cinsault  
Mourvedre's brawny muscle is softened up with a litte grenache and cinsault in this elegant Bandol. Lots dark cherry, earth, and spice to go around a well ballanced frame. Organic. 13% alcohol by volume
- ☐ **2016 Casadei Sogno Mediterraneo** \$23  
60% Syrah, 20% Grencahce, 20% Mourvedre  
A blend of organically farmed Syrah, Mourvèdre and Grenache, this opens with aromas of dark berry, thyme and cedar. The savory palate delivers mature black currant, clove and a touch of smoke alongside polished tannins. Organic
- ☐ **2013 Castelfedder Bergum Novum Reserva** \$20  
Lagrein  
This Reserve Lagrein is a big beast of a wine. It is compact and concentrated with a dark red colour and soft tannins. Aromas of Chocolate, Coffee, Vanilla and Violets. The solid, chewy palate shows mature plum, espresso and vanilla alongside ripe, robust tannins. 13.5% alcohol by volume. **Was \$40 now \$20**
- ☐ **2015 Bel Air Moulin a Vent Granit et Manganese** \$22  
Gamay  
From a vineyard planted on granite and manganese, the vines are on average 80 years old and bring a natural concentration into this wine. The wine is matured in French oak barrels for fifteen months adding to its deep complexity. The nose is layered with faded rose, dry leaves, intense black fruits and minerality. On the palate the tannins are silky and the flavors linger.
- ☐ **2012 Uggiano Brunello de Montalcino** \$45  
Sangiovesse  
Charred soil, espresso, used leather, and game aromas carry over to the lean, firm palate, joined by dried black cherry and licorice flavors. The wine finishes abruptly, steeped in raspy tannins.

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## Three Saturday Night White Selections

- **2018 Jules Taylor On The Quiet** \$23  
Single Vineyard Sauvignon Blanc  
New Zealand  
Pineapple, guava, elderflower and honeysuckle, perfectly layered with nutty nuances revealing the softer side of its Sauvignon Blanc heritage. On the palate, refreshing pineapple and guava laced with notes of brazil nut and honey. The wine finishes with lingering lemon notes. 13% alcohol by volume
  
- **2014 Domaine Rolet Arbois Blanc** \$26  
Chardonnay  
Fully ripe grapes, brilliantly judged use of wood, and delicate use, too, of controlled oxidation to create what Guy calls “une petite inflection noisette” (“a little hazelnut nose”) are all hallmarks of the domaine’s wines, the consistency of which is impressive for such a cool-climate vineyard region. Organic  
13% alcohol by volume
  
- **2017 Golden Cluster On Wine Hill Wirtz White Blend** \$22  
Riesling, Gewurztraminer, Sylvaner, and Savagnin Rose.  
A field blend from an old Oregon winery. The grapes were picked on the same day and were whole cluster pressed together. This wine was fermented in neutral French oak barrels for 9 months before it was bottled unfined and unfiltered. This wine is DRY! Organic, Vegan

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