

SIX SATURDAY NIGHT REDS

- **2015 Bertrand Stehelin Cheval Long** \$20
70% Grenache, 25% Mourvedre, 5% Syrah
Sablet A charming cuvée with a slightly macerated fruit nose followed by a mouth sweet, fresh and liquorice in attack, backed by friendly tannins. The very example of "pleasure wine". Hachette Guide

- **2013 Fall Line Cabernet Sauvignon** \$25
Fall Line's 2013 Cabernet Sauvignon consists of 100% Cabernet Sauvignon from Boushey, Artz, and Red Willow Vineyards. The wine has aromas of graphite, herb and red and black fruit lead to a soft palate backed by fine grained tannins.

- **2015 Illahe Percheron** \$35
Pinot Noir
An Estate Pinot named after their horses, the Percheron has an aroma of berries, oakspice, and fresh turned earth entices me to take an immediate sip. Blackberries, black raspberries, a little black cherry and plum are precisely focused in a framework of appealing, structured tannins. Organic

- **2014 Domaine De la Biscarelle Châteauneuf du Pape** \$39
The 2014 version is absolutely superb, offering up a nascently complex bouquet of dark berries, balsam bough, pepper, roasted meats, a touch of garrigue, complex soil tones, sweet, soft, strawberries, kirsch and raspberry notes on the nose and palate from the start to the finish.

- **2016 Alpha Estate "Hedgehog Vineyard" Xinomavro** \$22
From a sandy 23-acre vineyard in northern Macedonia. This silky Xinomavro is perfectly balanced, fresh and crisp. It is complex, with a bouquet of small berries red fruits, leather and spices (vanilla, pepper, clove), and hints of ripe blackberry. The wine has rounded tannins, balanced acidity and well integrated wood tones with a long aftertaste.

- **2014 Firriato Ribeca** \$34
Perricone
Ribeca is the fruit of multiple decades of work recovering the relic vine of Perricone, from which Firriato has selected their own clone. Ruby red color and deep purple. Complex nose of marasca cherry jam, blackberries and prunes with nuances of cloves, ginger, juniper, ink and liquorice. Crisp fruit supported by a balanced acidity and dynamic tannins.

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THREE SATURDAY NIGHT WHITES

- **2018 Tenuta Terre Nere Etna Bianco** \$24
Aromas of cream, cooked apples and pears follow through to a full body, creamy texture and a bitter-lemon and lemon-curd aftertaste.

- **2015 Cal Pla Mas D'en Compte Priorat Blanc** \$15
Garnatxa Blanca, Picapoll Blanca, Xarel.lo
Subtle white fruit aromas with mineral notes. Hints of honey, sweet and smoky spices. A rich , creamy texture with a well-marked mineral character and smoky notes. Elegant and long finish. Organic. **Was \$30 Now \$15**

- **2018 David Hill Estate Gewürztraminer** \$21
Intentionally picked to retain acidity, this Gewürztraminer is crafted in a dry Alsatian style, which enhances the subtle spice aromatics of fennel and clove. On the palate, flavors of peach skin and honeydew contribute to a crisp clean finish.

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