

SATURDAY NIGHT REDS

- ❑ **2017 Reale Cardamone** \$25
80% Piediroso, 20% Tintore
Tramonti Costa d'Amalfi
The Tintore is known for a very dark purple-red color. Notes of plum and dark fruits, very fresh, a rarity for the heat in Campania. This is of course where the cooler temperatures and elevation come into play. There is also spice, black pepper, and a chewiness to the wine. Medium-bodied with light tannins. The wine finishes long. Organic

- ❑ **2009 Musai de Tinto Roa Rivera del Duero** \$20
Tempranillo
A serious Spanish Red from the Duero. It presents a complex nose in which notes include fruit jam along with spicy and roasted aromas provided by the oak. It is a round and expressive wine, presents a soft attack that quickly envelops the palate, tasty and well-balanced. **Was \$30 now \$20**

- ❑ **2016 Domaine Boisson Cros de Romet Cairanne** \$25
80% Grenache, 20% Syrah
Domaine Boisson is one of the finest estates in Cairanne. The 2016 Cros de Romet offers lots of spice, black raspberry, licorice and cherry blossom-like aromas and flavors, along with the classic melted licorice, roasted herbs and the background meatiness that's always found in this cuvee.

- ❑ **2012 Fratelli Pardi Monteflaco Sagratino** \$30
This wine's ripe black-skinned berry, underbrush, graphite and balsamic notes unfold in the glass. The brawny, powerful palate delivers ripe blackberry, licorice, black pepper and clove flavors. It's well balanced, with assertive but refined tannins. **Was \$58 now \$30**

- ❑ **2017 Meadowcroft Napa Valley** \$30
Cabernet Sauvignon
Dark, ripe berries with a hint of olive and dried fig, this structured and concentrated Cabernet Sauvignon shows classic Napa Valley style. Flavors of dark chocolate and cigar box shine through the structured, mouthfilling tannins.

- ❑ **2016 Tomas Cusine, Geol** \$26
60% Samsó, 30% Merlot, 10% Cabernet Sauvignon
From older vines in trellised vineyard parcels with naturally low yields on stony calcereous limestone and gravel plots. Think forest fruits like mature blackberries and plum compote. Cedar, eucalyptus, dark chocolate, balsamic, licorice and black currants with elegant and sweet wood in the nose. Wide and silky entrance, with rounded tannins, powerful, structured, deep and persistent finish. Organic

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SATURDAY NIGHT WHITES

- **2018 Domaine de Pentelines Clara** \$22
20% Clairette, 20% Marsanne, 20% Rousanne, 20% Grenache, 20% Ugni Blanc
A Rhone white that rivals many CNDP Blancs. Savory notes of beer hops, fresh tarragon, and green peaches lift from the glass. The palate offers a creamy mouthfeel and flavors of apricots, grilled apples, and whipped cream that linger through on the long finish.

- **2016 Billaud Simon Petit Chablis** \$20
Chardonnay
Generous nose, frank and lively. Notes of lemon and white flowers on a mineral content. The attack on the palate is young and frisky. The mellowness is slightly behind the liveliness of the fruits, lemon, apple, fern, combined with iodized mineral. **Was \$30 now \$20**

- **2015 Fleury Rutherford** \$20
Sauvignon Blanc
A fairly complex California Sauvignon Blanc with crisp citrus and a good amount of weight on the palate.

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