

## SIX SATURDAY NIGHT REDS

- **2015 Franc Grâce-Dieu St. Emillion Grande Cru** \$32  
70% Merlot, 30% Cabernet Franc  
A rich and complex Bordeaux with a lot of leathery & mineral richness.
  
- **2016 Tranche Cabernet Franc** \$35  
Floral and herbaceous on the nose with lifted aromas of rose petal, lilac and sage. The wine plush and dense on the palate, layered with dark, seductive flavors of blueberry, licorice and cassis. Herbaceous notes of fennel, black tea and tobacco combine with soft, fleshy tannins and a graphite-like minerality
  
- **2018 Olianas Perdixi** \$25  
75% Bovale, 25% Carignano  
A unique wine named after the numerous partridges that populate the estate, the Perdixi has a charming flavor and a pleasant taste of red berries that is harmonious and well structured. It is characterized by well integrated tannins with a long and very pleasant aftertaste. Organic
  
- **2018 Gurrieri Don Vicè Cerasuolo** \$20  
60% Nero d'Avola, 40% Frapatto  
Very aromatic on the nose, there is a bright red fruit quality that accompanies a pretty,floral note, yet a core of dark fruit and damp earth rings through as well. On the palate, there is awonderful combination of body, freshness, fruit character, and earthy drive, counterbalanced on the palate with soft but noticeable tannins. 13% alcohol by volume
  
- **2009 Marina Cvetic Iskra** \$20  
Montepulciano d'Abruzzo  
This aged Montepulciano is ready to drink. It has bouquet of dark fruit, leading into flavors of jammy blackberry and black cherry. with a distinct under current of toasty vanilla. The flavors are well rounded and smooth with a pleasant lingering finish. **Was \$35 Now \$20**
  
- **2016 Les Collegiales Vacqueyras** \$22  
70% Grenache, 20% Syrah, 5% Mourvedre, 5% Carrignan  
An earthy Vacqueyras with aromas of ripe fruit, blackcurrant coulis, strawberry jam, spice, and violets. The wine is quite smooth on the palate, with rich tannin and an attractive licorice flavor.

### April Saturday Night Selections Madrona Wines Monthly

## THREE SATURDAY NIGHT WHITES

- **2017 Tranche Pape Blanc** \$25  
32% Viognier, 19% Grenache Blanc, 15% Roussanne, 15% Marsanne, 15% Picpoul, 4% Clarette  
Vibrant aromas of white peach and nectarine are complimented by notes of citrus, white flowers, fresh cream and baking spice. The wine is full-bodied and textured on the palate showing a complex evolution of flavors, from cantaloupe, apricot and stone fruited, to honey, macadamia and toasted brioche.  
13.7% alcohol by volume
  
- **2018 Claude Riffault Sancerre Les Boucauds** \$27  
Sauvignon Blanc  
White fleshed fruit and citrus. Flavor: The generosity of the soil has resulted in a wine that is full-bodied on the palate. The fine minerality and acidity gives the wine freshness. Organic. 13% alcohol by volume
  
- **2014 Maciarelli Marina Cvetic** \$20  
Trebiano Reserva  
This Trebbiano explodes with ripe, concentrated stone and orchard fruit complemented with floral and spice notes. It is a distinct wine with a big personality, but remarkable refinement and complexity alongside.  
**Was \$35 Now \$20**

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