

## 6 SATURDAY NIGHT REDS

- ☐ **2016 Animale Petit Sirah Reserve** \$26  
Aromas freshly picked blackberries and plums, with exotic hints of menthol, dijon mustard, clove, honey, and orange blossom. Flavors of blackberry syrup, Italian prune, and dried currant are complemented by the refreshing tangy acidity of pie cherries, pomegranate and citrus peel. The finish is brambly, offering sensations of black tea and cocoa powder.
- ☐ **2016 Domaine Brunely Châteauneuf du Pape** \$35  
60% Grenache, 40% Syrah  
A good entry CNDP. The red fruit aromas are intense, with notes of vanilla and brioche bread due to the barrel-aging process. Very powerful on the palate, full-bodied with straight tannins.
- ☐ **2013 Terre di Bo Barolo** \$35  
Nebbiolo  
Extremely full and dry. Notes of red berries, strawberry, cherries, rose, vanilla, tobacco and cinnamon.
- ☐ **2017 Esmonin Les Genevrières Rouge** \$25  
Pinot Noir  
Sumptuous aromas of red berries and cherry are supported by light notes of wildflower. On the palate, there are flavors of red fruit, spice and floral accents. The tannins and acidity provide a delightful structure.  
12% alcohol by volume
- ☐ **2016 Les Couventines Gigondas** \$28  
60% Grenache, 30% Syrah, 10% Mourvèdre  
Les Couventines is the product of a group of cooperatives in the Southern Rhone that pool their resources under the name Vignerons du Soleil. The Gigondas has a nose of ripe baked cherries with licorice and vanilla undertones. The plate is hedonistically full of jammy black cherries, black berries and raspberries layered with peppercorn, fresh hillside herbs and anise.
- ☐ **2015 Muga Reserva** \$30  
70% Tempranillo, 20% Garnacha, 10% Mazuelo & Graciano  
A traditional-styled Rioja, aged for 6 months in wooden vats before spending 2 years in 60% new French and American oak. Rich layered fruit that is smooth-textured and concentrated.

### May Saturday Night Selections Madrona Wines Monthly

## THREE SATURDAY NIGHT WHITES

- **2018 Orr Chardonnay** \$30  
From Columbia Gorge fruit Erica's Chard is mineral-driven and fresh with that tension between bright, clean and acidic and round, rich and savory.
  
- **2017 L'Archetipo Fiano** \$20  
The wine has a fine floral, fruity and grassy nose. Medium-body, soft and very fresh. Bio-Dynamic
  
- **2018 Regis Jouan Sancerre** \$24  
Sauvignon Blanc  
This is from a small estate with just a handful of hectares of vines dedicated to making quality Sancerre. Intense nose and palate of currants, citrus fruit, flint, and a touch of herb. Medium-bodied, dry. A wonderful structure on the creamy finish. 13% alcohol by volume

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