

SATURDAY NIGHT REDS

- ☐ **2017 Terre Del Marchesato Emilio Primo** \$30
60% Cabernet Sauvignon, 30% Merlot, 10% Syrah
This Super Tuscan gives similar Washington blends a run for the money. Intense ruby-red color with a nice density in the glass. Red fruits, vanilla, spices and pepper notes are sensed. A nice note of roasting and powdered coffee. There is a fresh note like the fruit of chinotto and tamarind. Good acidity with a nice sapidity. Clear but velvety tannins. Excellent structure.
- ☐ **2013 Valenti Norma** \$20
Nerello Mascalese
Etna Rosso Aromas of ripe woodland berry, baking spice, crushed blue flower and a balsamic note. The juicy palate offers ripe dark cherry, crushed raspberry, licorice and white pepper alongside firm tannins and fresh acidity. The mineral driven finish closes on an anise note.
- ☐ **2013 L'Herma Terrasses du Larzac** \$26
55% Syrah, 40% Mourvèdre, 5% Grenache
Languedoc A full complex wine from the South of France. The nose has aromas of red fruits and notes of garrigue. The wine has a round feel in the mouth. The soft tannins express themselves on a limestone base. Mature vegetal notes in length.
- ☐ **2012 Fongoli Montefalco Sagrantino** \$40
Impenetrable, of great consistency. The olfactory impact is intense and elegant, and built on large fruity, ethereal, spicy. On the palate it achieves a remarkable structure, offering a fair tannins, this wine is full-bodied, dense, chewy, unique. Organic
- ☐ **2013 Rocca Giovanni Barolo** \$35
Nebbiolo
Red berry, violet and baking spice are some of the aromas you'll find on this elegant, balanced red. Savory and smooth, the silky palate doles out red cherry, strawberry compote, cinnamon and star anise, all framed by polished tannins and bright acidity. **Was \$50, now \$35**
- ☐ **2015 Castello di Meleto Vigna Casi Chianti Classico Reserva** \$28
Sangiovese
"Cherry compote, floral and spicy nose. Palate reprises the nose with smooth, velvety tannins and a mineral touch on the long finish. An excellent release" 95pts Decanter

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SATURDAY NIGHT WHITES

- **2017 Thymiopoulos Apostolos Alma White** \$19
70% Xinomavro, 30% Malagouzia
A very different white made from a red grape (Xinomavro) and a white one (malagouzia). The wine has lovely floral notes of Malagouzia but also “something different” as a result of the Xinomavro. The wine is medium bodied with medium to high acidity and a lingering finish. Bio dynamic. 12% alcohol by volume

- **2016 Les Crête Petite Arvine** \$25
A fantastically delicious white made entirely with Petite Arvine, this opens with delicate scents of white flower, citrus and acacia honey. The aromas carry over to the elegant, linear palate along with crisp acidity. 13% alcohol by volume. **Was \$35, now \$25**

- **2016 Stephane Ogier Condrieu** \$30
Viognier
The 2016 Condrieu la Combe de Malleval is a light to medium-bodied Viognier that showcases the floral, spicy side of the grape. It's crisp, clean and refreshing. 13% alcohol by volume. **Was \$80, now \$30**

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