

SIX SATURDAY NIGHT REDS

- **2016 4Kilos Wines 12 Volts Tierra de Mallorca** \$24
60% Callet-Fogoneu, 20% Syrah, 10% Cabernet, 10% Merlot
12 Volts is a smooth red wine with aromas of ripe red fruit entwined with aromatic Mediterranean plants and a wet soil background. On the palate it is complex, flavoursome and balanced. The fruity flavour and balsamic notes stand out. The finish is lingering and very pleasant. Organic. 13% alcohol by volume.
Was \$32 now \$24

- **2011 Vina Magaña Baron de Magaña** \$23
35% Merlot, 35% Cabernet Sauvignon, 20% Tempranillo, 10% Syrah
Navarra
Abundant notes of blackberries, crème de cassis, camphor, and flowers, a medium to full-bodied mouthfeel, tremendous lushness and purity, and a beautifully textured, round, generous finish. It's a layered, medium to full-bodied, pure, luscious and heady wine

- **2017 Grion Veneto Cabernet Sauvignon** \$20
The nose has an intense bouquet and end made of floral and fruity notes, among which violet and cherry. Nevertheless, there are also more complex aromas such as leather and coffee. In the mouth it shows a wine with a great body and the excellent structure and above all the excellent harmony.

- **2018 Zorah Karasi** \$32
Areni Noir
Karasi, is a tribute to the 6100-year wine tradition of Armenia. Aged in traditional amphorae, hence its name, 'from amphorae' in Armenian. Areni is one of the oldest grape varieties in the world. Lovely small-wild-berry aroma. Spicy and savoury with expressive dark fruit with wildness and energy. Vibrant tannins with a long evolved mineral on the finish. 13.5% alcohol by volume

- **2015 Fratelli Revello Barolo** \$38
Nebbiolo
The dark-berry, strawberry and charcoal aromas are impressive. Full bodied and totally integrated with wonderful presence and composure of fruit and tannin balance. Lovely finish. Lingers. - 95pts James Suckling

- **2018 Vignerons Propriés Associés Croze-Hermitage** \$22
100% Syrah
A cooperative of winemakers with a love of their land, and the willingness to create and sustain quality wines. They farm organically and are certified as «Terras Vitis » Aromas of black berries, green olives The palate is of dark intense black cherries, blackberry, green olives with subtle smoked fat notes. Organic

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THREE SATURDAY NIGHT WHITES

- **2018 Gilles Lesimple Sancerre** \$25
100% Sauvignon Blanc
Gilles Lesimple is fortunate to own land covering the three main Sancerre terroirs. The wines are vinified separately, in temperature controlled cement tanks. Gilles then blends and ages the wine in stainless steel, creating a wine that reflects each vintage. One will find fresh and joyous aromas, ranging from floral to exotic fruits, a hint of citrus, with a tight, lemony and joyful mouth. 13% alcohol by volume

- **2018 Oliver Leflaire Les Sétilles** \$28
Chardonnay
Les Sétilles is sourced from vineyards within the communes of Puligny Montrachet and Meursault. The aromas of white flowers, peach, grilled almond and lemon peel dominate on a mineral-tinged background. The attack is full and warm on the palate with a lively and greedy finish. 13% alcohol by volume

- **2019 David Hill 6000 BC** \$23
60% Gewürtzaminer, 40% Pinot Gris
Estate grown fruit from vines planted in 1965. With aromas of sweet tart, jasmine, and lemon balm, the nose of this orange wine. The palate presents with flavors of peach and smoked paprika which intertwine with light walnut hull tannins, while hints of Himalayan sea salt and pickled ginger create a light finish.
13.1% alcohol by volume

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