

## SIX SATURDAY NIGHT REDS

- **2016 Terra Costantino de Aetna Etna Rosso** \$23  
90% Nerello Mascalese, 10% Nerello Cappuccio  
Beautifully balanced, rustic and elegant – the versatility of this wine encapsulates the fervour that surrounds Etna’s boutique producers. Introduce yourself to Sicilian wine, and believe the hype. Fruit comes from the Terra Costantino estate’s carefully tended Certified Organic vineyard on the southeast slope of Mount Etna.  
Organic
  
- **2018 Roucas Toumbs Vaqueyras La Grande Terre** \$25  
60% Grenache, 20% Syrah, 20% Mourvèdre  
Heady fruit, licorice and violet aromas are complicated by allspice and smoky mineral nuances that build steadily in the background. The mouth offers appealingly sweet cherry cola and blueberry flavors that are sharpened and given backbone by a spine of juicy acidity. Plays richness off energy with a steady hand and finishes impressively long and gently tannic.
  
- **2018 Androvic Plavac Mali** \$20  
Croatia  
A big Croatian red. DNA testing shows that Plavac Mali and Zinfandel are not the same grape but related. Plavac Mali translates into “small blue” and refers to the grape itself, which tends to be lighter in body and more tannins than Zinfandel. Organic
  
- **2018 Elephant Seven, Yellow Bird Vineyards Grenache, Walla Walla** \$30  
80% Grenache, 20% Syrah  
Aromatics of wild flowers, garrigue, and Asian spices. A dense mid-palate with notes of red fruits, kirsch, orange peel, and cured meats, all complimented nicely with a dusty minerality. Seamless and elegant with a long expressive finish.
  
- **2018 Château les Barrailots Cru Artisan Margaux** \$40  
50% Cabernet Sauvignon, 40% Merlot, 10% Petit Verdot  
From 40-year-old vines the Barrailots is full rich and ripe promising that 2018 might rival 2015 and 2010.  
13% alcohol by volume
  
- **2014 4 Kilos Tierra de Mallorca** \$35  
70% Callet, 20% Cabernet, 10% Syrah  
This cuvée is aged in new French oak barriques for 14 months. A composed, silky, blue/black fruit density, there's richness and dryness to this, but the sweet core of fruit and beautifully composed texture and balance of the finish is superb. A wine has aged gracefully, but still has a flesh, substance and fine, savoury freshness.  
**Was \$50 now \$35**

## November Saturday Night Madrona Wines Monthly

## THREE SATURDAY NIGHT WHITES

- **2017 Zorah Voski** \$30  
Voskeat, Garandmak  
From Armenia comes this delightful white made from Voskèak and Garandmak, old vine grapes grown on Phylloxera free soils at altitude of 1400 meters, close to Mount Ararat. Vibrant, juicy and layered with beautiful acidity that comes from the high altitudes. The floral and spicy notes give way to a full-bodied white like a symphony on one's palate." Biodynamic
  
- **2018 Le Domaine d'Henri Le Allées Du Vignoble Chablis** \$23  
Chardonnay  
Of the two hectares inherited in the early 60s, Henri Laroche created this small Chablis estate and dedicated his life to it. Today the family continues to extract the purest expression of Chardonnay, as demonstrated by this cuvee offering aromas of Golden delicious apple and a typical lacteous note, supported by an ample and generous texture leading to a mineral finale. 13% alcohol by volume
  
- **2016 Michele Satta Costa di GiuliaI Bolgheri Bianco doc** \$22  
70% Vermentino, 30% Sauvignon Blanc  
Rich, ample and beautifully layered in the glass, this Tuscan white delivers superb flavor intensity with no heaviness. Apricot, peach, jasmine and mint are pushed forward. This is a remarkably vivid, pure white from the Tuscan coast. 13.5% alcohol by volume

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