

SATURDAY NIGHT REDS

- ❑ **2017 Underground Wine Project, Idile Hands Syrah** \$26
90% Syrah, 10% Cabernet Sauvignon
From Mark Ryan & Trey Busch. Ripe notes of Bing cherries, cola, and raspberry liqueur intermix nicely with subtle notes of vanilla from barrel aging. Full bodied and lush in texture, with more red fruits and the classic peppery spicy, note you typically find in Syrah.

- ❑ **2017 Châteaux la Garenne, Pomerol** \$36
Merlot, Cabernet Franc, and Cabernet Sauvignon
A rustic wine with notes of cassis, pecan pie, blueberries and dried cranberries. soft tannins and mulberry finish. This is elegant and drinking nicely now. 13% alcohol by volume

- ❑ **2018 Cantina del Pino, Langhe Nebbiolo** \$23
Grown in Barbaresco and aged for eight months in stainless steel this wine has all the fruity and spicy characteristics of a traditional Barbaresco, but it is meant to be consumed young. Complex and smooth with good structure of fruit and tannins.

- ❑ **2015 Châteaux Mangot, Saint-Émilion Grand Cru** \$30
80% Merlot, 15% Cabernet Franc, 5% Cabernet Sauvignon
Ripe and fleshy, with delicious raspberry, plum, and blackberry puree flavors that glide through, inlaid with light ganache, singed vanilla and tobacco notes.

- ❑ **2017 Vinatigo, Listan Negro** \$25
Tenerife is the largest of the Canary Islands, where the soils are volcanic, the old vines ungrafted and hit by Atlantic winds. Youthful, herbaceous, herbal, and red fruit aromas on the nose are followed by a spicy, tannic, smoky palate with high acidity and all around great structure.

- ❑ **2016 Château de Marsannay, Marsannay** \$36
Pinot Noir
I love the balance in the 2016 Marsannay, which has a solid bouquet of passion fruits, wild strawberries, violets, and leafy herbs. It's fresh, medium-bodied, beautifully balanced, and has integrated acidity, all pointing to an outstanding Marsannay to enjoy over the coming 7-8 years. ~ Jeb Dunnuck. 13.5% alcohol by volume

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SATURDAY NIGHT WHITES

- **2019 Antoine de la Farge. Les Petites Roches, Pouilly-Fumé** \$27
Sauvignon Blanc
Les Petites Roches has beautiful citrus and smoky notes. Fuller-bodied with beautifully balancing acidity. A great break from your usual Sancerre.

- **2016 Laurent Cognard, Montagny 1er Cru, Les Bassets** \$38
Chardonnay
Montagny Les Bassets 1er Cru is the flagship wine of the domaine. A full, ripe wine, this is rich in white fruits, but balanced by bright acidity. Produced in a vineyard close to Buxy, it has a taut edge, plenty of honey and lemon flavors, and a touch of toast. **Was \$45 now \$38**

- **2018 Tenuta le Calcinaie, Vernaccia de San Gimignano** \$18
Lemon peel, orchard fruit and white flowers are all beautifully delineated in this super-expressive, vibrant white. The 2017 offers a captivating balance of aromatics, fruit and structure, with light tropical notes that grace the nuanced finish. Organic. 13% alcohol by volume

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