

SATURDAY NIGHT REDS

- **2015 Lan Rioja Resterva** \$20
Tempranillo
A traditional reserva with berry, vanilla and cedar aromas and flavors. Medium body with refined tannins and a delicious finish.

- **2015 Notte Bene Una Notte Red Blend** \$20
77% Grenache, 15% Syrah, 8% Mourvèdre
Southern Rhône style blende with strawberry and raspberry up front in the bouquet with leather and earth notes. A smooth, fruity, moderately concentrated midweight with a slightly candied, resinous quality. Finishes with lingering notes of dried cherry and spices with enough structure to give this wine length.

- **2016 Chantal et Philippe Mur Clos Basté Madrian** \$30
75% Tannat, 25% Cabernet Franc
Esprit de Basté is a red wine that exemplifies the "spirit" of the area and Madiran. Powerful and fleshy, this wine can be drunk young (fruity) or after a few years to gain finesse. Organic

- **2016 Moulin de la Roque Bandol Les Hauts du Vallon** \$20
95% Mourvedre, 5% Carignon
It is a supple wine with a majority of Mourvèdre grapes bringing structure and power. Notes of blackberry and blackcurrant are complemented by hints of mild spices coming from an 18-month maturation in big oak barrels.

- **2018 Raymond Usseglio Cuvée Girard Châteauneuf du Pape** \$45
90% Grenache, 4% Mourvèdre, 4% Syrah, 2% Cinsault, 2% Counoise
Deep ruby/purple, with a meaty, powerful bouquet of black raspberries, ground pepper, cured meats, and flowery garrigue, this beauty is medium to full-bodied and has a wonderful, supple mouthfeel, silky tannins and a great finish. I actually like it a little more than the base cuvée, but it should age similarly, with a solid 10-12 years or more of prime drinking.

- **2016 Château Leconte Marquay Saint Emilion** \$22
85% Merlot, 10% Cabernet Franc, 5% Cabernet Sauvignon
Leconte Marquay is a small estate of just 14.5 hectares. Round and opulent, it offers flavors of red and black berries, with refined tannins that allow the wine to age gracefully.

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SATURDAY NIGHT WHITES

- **2015 Quinta da Muradella Alanda Bianco** \$22
30% Doña Blanca, 30% Treixadura, 30% Verdello, 10% Monstruosa de Monterrei
This Spanish white has aged beautifully. The medium-bodied palate fills your mouth and coats its inside with fennel and wet stone flavors and a clean thread of fine acidity that makes it intense and long. 13% alcohol by volume. **Was \$32 Now \$22**

- **2019 Goisot Saint-Bris Exogyra Virgula** \$28
Sauvignon Blanc
A very different Sauv. Blanc with a texture more like a Burgundy. The Exogyra Virgula, offers pungent gooseberry and asparagus scents on a nose that seems to grab the olfactory senses. The palate is fresh and clean, more linear than the aromatics suggest, with dill and white pepper notes toward the spicy finish.
Sustainable, Organic

- **2017 Lyrarakis Pirovolikes Vilana** \$20
The 30-year-old vineyard "Pirovolikes" is planted with the grape variety Vilana, and is still being pruned traditionally as a bush vine. It is considered one of the most privileged vineyards of our area. The vineyard is situated at 650m, on a medium slope with rocky soil and a southeast aspect, and gives us a wine of high concentration and aroma. This wine offers floral and lemon aromas, followed by a full-bodied but vibrant layering of citrus and tropical fruit. It finishes brisk and bouncy.

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