

## SATURDAY NIGHT REDS

- **2013 Domaine Rolet, Arbois Pinot Noir** \$23  
A traditional light red from the Jura which brings the complexity from the soils of the hills of Montigny and Arbois made of red marls and rich gravels. It is a very mineral driven red with aromas and notes of current and raspberry. Organic. 13% alcohol by volume
  
- **2018 Chave Mon Coeur, Côtes du Rhône** \$25  
50% Syrah, 50% Grenache  
Smoke-accented cherry, dark berries and licorice on the perfumed nose, which takes on succulent floral and herb nuances with air. Smooth, concentrated and gently sweet, offering mineral- and spice-accented black raspberry, cherry and violet pastille flavors and a spicy jolt of cracked pepper. Finishes supple, sweet and quite long, with harmonious tannins and lingering florality.
  
- **2018 Doniène Gorrondona Beltza** \$27  
Hondarrabi Beltza  
Red Txakolina (not white, not rosé) made with grapes grown in Bakio with a wild, rustic character and not a trace of astringency. Fruit-driven and peppery, it reminds of Cabernet Franc, to whom it is related.  
12.5% alcohol by volume
  
- **2019 Hoquetu,s Cabernet Franc Amphora** \$30  
A Walla Walla Cab Franc made in Amphora. Alive and bursting with crunchy red/black fruits, fresh violets and earth. 12% alcohol by volume
  
- **2013 San Pedro Altaïr** \$40  
93% Cabernet Sauvignon, 4% Cabernet Franc, 2% Syrah  
A high-scoring flagship wine from this Chilean winery. Aromas of fresh mint and spearmint with currant and dried fruits. Always fresh and bright. Full body, silky and polished tannins. Savory and beautiful. Very attractive contrast of delicate velvety tannins and a bright finish. **Was \$60, now \$40**
  
- **2015 Pardas Negre Franc** \$23  
76% Cabernet Franc, 20% Cabernet Sauvignon, 4% Tempranillo  
Penedès  
Aromas of black pepper, fresh plums and hints of candied oranges and pencil lead. In the mouth, the wine seduces and expands, providing plenty of fleshy, black fruit. The persistent tannins give way to a long, elegant finish. Organic

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## SATURDAY NIGHT WHITES

- **2019 Quinta de Couselo, Turonia Albariño** \$23  
Aromas of citric and white fruit with floral notes, aromatic herbs and river pebbles. Fresh, intense and well balanced. White fruit flavours with a sensation of lemon drops and a minerality that leads to ocean salinity. 13% alcohol by volume
  
- **2017 Viñedos Verticales, Filitas Y Lutitas** \$27  
90% Moscatel, 10% Pedro Ximénez  
A very aromatic, long skin contact wine. Complex and very mineral, with notes of white flowers and subtle hints of sherry. Organic
  
- **2019 Nicolas Idiart, Sancerre** \$27  
Sauvignon Blanc  
From 30-year-old vines planted in dry chaulky limestone soil just SW of Sancerre. The wine has notes of verbena, lemon curd, white peach and gooseberry which show through the long, floral finish.

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