

SATURDAY NIGHT REDS

- **2018 Arnoux & Fils Vieux Clocher Gigondas** \$26
65% Grenache, 15% Mourvedre, 20% Syrah
Pressed from hillsides grapes that received an exceptional sunlight. It has an aroma of black fruits with notes of forest floor undergrowth and spice. All the nose intensity is also found in mouth with a generous background with elegant tannins. The complex bouquet will only improve as this wine ages over the years.

- **2016 Giordano Barbaresco Cavanna** \$34
Nebbiolo
Loaded with flavors of spicy red fruit, crushed flowers, sage, and blood orange. Bright acid and gritty tannins assure that this wine will only get better over the next 5-8 years

- **2019 Francheso Brigatti Maria Collin Novaresi** \$22
Vespolino
Vespolina is the indigenous grape variety of Alto Piemonte by definition, the wine is deep ruby with violet reflections when young. Floral and red berries are the main aromas and flavours that complement the typical spicy note. 13% alcohol by volume

- **2018 Château Pierre Bise Schists Loire** \$21
90% Cabernet Franc, 10% Cabernet Sauvignon
Anjou Village
The fruit is grown in the ancient volcanic soils of the village called Spilite, which is so compacted that the vines really have to struggle to penetrate. The resulting wine is mineral, ripe and full of red fruit, with firm tannins and a flinty undertone.

- **2016 San Lorenzo Burello** \$21
60% Montepulciano, 40% Sangiovese
The flagship wine from this winery in Rosso Piceno. A refined expression of black fruits, black berries, and spices with herbal aromas in the background. Elegant, and smooth attack, followed by black plums and blackcurrant notes, mellow tannins and lovely finish. Organic

- **2016 Le Haut-Medoc d'Issan** \$40
60% Cabernet Sauvignon, 40% Merlot
As the third wine of the famed 3rd Growth Château d'Issan hierarchy, the Le Haut-Médoc is textbook claret without the triple-digit price tag!" The wine has a bright and vivid bouquet of dark cherry, blueberry, and lead pencil. This fruit component also drives the pallet with a medium-bodied texture and mineral accents.

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SATURDAY NIGHT WHITES

- **2019 La Spinetta Colli Tortonesi Timorasso Piccolo Derthona** **\$30**
Single-vineyard Timorasso from Spinetta. La Spinetta Timorasso is an ancient vine indigenous to Piedmont. A wine with unbelievable structure and surprising longevity. Delicate citrus and floral notes sing in concert these are also present when you taste the wine. On the palate it is savory and generous, it finishes clean and persistent. 13% alcohol by volume

- **2019 Domaine Huet Vouvray Sec Le Haut-Lieu** **\$31**
Chenin Blanc
World Class Chenin. “Ripe pear, tangerine and orange fruits with notes of lemon grass and green pimientos intertwined with very fine chalky and later tobacco notes give a remarkably fine, elegant and harmonious, subtly complex and simply gorgeous bouquet with floral (lime blossom!) and yeasty aromas that are immediately attractive. Delicate and linear on the palate, this is a pure, fresh, bone-dry, lean and textured, highly refined and perfectly interwoven Chenin with persistent purity, finesse, salty-mineral tension and very fine tannins. Highly finessed and so pure and vivacious! This is a chalky picture-book Haut-Lieu that can age for many years, even though it is already dangerously seductive!” ~ 95pts Wine Advocat.

- **2018 Haden Fig Willamette Valley Chardonnay** **\$22**
Fermented and aged entirely in neutral French oak, this Oregon Chard has notes of lemon curd, brioche with citrus oil and slight creaminess on the the nose followed by a nicely textured mid-palate and bright finish. 13% alcohol by volume

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