

## SATURDAY NIGHT REDS

- ☐ **2012 Vecchio Grion Rosso Veneto** \$25  
Merlot, Cab, Cab Franc  
And aged super Venitian Red blend. complex aromas such as leather and coffee. In the mouth it shows a wine with a great body and the excellent structure and above all the excellent harmony.
- ☐ **2016 Bocale Montefalco Sagrantino** \$36  
Aged for 2 years in barrel and 1 in bottle befor release. This pure Sagratino has scents of blackberries, currants and Maquis, with notes of spice and vanilla. The palate is well-structured wine with smooth tannins, good length. Juicy and savory with a touch of new leather.
- ☐ **2016 Château Saint-Christophe Médoc** \$20  
60% Merlot, 30% Cabernet Sauvignon, 5% Cabernet Franc, 5% Petit Verdot  
Quality Bordeaux with Black fruit notes with cassis and blackberry, and vanilla. On the palate this wine expresses notes of black cherry, fleshy raspberry and more slightly juicy Boysen berry associated with a fine touch of ripe/crushed red berries as well as fine hints of liquorice, Cuben pepper, and Bourbon.  
13% alcohol by volume
- ☐ **2018 Domaine de la Touraize Ploussard "La Cabane"** \$27  
This is a textbook Poulsard - light in body, with floral notes and crushed berries on the nose, and a bit of spice and herbs in the mid-palate. Very approachable and charming, with bright acidity, and none of the reduction that is often found with Poulsard. Organic. 12% alcohol by volume
- ☐ **2017 Castelvecchio Carso** \$22  
Cabernet Franc  
This wine is pure Cabernet Franc, organically grown in limestone, which is a dead ringer for a classified growth from France. Beautiful notes of red and black fruits, currants, a kiss of tarragon and thyme, with a little kick of cedar in the finish. Organic. 13% alcohol by volume
- ☐ **2018 Remoissenet Bourgogne** \$25  
Pinot Noir  
Aromas of red summer berry fruit, red currant, baking spices. Tangy, refined, with suave tannins; flavors of pomegranate jam, red cherries, spice box. The team at Remoissenet selects top Pinot Noir fruit from their many estate-owned and biodynamically cultivated vineyards from both the Côte de Beaune and Côte de Nuits for this delicious red.

## July Saturday Night Selections Madrona Wines Monthly

## SATURDAY NIGHT WHITES

- **2018 Le Domaine d'Henri Saint Pierre Chablis** \$28  
Chardonnay  
A mineraly laden Chablis from 25 to 30 year old vines. Aged part in stainless and part in barrel the Sainte Pierre has richness depth and a chalky finish. 13% alcohol by volume
  
- **2019 La Farge Menetou-Salon** \$23  
Sauvignon Blanc  
Watch out Sancerre, This other Loire Appellation might give you a run for the money. Candied lemon aromas, white blossom, grapefruits underpinned with a hint of subtlety and minerality. Citrus aromas come throughout the palate (citronella, yuzu) along with exotic fruit and a vibrant finish.
  
- **2019 Cantina del Vermentino Funtanaliras Oro** \$25  
Vermentino di Gallura  
A restaurant exclusive in Italy the Fontanaliras has fruity notes of quince and floral acacia, and slightly herbaceous notes of bitter almond and aromatic herbs. In the mouth it is fine and elegant, fresh and savory, with good persistence. 13% alcohol by volume

### July Saturday Night Selections Madrona Wines Monthly