

## SATURDAY NIGHT REDS

- **2018 Château Croix d'Allons Bandol Rouge** \$35  
90% Mourvèdre, 10% Grenache  
This is certainly a wine that unravels in the glass, the initial nose shows bold cassis, blackberry and fresh herb along with notes of tobacco, leather, vanillin, and baking spice. As it unwinds this wine journeys into rustic cherry skin, cured meats, and gamey characters balanced out the rich, bold fruit. The fresh, fine tannins round out the pronounced flavours without making the wine feel heavy.
  
- **2011 Château Mauvesin Barton Moulis en Medoc** \$34  
46% Merlot, 36% Cabernet Sauvignon, 16% Cabernet Franc, 2% Petit Verdot  
This classic Bordeaux is drinking great right now and hitting it's prime. An intriguing nose of cedar, ripe dark berries, and a hint of mint. It evolves on the palate from bright cherry to slight earth, leather, and minerality to blueberry compote on the dry finish that follows. 13% alcohol by volume
  
- **2017 Fall Line Cirque** \$26  
84% Cabernet Franc, 16% Cabernet Sauvignon  
Cirque Red Wine is cut from the same cloth and has a complex, Bordeaux-like bouquet of cedary herbs, graphite, crushed flowers, and cassis and black raspberry fruit. Beautifully complex, nuanced, and layered, it's not massive by any means yet is seamless, balanced, and just glides over the palate.
  
- **2018 Vinas Serrans Ciclón** \$25  
Rufete  
This is 100% Rufete from the granite and quartz based soils of Castilla y Leon, Spain and these soils are the driving factor in this tasty treat. Vibrant pomegranate notes with touches of red cherry, citrus, white pepper and a touch of coriander, this is superb and versatile red. Organically grown and ready to "pop-n- pour," Biodynamic. 12.5% alcohol by volume
  
- **2016 Tour de Pez Saint Estephe** \$25  
Merlot, Cabernet Sauvignon, Cabernet Franc  
The 2016 Tour de Pez comes sprinting out of the blocks on the nose with precocious black cherries and blueberry fruit, violets and iris following just behind. The palate is medium-bodied with crisp tannin, quite tensile in the mouth with good acidity, flecks of brown spice and meat juices imparting a savory vein on the finish. Stained Labels ~ ~~Was \$30~~ now \$25

## September Saturday Night Madrona Wines Monthly

## THREE SATURDAY NIGHT WHITES

- **2020 Moraitis Malagousia** \$22  
100% Malagousia from the Aegean Islands . Intense peach aromas with a lovely purity of fruit that flow onto the palate. Crisp acidity and fresh with a lasting finish. Organic. 12.5% alcohol by volume
  
- **2020 Patricia Green Sauvignon Blanc** \$27  
Willamette Sancerre. There are less than 30 acres of Sauvignon Blanc planted in the Willamette Valley and Patricia Green works with three sites including their estate to craft this cuvee. The nose shows lychee and tropical fruits with a hit of melon and a bit of citrus. The palate is light with good acidity and a flavor set of orange blossom, light shiso pepper, lychee and melon. 13.5% alcohol by volume
  
- **2019 Ca Ses Rosetes Vi de la Terra de Mallorca** \$32  
Giro Ros  
From a single 1.46ha vineyard of 60 year old giró ros vines,Giró ros is one of the indigenous white varieties of Mallorca recovered at the beginning of the 21st century. Intense nose of stone fruit, peach, mango, yeast, with notes of white flowers. Tasty on the palate, unctuous, lively, lively, with a good mid palate and a better finish. Organic. 13% alcohol by volume

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