

SATURDAY NIGHT REDS

- ☐ **2018 Michel Magnien Coteaux Bourguignons** \$25
Pinot Noir
A blend of different plots of Côtes de Nuits. Vines are growing up in a clay-limestone soil. It shows bright and fresh red-fruit character with notes of earth and spice. A delicious. Biodynamic. 12.9% alcohol by volume

- ☐ **2020 Elephant Seven Cosmic Reflection** \$25
60% Mourvedre, 40% Syrah
Walla Walla
Earthy on the nose with white pepper, dried Provençal herbs, red fruit, Luxardo cherries, and pencil shavings. Medium to full bodied. Briary wild berries, roasted meats, and olive tapenade on the mid-palate. Firm yet well integrated tannins with a long, effusive finish.

- ☐ **2016 Il Nespoli Romagua Sangiovese Superiore Reserva** \$28
100% Sangiovese
A wine of great complexity combining typical marasca cherry, blackberry and plum notes of the Sangiovese variety together with notes of licorice and roasted coffee beans which come from the aging in French barrique, following by stainless steel tanks. A touch of vanilla is coming from the wise but modest use of American oak. Soft and warm, with well-balanced tannins, it has an excellent potential for ageing.

- ☐ **2009 Izarbe Reserva Rioja** \$28
Tempranillo
Intense primary aromas, fresh and harmonious combined notes from oak ageing. Sweet, ripe tannins in the mouth. Elegant, balanced mouth. Harmonious, pleasant, long aftertaste

- ☐ **2018 Donimo de Pingus PSI** \$30
Tempranillo
Ribera del Duero
Pingus for the rest of us. "A rich red with chocolate, ripe fruit, walnuts and spice. Full-bodied and round with ripe tannins and a flavorful finish. Plenty of ripe fruit at the intense finish and lots of old-vine character with bark and wet-earth undertones. Real deal." 95 points James Suckling. Organic

- ☐ **2016 Puy Blanguet St Emilion Grand Cru** \$35
90% Merlot, 10% Cabernet Franc
Pure and focused, with damson plum, red currant and raspberry coulis flavors entwined at the core, while a bright, iron-tinged streak of mineral adds lift throughout. Shows mouthwatering drive on the finish. A wine of elegant charm. Best from 2021 through 2030.

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SATURDAY NIGHT WHITES

- **2017 Tenuta Santi Giacomo e Filippo Bellantonio** \$22
Incrocio Bruni
A unique white from the marche region. The nose is abundant with fruit and has complex notes of citrus fruit, tomato leaves with a hint of tropical lychee fruit. The palate is fresh and vibrant with a near perfect balance of fruit and acidity. Stunning wine. Organic

- **2019 David Trousselle La Coulevraire Hautes-Côtes de Beaune** \$32
Chardonnay
From high altitude, limestone-centric terroirs where there are lower temps and vineyards with ideal exposure. David Trousselle is a young organic farmer, his La Coulevraire Blanc is utterly delicious. This racy white is fresh and detailed, offering flavors of starfruit, yellow apple and lemon. Saline and stony, with a tangy core and a mouthwatering finish. Organic

- **2019 Elephant Seven Side E** \$22
23% Viognier, 27% Grenache Blanc, 21% Clairette Blanche, 29% Picpoul.
Walla Walla
Medium-bodied with candied citrus fruits, apricot, ginger, soft cheese rind, and exotic spices. A crushed stone minerality covers the mid-palate. The finish lingers and is dry, fresh, and zesty with just a bit of natural tannins coming through for extra lift.

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