

SATURDAY NIGHT REDS

- **2018 Didier Montchovet Hautes Cotes de Beaune** \$33
Pinot Noir
Classic Bourgogne rouge typical of the Hautes-Côtes de Beaune. The aromas offer up notes of leafy undergrowth and dried red flowers, complementing tart wild red fruits. The finish is energetic with acidity and a surprising strength from young, nervy tannins. Bio Dynamic. 13% alcohol by volume

- **2014 Castello di Buttrio Pignolo** \$22
Friuli
Pignolo's deep purple skin harbours an abundance of assertive tannins while its bouquet is redolent of ripe wild berries, aromatic herbs and fine spices. 13% alcohol by volume

- **2019 Brandini Rocche del Santo Superiore** \$25
Barbera d'Alba
Made with organically grown grapes, this fragrant Barbera offers aromas of violet, dark berry, moist earth and a hint of baking spice. Its savory and supple, with juicy black-cherry, crushed raspberry, white-pepper and star anise flavors set against velvety tannins. Organic

- **2020 Alvaro Palacios Camins del Priorat** \$25
55% Garnacha, 15% Syrah, 12% Cabernet Sauvignon, 10% Merlot, 8% Cariñena
A high scoring entry wine from Palacios. Notes of vanilla, toast, smoke, tobacco, dark fruit, red fruit, spice box, cedar, and mushroom. Rich flavors of black currant, blackberry, dust, leather, currant, blueberry, strawberry, cherry, bell pepper, licorice and anise.

- **2018 Altos Las Hormigas Malbec Reserve** \$30
Produced from vineyards on limestone soils in Altamira and Gualtallary. This is incredibly elegant, floral and expressive, with superb minerality on the palate. It has fine-grained tannins and is silky, tasty, long and expressive. 13.5% alcohol by volume

- **2009 Siglo Gran Reserva** \$21
Tempranillo
Rioja
Cool and foresty in tone, this wine feels integrated, with a lovely weave to its tannins and fruit. The wine melds tannins from oak, fruit skin and seeds in notes of caraway and walnut, with a vegetal anise scent adding complexity. The texture is plump and silken, with a ping of fruit.

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- **2019 Quinta da Fonte Souto Alentejo Branco** \$26
75% Arinto, 25% Verdelho
A crisp and taut blend of arinto and verdelho, with a delicate floral aroma, clean, wet-stone freshness, salty tang and finely honed texture on the palate.

- **2018 Flowers Sonoma Coast Chardonnay** \$30
Bursting with fresh, salty acidity, this appellation wine conjures the coast from which it comes, offering beguilingly soft layers of elegant richness. Apple, pear, nutmeg and a whiff of lemon meringue play well on the palate, with plenty of length and breadth to impress.

- **2018 I Custodi Ante Etna Bianco** \$38
90% Carricante, 10% Grecanico, Minnella
Ante is the son of the Volcano, from which it receives its minerality and its backbone of crisp acidity supporting intriguing citrus notes and complex hints of spices: all the shades of Mt. Etna's native white varieties. 12.5% alcohol by volume

- **2020 Feliciano Felugano Lugana** \$19
100% Turbiana
Lombardy
Highly reminiscent of Sauvignon Blanc, this opens with aromas of elderflower, citrus and tropical fruit. The rounded, savory palate doles out juicy grapefruit, gooseberry and yellow peach accompanied by tangy acidity. 13% alcohol by volume

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