

Saturday Night Reds

- ❑ **2011 Château Malaison Moulis en Medoc****\$25**

80% Merlot, 20% Cabernet Sauvignon

An old Bordeaux estate bought by the Rothschilds in 1978 and revitalized. Fresh fruit (black currant and plum) aromas, a touch of menthol, and delicate hints of oak. The wine starts out rich and full-bodied, going on to show considerable elegance and a fine balance between well-focused, velvety tannin and acidity that contributes freshness and length.

Was 38 Now \$25

- ❑ **2018 Vignerons Propriétés Associés Les Couventines Gigondas****\$30**

75% Greanche Noir, 15% Syrah, 5% Cinsault, 5% Mourvedre

Aromas of fruits such as plum, cherry and vanilla and spice undertones of liquorice, pepper fennel, aromas. The palate is rich, well balanced. Ends with a lingering finish.

- ❑ **2016 Gurrieri Cerasuolo di Vittoria****\$21**

60% Nero d'Avola, 40% Frappato

Very aromatic on the nose, there is a bright red fruit quality that accompanies a pretty, floral note, yet a core of dark fruit and damp earth rings through as well. On the palate, there is a wonderful combination of body, freshness, fruit character, and earthy drive, counterbalanced on the palate with soft but noticeable tannins. Organic.

- ❑ **2010 López de Heredia Viño Bosconia****\$43**

80% Temperanillo, 15% Grancho, 5% Graciano and Mazuelo

Bosconia is always been more rustic and powerful and Tondonia all about finesse and nuance. The 2010 is no exception. There are dark plums and baking spices, a touch of singed leather, the fruit very strong to counterbalance the ageing in barrel. A rich powerfull wine.

- ❑ **2019 Rhonéa Fontimple Vacqueyras****\$25**

69% Grenache, 25% Syrah, 6% Mourvèdre

The bouquet of ripe fruit, blackcurrant coulis, strawberry jam, spice, and violets shows that this is a great Vacqueyras. Smooth and rich on the palate with soft tannins that marries well with the licorice flavors. Very long aftertaste confirming this wine's character and elegance.

- ❑ **2017 Franchetto Valpolicella Ripasso****\$30**

Corvina, Molinara, Rondinella

A rich and full Ripasso. Aromas of cured cherries, black pepper, spices and a palate packed with Bodacious summer fruit- black berries, cherries, vanilla, lush body and supple tannins.

April Saturday Night Madrona Wines Monthly

Saturday Night Whites

- ☐ **2014 Laroche Petit Chablis** \$20
Chardonnay
The plateau vineyards that are the source of this wine give a cool, crisp and light character. It's fragrant, pure fruitiness, with a light minerality and citrus at the end.
12% alcohol by volume

- ☐ **2020 Bodegas ATTIS Sitta Maceración** \$23
100% Albariño
macerated with its skins during fermentation acquiring in this process the orange color that gives it name.
Sitta Maceración is a fresh wine with Good acidity but with the imprint of his contact with the skins. A white wine with body and pleasant tannin. Orange Wine

- ☐ **2019 Margante Il Bianco da Uve Nere** \$19
Nero d'Avola
White wine from red grapes. This bright offering opens with aromas of white stone fruit and honeysuckle.
The fresh palate offers pink grapefruit, white almond and a saline finish.

- ☐ **2019 Tenuta Terre Nere Etna Bianco** \$25
Aromas of cream, cooked apples and pears follow through to a full body, creamy texture and a bitter-lemon and lemon-curd aftertaste.

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