

SATURDAY NIGHT REDS

- ❑ **2020 Chevalier Crozes-Hermitage Les Voleyses**

Syrah

The Voleyses Cuvée is made from younger vine fruit and aged in stainless steel. Fragrant nose of blackberries, plums, a hint of leather. Layers of fruit roll over the plate, very soft and appealing. Chewy texture, earthy finish.

\$26

- ❑ **2019 Avancia Old Vine Mencía**

100% Mencía from old vines grown in two vineyards planted in 1920 and 1935. Dark plums, blackcurrants, grilled herbs, roasted coffee and smoked meat on the nose. Medium-to full-bodied with firm, velvety tannins. Smoky, rich and concentrated. Very smooth-textured

\$35

- ❑ **2019 Macarco Macarì**

Aglicanico del Vulture

An earthy yet alluring display of crushed ashen stone, black raspberries, peppery herbs and animal musk aromas. Its soft, fleshy textures and ripe red fruits are motivated by juicy acidity, yet grippy tannins settle in toward the close. Biodynamic

\$20

- ❑ **2010 Château de Chantegrive Graves**

50% Merlot, 50% Cab Sauv

Expressive, nuanced nose combines redcurrant, plum, cured tobacco, flowers and spices. Supple, sweet and spicy, with rather soft, inviting red fruit and dusty spice flavors accented by fresh herbs. Finishes with a good tannic spine.

\$38

- ❑ **2017 Upsidedown Wine Gold Drop Field Blend**

60% Mourvedre, 35% Grenache, 5% Syrah

Washington Bandol? Gold Drop Field Blend shows red fruit aromas that meld with smoky undertones. The palate has a polished texture with freshness and verve. Medium body, fine tannins and delicate, berry and chocolate flavor at the end.

\$40

- ❑ **2019 Abacela Malbec**

This complex full-bodied wine was assembled from the winery's best (and mainly neutral) barrels of Malbec. Aromas of blackberries, chocolate, oak, and dried lavender meld with broad tannins and an earthy spice to create both tension and balance in this structured wine.

\$32

August Saturday Night Selections Madrona Wines Monthly

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- ❑ **2014 Jaboulet Crozes Hermitage la Mule Blanche** \$20
50% Marsanne, 50% Roussanne
Aged in 15% new French oak, with the balance in stainless steel and concrete eggs. Offering up lots of buttered citrus, lychee nut and white flowers, it's medium-bodied, fresh and lively, if not racy on the palate. Possessing solid fruit and the overriding elegance that's become the hallmark of the estate. Biodynamic. 13% alcohol by volume. **Was \$35 Now \$20**

- ❑ **Vincent Couche Vooulez Vous Couche Avec Moi?** \$42
65% Pinot Noir, 35 % Chardonnay
This wine is an unusual curiosity. From vineyards in Champagne with clay and limestone soils, this wine is aged for 2 years in clay amphora and oak barrels. It transports all the yeasty complexity of a champagne to a still white wine. No sulphites. Organic. 12.5% alcohol by volume

- ❑ **2021 Cor Cellars Alba Cor** \$19
55% Pinot Gris, 45% Gewurztraminer
A blend of two traditionally Alsatian varietals into one Columbia Gorge wine from the Celilo vineyard. Co-fermented in a concrete tank, the Alba shows notes of peach, melon and honeysuckle accentuated by spicy notes of pear and lychee. 13% alcohol by volume

- ❑ **2020 Leth Roter Veltliner Klassik** \$20
It is not Grunier. Subtle nose of red apple and sweet melon. A juicy, tropical fruit mix on the palate with a perfect balance of acid and a wisp of sweetness. Warm, creamy spice that lingers. Organic
12.5% alcohol by volume

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