

SIX SATURDAY NIGHT REDS

- ❑ **2015 Fugazza Romeo Gutturnio Reserva**

65% Barbera, 35% Croatina

From the border between Lombardia and Emilia-Romagna. Intense bouquet of black fruits and spices, and an earthy note. The palate shows a rich mouthfull of blackcherry and peppery flavors, together with a light oakiness. **Was \$35 Now \$25**

\$25

- ❑ **2019 Remo Farina Valpolicella Superiore Classico Ripasso**

Corvina, Rondinella, and Molinara

Partially Rasined on the vines, the Ripasso has fragrance of pepper, fruit marmalade (cherries, prunes) and spices, licorice and ginger.

\$20

- ❑ **2015 La Biòca Aculei Barolo**

Nebbiolo

Drinking well already for a Barolo this young. Crushed roses, leaves and wild herbs with notes of maraschino cherries and fresh tobacco, leading to a palate that has a smooth and succulent array of ripe red-berry flavors and smooth, firm tannins. **Was \$45 Now \$35**

\$35

- ❑ **2018 Nuiton Beaunoy Bourgogne Cote d'Or**

Pinot Noir

Ready to drink Burgunday from a Cote d'Or cooperative. Aroma of red berries – cherries, redcurrants and dark berries-blackberries, blackcurrants. Lively acidity with a pretty moreish mouthfeel!

\$25

- ❑ **2019 Château de Juliéнас Juliéнас**

Gamay

The estate has quite the long history with origins in the 13th century. Today 40 hectares are farmed, most of which fall in the Juliéнас appellation. From vines nearly 100 years old and at 1100 feet in elevation, wines from this terroir show the spicy, floral flair Juliéнас is known for.

\$20

- ❑ **2016 Moulin de la Roque Les Adrets Bandol**

95% Mourvèdre, 5% Carignan

This is a spicy wine, full-bodied and ripe with dark tannins and smoky black-plum fruits. Flavors of mint and rich blackberry are well integrated, giving a wine that still brings out fruit while just moving into a mature, complete phase.

\$27

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FOUR SATURDAY NIGHT WHITES

- ☐ **2019 Ezio Poggio Timorasso Archetipo** **\$30**
100% Timorasso
This delicious varietal is lees aged in stainless steel tanks for a year. Intense mineral with notes of citrus fruits and species. The main peculiarity is its acidity: it is full-bodied, flavorful, structured and persistent.

- ☐ **2020 Tenuta Sant' Helena Fantinel** **\$24**
Pinot Grigio
High toned Pinot Gris. Delicate scents recalling ripe stone fruit and honeydew from the nose. On the rounded, savory palate, tangy acidity accompanies ripe pear, apple and a hint of saline.
13% alcohol by volume

- ☐ **2021 Swick Wines The Hux** **\$31**
100% Huxelrebe
Willamette Valley
Huxelrebe [hooksal-reeba] is a crossing of Chasselas and Courtillier Musqué. This wine was destemmed and macerated on the skins for 30 days, plunged or foot-stomped twice daily. Umami is the predominant flavor here – like a lick of salt and damp earth. 12.5% alcohol by volume

- ☐ **2018 Clos deL'Ecotard La Haie Nardin Saumur Blanc** **\$31**
Chenin Blanc
Expressive and aromatic Chenin Blanc from one of Saumur's smallest but brightest stars. It has a lovely open knit texture and seamless acidity, the fruit is ripe and expressive and the finish long and saline. Organic

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