

6 Reds

- ☐ **2017 Domaine Courbis Saint-Joseph**

\$30

Syrah

The juicy, fruit-forward 2017 Saint Joseph is a tasty mouthful of Syrah. Aged in older barrels, it offers up masses of ripe cherries, tinged with just a bit of black olive. It's medium to full-bodied, velvety and even close to silky on the finish. Was \$38, Now \$30.

- ☐ **2019 Tenuta Il Poggione Rosso di Montalcino**

\$22

100% Sangiovese

Tuscany

Baby Brunello? Maybe baby. Fruity bouquet with red berry notes. Very well structured, yet soft, long-lasting flavour with smooth, velvety tannins. Was \$28 Now \$22

- ☐ **2018 Alta Mora Etna Rosso**

\$25

Nerello Mascalese

This wine has spicy pepper aromas with notes of black currant and mountain herbs. The texture is vibrant with soft, supple tannins. Was \$32, Now \$25

- ☐ **2019 Casadei Songa Mediterraneo Toscana**

\$23

60% Syrah, 20% Grenache 20 % Mourvedre

This wine is powerful, yet supple and elegant. The nose opens with intense berry and cassis fruit, highlighted by notes of dark chocolate and tobacco. Firm and silky upon entry, the palate is equally intense with chewy and sweet tannins and a very persistent finish with dark berries and sweet spices.

Biodynamic

- ☐ **2015 Lumos Temrerance Hill Pinot Noir**

\$25

Dai Crisp grows the grapes in Certified Organic Tempreance Hill vineyard. He has been farming vineyards this way for 25 years. This philosophy of using a natural approach with minimal intervention. The wine is packed with sweet, dark berry, cherry and pomegranate fruit, this full-bodied wine fills the mouth with flavor that lingers. Organic Was \$45 Now \$25

- ☐ **2019 E. Guigal Gigondas**

\$40

70% Grenache, 20 % Syrah, 10% Mourvèdre

This Gigondas offers intense nose dominated by stone fruits, licorice, and savory garrigue notes. On the palate the wine is generous and elegant, offering cranberry and cherry notes that are accented by hints of clove and allspice. Overall a direct expression, lovely structure, and good tannins, present but supple.

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4 Whites

- ❑ **2020 Domaine Riffault Sancerre** \$30
Sauvignon Blanc
From 25-year-old vines, this Sancerre has nice freshness and minerality. The nose offers citrus odors and white fruits. Fresh and exotic fruit aromas on the final stretch over orange and dried fruits.

- ❑ **2018 Livio Felluga Friuli Colli Orientali** \$25
100% Friulano
Friuli-Venezia Giulia, Italy
This Dry White Italian wine is embracing, complex, lively. Notes of ripe Golden apple, dried fruit and vanilla fuse together with balsamic hints of sage and thyme. Pleasant tannins and good persistence with a typical slightly bitter note in the finish and citrus aftertaste

- ❑ **2019 Schlumberger Pinot Blanc Les Princes Abbés** \$20
Alsace
A fresh and clean Alsatian white with aromas of flowers, citrus fruits (lemon zest) and spices (white pepper). The body is elegant and smooth but with enough acidity to keep the wine's character.

- ❑ **2019 Weingut Hirschvergenügen Kamptal Grüner Veltliner** \$22
Austria
A high toned GV. Fine herbal notes underlay fresh pomaceous fruit, delicate apple notes, a hint of nettle and citrus. Juicy, elegant, fine structure, mineral, light-footed, white tropical fruit in the finish.

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