

OCTOBER, 2009

WINERY VISITS AT THE SHOPS

TRANCHE CELLARS & MARK RYAN

On Saturday October 10th, we will feature the new vintages of Tranche Cellars. National Sales Manager Lars Ryssdal will be at the shops to showcase these wines.

2005 Tranche Cellars Barbera

Columbia Valley 20.00 16.60VS

2004 Tranche Cellars Red

Columbia Valley 35.00 29.05VS

2004 Tranche Cellars Cabernet Sauvignon

Columbia Valley 40.00 33.20VS

Taste these wines on Saturday,

October 10th at both shops from 11AM-5PM

*Lars Ryssdal will be at the Ravenna shop from 11:30AM-2PM
and at the Queen Anne shop from 2:30PM-5PM*

On October 17th, the amiable Mark McNeilly, proprietor and winemaker of Mark Ryan wines, will visit the shops to pour his new wines. This is always a fun event and the wines are his best to date.

2008 Mark Ryan Viognier

Columbia Valley 28.00 23.24VS

2007 Mark Ryan Red 'Long Haul'

Red Mountain 45.00 37.35VS

2007 Mark Ryan Red 'Dead Horse'

Red Mountain 45.00 37.35VS

2007 Mark Ryan Red 'Water Witch'

Red Mountain 45.00 37.35VS

Taste these wines on Saturday,

October 17th at both shops from 11AM-5PM

*Mark McNeilly will be at the Ravenna shop from 11:30AM-2PM
and at the Queen Anne shop from 2:30PM-5PM*

NEWS OF THE NORTHWEST

2007 Elle Syrah

Columbia Valley 18.00 14.94VS

2008 Syncline Subduction Red

Columbia Valley 18.00 14.94VS

2007 Guardian Red 'Chalk Line'

Columbia Valley 25.00 20.75VS

2007 Basel Cellars 'Claret'

Walla Walla Valley 19.00 15.77VS

2007 Gramercy Tempranillo 'Inigo Montoya'

Walla Walla Valley 45.00 37.35VS

2006 Long Shadows Red 'Pirouette'

Columbia Valley 45.00 37.35VS

The two prices reflected in this newsletter are the regular retail and the Vintage Select discount price. The Vintage Select Club is a buyer's club which saves you 17% on wine purchases (paid by cash or check) whether you buy them by the case or by the bottle. In addition, you are mailed this monthly newsletter which details the new releases, special prices and gives you advance notice of the arrival of hot new wines.

Lifetime membership fee is \$100. Be sure that you're getting the most for your money...join the Vintage Select Club.

BUY OF THE MONTH

There is a dramatic, somewhat seasonal scent to the 2007 Girardin Bourgogne Blanc—caramel covered apples. The acidity is there to keep it tasting of white Burgundy and there is plenty of clean Chardonnay fruit on the palate. Perhaps it is just the suggestion of Halloween at play, but this wine is our "Buy of the Month".

2007 Vincent Girardin Bourgogne Blanc

'Cuvée Saint-Vincent' 19.00 15.77VS

Taste this wine on Saturday,

October 3rd at both shops from 11AM-5PM

STAFF SELECTIONS

These are the recommendations of our staff after tasting a vast array of wines for the newsletter this month prior to its publication. They are less obvious items that caught our fancy and offer a few unique selections for you to sample.

2008 Joseph Drouhin Chablis

Drouhin Vaudon 20.00 16.60VS

2006 Fattoria di Basciano Chianti Rufina

Rufina 13.00 10.79VS

Va Piano Bruno's Blend V

Columbia Valley 20.00 16.60VS

2007 Viña Gormaz Tempranillo

Ribera del Duero 10.00 8.30VS

2006 J.L. Chave Côtes-du-Rhône

'Mon Coeur' 20.00 16.60VS

2007 Guado al Tasso Rosso 'Il Bruciato'

Bolgheri 28.00 23.24VS

Taste a selection of these wines on Saturday,

October 3rd at both shops from 11AM-5PM

INTRODUCING ALMATERRA

AlmaTerra, or 'Spirit of the Earth', is a new project devoted to producing top-notch Syrah and Viognier. Dr. Alan Buoacca has produced two wines, each blending fruit from three vineyards, and they are well worth trying.

2007 AlmaTerra Viognier 'Coéo' (Three Vineyards)

Columbia Valley 24.00 19.92VS

2006 AlmaTerra Syrah 'Coéo' (Three Vineyards)

Columbia Valley 40.00 33.20VS

2007 REYNVAAN FAMILY WINES

The secret is out—the winery where Cayuse winemaker Christophe Baron has been consulting for the last few years is Reynvaan Family Vineyards. They will have their release party the first weekend of November and we know the wines will sell out quickly. Only 63 cases of the 2007 white were made. The two Syrahs are a little bit larger production but with the excitement over the wines and the fact that they are delicious, we highly recommend that you pre-order these wines before they are released. The 2007 Syrah ‘In the Rocks’ has a tiny splash of Viognier while the 2007 Syrah ‘The Contender’ has a dash of Marsanne. These are destined to be the next Washington “cult wines”.

2007 Reynvaan Family White ‘Queen’s Road’

Walla Walla Valley (Limited) 40.00 33.20VS

2007 Reynvaan Family Syrah ‘In the Rocks’

Walla Walla Valley (Limited) 45.00 37.35VS

2007 Reynvaan Family Syrah ‘The Contender’

Walla Walla Valley (Limited) 55.00 45.65VS

Taste these wines on Saturday,

October 31st at both shops from 11AM-5PM

FEATURED WINERY: FORMAN VINEYARD

Long before Ric Forman started his winery in 1983, he was making great wines, first at Sterling Vineyards in the early 1970’s and later at Newton Winery. He purchased and planted his property on Howell Mountain in 1978. Ric is a fiercely independent operator. He designed and built his own house and winery. He planted his vineyards, some of which required extensive dynamite explosions for rock shattering, to facilitate planting. The vineyards are divided into three parcels, each one planted to four Bordeaux varieties, Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. The wines are as pure as can be. No fancy winemaking techniques are employed other than sound basic principles. The Chardonnay reminds us of youthful white Burgundy, having naturally high acidity and the ability to develop over time. The Cabernet Sauvignon will age gracefully and has lasting potential like few produced in Napa Valley today. Ric states, “If I had to choose two words which embody the character of Forman Vineyard wines, they would be finesse and elegance.” We highly recommend that you consider Forman Vineyard wines for special celebrations—from holiday events to wines to cellar for your children’s 21st birthdays.

2007 Forman Chardonnay

Napa Valley 43.00 35.69VS

2005 Forman Cabernet Sauvignon

Napa Valley 83.00 68.89VS

A ZIN YOU NEED TO TASTE

We have been looking for a California Zinfandel that offers lots of pure raspberry fruit flavor without too much alcohol, none of the liqueur-like notes, and a pleasing supple finish. The new 2008 Seghesio Zinfandel from Sonoma County (*blue label*) offers all that we asked for. This is a great wine for hearty stews, spicy ribs, and any dish with a bit of kick to it. It is a good value for money.

2008 Seghesio Zinfandel

Sonoma County 22.00 18.26VS

BEAUTIES FROM THE BAROSSA

John Duval spent 29 years at Penfolds, where he was the lead winemaker, and oversaw the production of some of the highest rated bottlings of Grange. He also produces the excellent Sequel Syrah as part of the Long Shadows project in Washington State. He is devoted to wines of the Barossa Valley and he prefers to express the elegance of this region rather than its power. The 2007 John Duval ‘Plexus’ is a striking blend of Shiraz, Grenache, and Mourvèdre that features a silky texture and very cool, subtle black fruit flavor. The 2007 John Duval Shiraz ‘Entity’ is sourced from the Krondorf, Marananga, Tanunda, Light Pass, and Eden Valley regions of the Barossa Valley. These various sites provide the complexity in this Shiraz. French oak overtones add a pleasant roundness, but it is the blueberry/blackberry note that is outstanding. These are Australian wines that have tremendous aging potential.

2007 John Duval SGM ‘Plexus’

Barossa Valley 38.50 31.96VS

2007 John Duval Shiraz ‘Entity’

Barossa 38.50 31.96VS

2004 SOL DE UCO MALBEC

Made from vines planted in 1914, the 2004 Sol de Uco Malbec from Mendoza expresses the character one might expect from old vines planted at 3300 feet elevation with low yields. The Battaglia and Garcia families have been tending these vineyards since the 1930’s. Ripe and intense, with aromas of red fruits, violet, and lavender, this old-vine Malbec tastes of black cherry and currant on the palate, with a touch of vanilla and coffee on the finish.

2004 Sol de Uco Malbec ‘Old Vines’

Mendoza 16.00 13.28VS

Ravenna Shop

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Queen Anne Shop

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(206) 282-8500

FAX (206) 284-2498

queenanne@mccarthyandschiering.com

GROWER CHAMPAGNES

This year buying grower Champagnes will be a bit more tricky than in previous years. Price increases due to the Euro exchange rate, supplier and distributor changes, and a tighter economy are all converging to make the supplies in the market much smaller than usual. We recommend putting a few favorites aside for celebrations during the season.

Champagne Laherte Frères Brut 'Tradition'
Chavot 40.00 33.20VS

Champagne Pierre Moncuit Blanc de Blancs
Le Mesnil-sur-Oger 43.00 35.69VS

Champagne Camille Saves 'Carte Blanche' 1^{er} Cru
Bouzy 53.00 43.99VS

Champagne José Dhondt Blanc de Blancs
Oger 53.00 43.99VS

Champagne Pierre Peters Blanc de Blancs
Le Mesnil-sur-Oger 52.00 43.16VS

Champagne Gaston Chiquet 1^{er} Cru 'Tradition'
Dizy 46.00 38.18VS

Champagne Vilmart & Cie 1^{er} Cru 'Grand Cellier'
Rilly la Montagne 70.00 58.10VS

2002 Champagne Jacques Lassaigne
Montgueux 89.00 73.87VS

THE PERRIN & FILS 2007 RHÔNES

The next generation of the Perrin family, Pierre, Marc and Thomas Perrin, have a goal to focus their work on vineyard-designated communal wines from the Southern Rhône. The 2007 vintage is a perfect year to showcase the complexity and specificity of individual terroirs. Come in and compare and contrast these individual village wines on Saturday, October 24th at both shops.

2007 Perrin & Fils Côtes du Rhône-Villages
Rhône Valley 12.00 9.96VS

2007 Perrin & Fils Vinsobres Côtes du Rhône-Villages
Les Cornuds' 18.00 14.94VS

2007 Perrin & Fils Rasteau Côtes du Rhône-Villages
L'Andéol' 23.00 19.09VS

2007 Perrin & Fils Vacqueyras
Les Christins' 30.00 24.90VS

2007 Coudoulet de Beaucastel Rouge
Rhône Valley 33.00 27.39VS

*Taste a selection of these wines on Saturday,
 October 24th at both shops from 11AM-5PM*

2007 DROUHIN CÔTES DE NUITS

The 2007 Domaine Joseph Drouhin Côtes de Nuits-Villages expresses the delicate blend of sweet Pinot Noir flavor, new oak vanilla, and the lovely balance and finesse that is the Drouhin house signature—supple yet significant.

2007 Joseph Drouhin Côtes de Nuits-Villages
 19.50 16.19VS

VERY GOOD VIOGNIER

Marie-Lise and Jean-Luc Dourthe make an excellent Viognier cuvée from their property in Saint Marcel d'Ardèche. The 2008 Domaine de Couron Viognier features a bright apricot and nectarine aroma, a faint hint of honey, good body, and crisp acidity that makes it lovely to have with scallops or garlic prawns.

2008 Domaine de Couron Côtes du Rhône Blanc
'Viognier Cuvée' 12.00 9.96VS

NEW YEARS FOR OLD FAVORITES

A container of Spanish wines with new vintages of some popular wines has just arrived. The 2008 Burgáns Albariño has a delightful star fruit and orange blossom aroma. The 2008 Bodegas Castaño shows smokey, ripe Mourvèdre character. The 2007 Celler Capçanes 'Mas Donis' has a lively aroma of violets and roses and the 2007 Artazuri from Navarra is a big, bold, spicy, sexy red that will impress.

2008 Burgáns Albariño
Rias Baixas 14.00 11.62VS

2008 Bodegas Castaño Monastrell
Yecla 9.00 7.47VS

2007 Celler Capçanes 'Mas Donis'
Montsant 13.00 10.79VS

2007 Artazuri
Navarra 11.00 9.13VS

2006 FONT DE LA FIGUERA

The 2006 Font de la Figuera is a blend of 50% Garnacha, 30% Syrah, with the balance Carinena, Mourvèdre, and Cabernet Sauvignon. The wine has a pretty aroma of black cherry, blueberry, and wood spice. The body is round and supple. While there are earthy notes to the wine, it is not like many Priorat wines that are hard to understand when young. This is a wine to serve with roast lamb.

2006 Font de la Figuera
Priorat 40.00 33.20VS

Queen Anne Hours
Tuesday-Friday 11-7
Saturday 10-6
Closed Sunday & Monday

Ravenna Hours
Tuesday-Friday 10:30-6:30
Saturday 10-6
Closed Sunday & Monday



