



2006 CADENCE 'CODA'

The 2006 Cadence Red 'Coda' could have been labeled as a Red Mountain appellation, as all the fruit came from three Red Mountain vineyards—Tapteil, Ciel du Cheval, and Cara Mia Vineyards. The wine is a raspberry and spice-driven, palate-pleasing red, being 32% Petit Verdot, 30% Cabernet Sauvignon, 24% Cabernet Franc, and 14% Merlot. As is now a pattern, this is one of the best value releases each year from Washington. (*This wine will be available after May 12th.*)

2006 Cadence Red 'Coda'

Columbia Valley 25.00 20.75VS

JOEL GOTT WINES

Joel Gott wines have become an everyday staple in our shops. One just can't beat the value and quality for the price. Come in and take a taste of these fine values and meet the man responsible for the wines on Saturday, May 31st at both shops.

2007 Joel Gott Sauvignon Blanc

California 13.00 10.79VS

2006 Joel Gott Chardonnay

Monterey 18.00 14.94VS

2006 Joel Gott Zinfandel

California 18.00 14.94VS

2006 Joel Gott Cabernet Sauvignon '815'

California 19.00 15.77VS

Taste these wines on Saturday,

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

Joel Gott will be at the Ravenna shop from 11:30AM-2:00PM

and at the Queen Anne shop from 2:30PM-5PM

SALMON SEASON BEGINS

The salmon season gets into full swing in May, beginning with West Coast troll-caught king salmon on May 1st. The Stikine River run also begins May 1st but it usually takes a few weeks to reach its peak. The Copper River run begins May 17th and lasts until June 17th. Troll-caught Alaskan salmon will begin to arrive after May 15th.

2006 Syncline Pinot Noir 'Celilo Vineyard'

Columbia Gorge 25.00 20.75VS

2006 Bethel Heights Pinot Noir Estate

Willamette Valley 31.00 25.73VS

2006 WillaKenzie Pinot Noir

Willamette Valley 24.00 19.92VS

2006 Adelsheim Pinot Noir

Willamette Valley 30.00 24.90VS

2006 Soter Pinot Noir

North Valley 42.00 34.86VS

2007 CADARETTA 'SBS'

Named for the sailing ship that carried lumber from the Middleton family properties in Washington state to markets in San Francisco, Cadaretta is a new winery in Walla Walla. Virginie Bourgue, the former winemaker at Bergevin Lane, is now full time at Cadaretta. Their first release is a delicious white blended from 73% Sauvignon Blanc and 27% Semillon. The green apple and pear notes are striking, and the wine is crisp and clean as a whistle. Give it a try with some scallops or snapper, but don't wait too long to try it as only 70 cases were produced.

2007 Cadaretta Sauvignon Blanc/Semillon 'SBS'

Columbia Valley (Limited) 20.00 16.60VS

2005 PETITE CHÂTEAUX BORDEAUX

The 2005 vintage in Bordeaux offers many great bargains in Petite Châteaux. Come and explore a range of 2005 Bordeaux wines on Saturday, May 17th at both shops.

2005 Château Tour Saint-Georges

Bordeaux 10.00 8.30VS

2005 Château Lyonnat

Lussac-Saint-Emilion 26.00 21.58VS

2005 Château Cambon La Pelouse

Haut-Médoc 23.00 19.09VS

2005 Château Carignan 'Prima'

1^{er} Côtes de Bordeaux 29.00 24.07VS

2005 Château Saint-Paul

Haut-Médoc 21.00 17.43VS

2005 Château La Croix de Beaucaillou

Saint-Julien (Limited) 46.00 38.18VS

2005 Château Belgrave

Haut-Médoc (Limited) 32.00 26.56VS

2005 Château Chasse Spleen

Haut-Médoc (Limited) 42.00 34.86VS

2005 Château Gloria

Saint-Julien (Limited) 55.00 45.65VS

2005 Château d'Armailhac

Pauillac (Limited) 70.00 58.10VS

2005 Château La Gravette de Certan

Pomerol (Limited) 59.00 48.97VS

2005 Château Marsau

Bordeaux Côtes de Francs 27.00 22.41VS

Taste a selection of these wines on Saturday,

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

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 are getting the most for your money...join the Vintage Select Club.

2007 NEW ZEALAND SAUVIGNONS

The 2007 vintage in New Zealand saw Sauvignon Blanc production rise by 6%. However, that isn't enough to keep pace with the growing demand. These food-friendly whites continue to grow in popularity. Come in and sample a set of these gooseberry and nettle-flavored wines on Saturday, May 3rd at both shops.

2007 Goldwater Sauvignon Blanc
Marlborough 18.00 14.94VS

2007 Dog Point Sauvignon Blanc
Marlborough 22.00 18.26VS

2007 Kim Crawford Sauvignon Blanc
Marlborough 17.00 14.11VS

2007 Drylands Sauvignon Blanc
Marlborough 17.00 14.11VS

*Taste a selection of these wines on Saturday,
May 3rd at both shops from 11AM-5PM*

2004 SOTER RED 'LITTLE CREEK'

The Soter Red 'Little Creek' was labeled Cabernet Franc in previous vintages, but in 2004 the quantity of Cabernet Franc was below the legal limit to label it as such. There is 20% Malbec in the blend that adds quite a bit of nuance, but the wine is really a fine example of a Bordeaux-style blend. It is reminiscent of the warm fruit profile of right-bank Bordeaux. The influence of wood is kept to a minimum to let the beautiful perfume of the fruit show its full potential.

2004 Soter Red 'Little Creek'
Napa Valley 76.00 63.08VS

2005 VIETTI 'PERBACCO'

The 2005 Vietti Nebbiolo 'Perbacco' legally could be labeled Barolo, and it tastes as fine as many that cost twice as much. It is an approachable Nebbiolo that will match veal and lamb dishes with finesse.

2005 Vietti Nebbiolo
'Perbacco' 30.00 24.90VS

2005 PECCHENINO DOLCETTO

The 2005 Pecchenino Dolcetto di Dogliani 'San Luigi' has to be tasted to be believed. Filled with high-toned aromatics of violets and cherries, the wine has a crisp acidity and a purity of berry fruit that separates it from most Dolcetto.

2005 Pecchenino Dolcetto di Dogliani
'San Luigi' 15.00 12.45VS

2006 MÖNCHHOF RIESLINGS

How sweet it is when vintages like 2006 offer German wine fans all the intensity of Auslese levels of ripeness with high levels of racy acidity. Robert Eymael of Weingut Mönchhof has made exceptional wines, and we have three great values to offer. Even though summer may seem a long way off, it will come, and these wines will be perfect.

2006 Mönchhof Riesling
Estate 16.00 13.28VS

2006 Mönchhof Riesling Kabinett
Ürzig Würzgarten (Limited) 20.00 16.60VS

2006 Mönchhof Riesling Spätlese
'Mosel Slate' 20.00 16.60VS

2007 DRY FRENCH ROSÉS.

2007 Domaine Sorin Rosé 'Terra Amata'
Côtes de Provence 11.00 9.13VS

2007 Campuget Rosé
Costières de Nîmes 10.00 8.30VS

2007 Château Val-Joanis Rosé
Côtes de Luberon 13.00 10.79VS

2007 Château Mourgues du Gres Rosé
'Les Galets Rosés' 16.00 13.28VS

2007 Domaine du Vieux Chêne Rosé
Côtes du Rhone 15.00 12.45VS

2007 Château Grand Cassagne Rosé
Costières de Nîmes 11.00 9.13VS

2007 Bargemone Rosé
Côtes d'Aix en Provence 14.00 11.62VS

2007 Bellevue La Forêt Rosé
Fronton 10.00 8.30VS

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

2004 LES PALLIÈRES GIGONDAS

The village of Gigondas is tiny but the wines are giants. They are known for being rustic, full-flavored wines that require time to mellow. The 2004 Domaine Les Pallières Gigondas is classic. It has a sweet plum and herb bouquet that takes a few minutes to open. There is a hint of lavender that is a delicious 'South of France' scent, adding a delicate note to an otherwise monstrous wine. The tannins are full and firm, but they are well balanced by the raspberry fruit and generous glycerine.

2004 Domaine Les Pallières Gigondas
Dentelles de Montmirail 36.00 29.88VS

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2006 MOREAU CHABLIS

Domaine Christian Moreau is the remake of the firm J. Moreau & Fils which was sold to a spirits company and then basically disappeared. In the year 2000, the family of Christian Moreau returned to Chablis and reclaimed the vineyards and estate and is now producing exceptional wine. All of the fruit is harvested by hand, and then carried by small trailers from the vineyard to the winery. The fruit is unloaded using vibration to avoid crushing the grapes. They use a sorting table to eliminate unripe or damaged grapes. Each of the wines is made using stainless steel vats, with wines from 1^{er} Cru and Grand Cru receiving additional aging in oak. Very little of the wood is new each year, leaving the traditional crisp, vibrant Chablis to show its racy character. Come in a taste a range of these wines on Saturday, May 10th at both shops.

2006 Christian Moreau Chablis

27.00 22.41VS

2006 Domaine Christian Moreau Chablis 1^{er} Cru

'Vaillon' 43.00 35.69VS

2006 Domaine Christian Moreau Chablis Grand Cru

'Valmur' 79.00 65.57VS

2006 Domaine Christian Moreau Chablis Grand Cru

'Vaudésir' 79.00 65.57VS

2006 Domaine Christian Moreau Chablis Grand Cru

'Les Clos' 79.00 65.57VS

*Taste a selection of these wines on Saturday,
May 10th at both shops from 11AM-5PM*

2006 DR. LOOSEN BEERENAUSLESE

Here is a novel idea! The 2006 Dr. Loosen Riesling Beerenauslese is packaged in 187ml bottles, a perfect size for a wine of such sweet intensity. It comes from fruit out of the Bernkasteler Lay Vineyard, and is riddled with apricot and candied peach notes. It will marry well with desserts that feature hazelnut, peach, or apricot flavors.

2006 Dr. Loosen Riesling Beerenauslese

Mosel 187ml 20.00 16.60VS

2006 PERRIN VACQUEYRAS

The 2006 Perrin & Fils Vacqueyras 'Les Christins' is a delicious blend of 80% Grenache and 20% Syrah from a 20-acre vineyard that has an average vine age of 50 years. The wine is spicy, with black cherry and cassis notes. It will continue to develop if cellared for two to four years, but it is tasting very nicely at the moment.

2006 Perrin & Fils Vacqueyras

'Les Christins' 25.00 20.75VS

FATTORIA LA MASSA

Fattoria La Massa is an extraordinary site in the Panzano region of Chianti, in what is known as the 'Conca d'Oro' or golden basin. The vines grow at an altitude of 1,100 feet above sea level. Less than two pounds of grapes are harvested per vine, and this low yield makes for very intense and complex flavors in the wines. The 2005 La Massa is a blend of 60% Sangiovese, 35% Merlot, and 5% Cabernet Sauvignon. It features a prominent aroma of dried cherries and currants. There is a hint of oak-barrel aging that adds a faint vanilla nuance. The texture has a polish that few Chianti achieve. The 2004 Giorgio Primo is a blend of 50% Sangiovese, 40% Merlot, and 10% split between Cabernet Sauvignon and Petit Verdot. It has a beautiful aroma and flavor of red and black cherries, but it is the fine tannins of its thrilling texture that makes this wine great to savor with fine meals.

2005 La Massa

Toscana IGT 24.00 19.92VS

2004 La Massa 'Giorgio Primo'

Veneto (Limited) 62.00 51.46VS

2006 JACQUESON ALIGOTÉ

Dreaming ahead to warm summer days, consider purchasing a few bottles of the 2006 Jacqueson Bourgogne Aligoté. It is the perfect wine for use in making a 'Kir'—a glass of Aligoté and a dash of crème de cassis. This is the ideal beverage for sipping on hot summer days. But since there are only five cases to go around, you will need to buy ahead. It is also a wonderful alternative to Chardonnay.

2006 Jacqueson Bourgogne Aligoté

(Limited) 22.00 18.26VS

2003 VINTAGE PORT 375ML

After our recent tasting of 2003 Vintage Ports, many asked if we could get 375ml bottles. After all, a full bottle of Vintage port is quite expensive and a lot to consume. Here is what is available.

2003 Smith Woodhouse Vintage Port

Oporto 375ml 30.00 24.90VS

2003 Graham's Vintage Port

Oporto 375ml 50.00 41.50VS

2003 Taylor Fladgate Vintage Port

Oporto 375ml 54.00 44.82VS

2003 Croft's Vintage Port

Oporto 375ml 45.00 37.35VS

2003 Delaforce Vintage Port

Oporto 375ml 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



TASTINGS AT BOTH SHOPS

Saturday, May 3rd 11AM-5PM *free*
2007 New Zealand Sauvignon Blancs

Saturday, May 10th 11AM-5PM *free*
2006 Christian Moreau Chablis

Saturday, May 17th 11AM-5PM *free*
2005 Petite Châteaux Bordeaux

Saturday, May 24th 11AM-5PM *free*
2007 Dry French Rosés

Saturday, May 31st 11AM-5PM *free*
Jott Gott Wines
Joel Gott will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM

VERY LIMITED QUANTITIES

2006 Owen Roe Merlot 'DuBrul Vineyard'		
Yakima Valley	50.00	41.50VS
2006 Walla Walla Vintners Cabernet Franc		
Columbia Valley	27.50	22.83VS
2005 Walla Walla Vintners Cabernet Sauvignon		
'Vineyard Select'	50.00	41.50VS
2006 Walla Walla Vintners Merlot		
Walla Walla Valley	27.50	22.83VS
2006 Walla Walla Vintners Sangiovese		
Columbia Valley	23.00	19.09VS

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Order Form Ravenna FAX 524-0310 Queen Anne FAX 284-2498

Just complete this order form and mail it in with your check or credit card #.

We will call or e-mail you when the wines arrive.

Name _____ Date _____
Phone No. work _____ home _____
Credit Card No. _____ Exp. Date _____

(Mastercard, Visa or American Express discount is 15%)

Check Enclosed _____ Pick-up at Ravenna QueenAnne

Qty	Wine/ Producer	Retail	V.S.	Ext
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Subtotal _____		9.0% Sales tax _____	Total _____	



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Seattle, Washington 98115

Vintage Select Newsletter
May 2008