



## 2006 QUILCEDA CREEK PRE-SELL

John Ware of Quilceda Creek Vintners described their new release as follows, "2006 Quilceda Creek Columbia Valley Cabernet Sauvignon (97% Cabernet Sauvignon, 3% Merlot) is an intense and floral wine that is packed with violets, blackberry, cassis, plum and chocolate. The wine has sublime purity, texture and balance. Approachable now, it should reach maturity around 2015 and age for 25 or more years. While we are particularly proud of the last four vintages of our flagship wine, the 2006 Cabernet Sauvignon is one of the best wines our estate has ever produced, rivaling 2002, 2003 and 2005 in quality." *Please do not mail in payment before checking with our staff regarding availability. Credit card payment is due at the time of your order. Delivery is expected in May, 2009.*

### 2006 Quilceda Creek Cabernet Sauvignon

Columbia Valley (Allocated) 134.95 net

## MARK RYAN WINES

The 2007 Mark Ryan Chardonnay is a blend of fruit from Conner Lee and Stillwater Creek Vineyards. It is a full-bodied wine with tropical overtones. The 2007 Mark Ryan Red 'The Dissident' is a delectable blend of Merlot, Syrah, Cabernet Sauvignon, and Petit Verdot. It shows the wonderful character of the 2007 vintage in Washington. Come in and meet Mark McNeilly on Saturday, April 18th and taste these fine new releases.

### 2007 Mark Ryan Chardonnay

Columbia Valley 28.00 23.24VS

### 2007 Mark Ryan Red 'The Dissident'

Columbia Valley 28.00 23.24VS

*Taste these wines on Saturday,*

*April 18th at both shops from 11AM-5PM*

*Mark McNeilly will be at the Ravenna shop from 11:30AM-2:00PM  
and at the Queen Anne shop from 2:30PM-5PM*

## 2008 SYNCLINE ROSÉ

The 2008 Syncline Rosé is now available and is another fine example of dry rosé. Made with 44% Cinsault, 30% Grenache, 17% Mourvèdre, and 9% Counoise, it hosts a cornucopia of fruit flavors with a fresh watermelon base. It has lots of secondary notes from minerals to wisteria, and the crisp, dry finish that we love to taste in rosé.

### 2008 Syncline Rosé

Columbia Valley 16.00 13.28VS

*Taste this wine on Saturday,*

*April 11th at both shops from 11AM-5PM*

## CADARETTA WINES

Welcome winemaker Virginie Bourgue to the shops on Saturday, April 4th. She will be pouring three fine Cadaretta wines. The 2007 Cadaretta 'SBS' (*Sauvignon Blanc/Semillon*) is a delicious blend with hints of pineapple and citrus fruits and great texture. The 2006 Cadaretta Merlot shows ripe cherry and tobacco leaf notes and is a classic example of well-crafted Merlot. The 2006 Cadaretta Syrah shows big chocolate and cherry fruit, and is a huge wine. Come in and meet Virginie and sample her wines on Saturday, April 4th at both shops.

### 2007 Cadaretta 'SBS' (*Sauvignon Blanc/Semillon*)

Columbia Valley 20.00 16.60VS

### 2006 Cadaretta Merlot

Columbia Valley 33.00 27.39VS

### 2006 Cadaretta Syrah

Columbia Valley 33.00 27.39VS

*Taste these wines on Saturday,*

*April 4th at both shops from 11AM-5PM*

*Virginie Bourgue will be at the Ravenna shop from 11:30AM-2:00PM  
and at the Queen Anne shop from 2:30PM-5PM*

## 2007 CHINOOK WINES

Wow! The new Chinook wines from the 2007 vintage are fantastic. Start with the 2007 Chinook Semillon that has superb texture and richness and a wonderful flavor of fig and melon. It is excellent with fresh halibut that is back in season. Then try the 2007 Chinook Sauvignon Blanc that has a dash of the same Semillon. Have it with sea scallops. And last but not least, try the 2007 Chinook Cabernet Franc. Tasting like cherries freshly picked from a tree in summer, it is a great complement to fried chicken. These are Washington State classics from Kay Simon and Clay Mackey and they truly show the caliber and quality of the 2007 vintage in Yakima Valley.

### 2007 Chinook Semillon

Yakima Valley 16.00 13.28VS

### 2007 Chinook Sauvignon Blanc

Yakima Valley 18.00 14.94VS

### 2007 Chinook Cabernet Franc

Yakima Valley 22.00 18.26VS

*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.*

## 2007 WALLA WALLA VINTNERS

Three new 2007 reds from Walla Walla Vintners have just been released. They each have the signature style of Walla Walla Vintners wines—lovely new oak flavor combined with cherry fruit. The 2007 Walla Walla Vintners Sangiovese has a dried cherry aroma and flavor that is perfectly varietal in nature. The 2007 Walla Walla Vintners Cabernet Franc shows a faint tobacco leaf note along with red cherry flavor. The 2007 Walla Walla Vintners Merlot has a deeper aroma with hints of black cherry, vanilla, and cocoa.

<b>2007 Walla Walla Vintners Sangiovese</b>		
<i>Columbia Valley</i>	23.00	19.09VS
<b>2007 Walla Walla Vintners Cabernet Franc</b>		
<i>Columbia Valley</i>	28.00	23.24VS
<b>2007 Walla Walla Vintners Merlot</b>		
<i>Walla Walla Valley</i>	27.00	22.41VS

## NEW SINEANN WINES

New wines from Peter Rosback of Sineann have just arrived. The 2008 Sineann Pinot Gris is a faintly off-dry-style Pinot Gris that has pretty aromas of apples, pears, and white peaches. The 2008 Sineann Gewürztraminer 'Celilo Vineyard' has a telltale nectarine note from the terroir of this 1000-foot high vineyard along the Columbia Gorge, but the wine is dry and very food-friendly. The 2007 Sineann Cabernet Sauvignon displays a fine chocolate and coffee aroma, has a wonderful texture and is very approachable even at this early stage of its life.

<b>2008 Sineann Pinot Gris</b>		
<i>Columbia Valley</i>	20.00	16.60VS
<b>2008 Sineann Gewürztraminer 'Celilo Vineyard'</b>		
<i>Columbia Gorge</i>	20.00	16.60VS
<b>2007 Sineann Cabernet Sauvignon</b>		
<i>Columbia Valley</i>	33.00	27.39VS

## A STEAL-OF-A-DEAL PINOT NOIR

The 2007 McManis Family Pinot Noir puts a lot of other more expensive Pinot Noirs to shame. It has a fine varietal aroma that shows lots of red cherry fruit. There is a deep and rich flavor of cherry and plum. And it has a fun-to-quaff taste that works very well with salmon.

<b>2007 McManis Family Pinot Noir</b>		
<i>California</i>	10.00	8.30VS

## 2007 CLOS DES ALLÉES

Pierre et Monique Luneau-Papin head this 30-hectare estate in Le Landreau, the heart of Muscadet country. The Luneaus prefer to produce small individual cuvées from their several plots. Each is vinified separately in order to reflect the terroir's particular character. A small quantity of the 2007 Pierre Luneau-Papin Muscadet 'Clos des Allées Vieilles Vignes' has just landed, and it is truly a Muscadet for all seasons. It has a spice box aroma with dried herbs and sea salt atop a meyer lemon fruit note making for an intriguing bouquet. The palate is filled with a basket of citrus fruit flavors. The acidity is crisp enough for oysters, yet it is so delicious that you can savor its flavor by the glass. On cold days, it is warming and on warm days it is soothing. This should should be tasted to be believed.

<b>2007 Pierre Luneau-Papin Muscadet</b>		
<i>'Clos des Allées' (Limited)</i>	15.00	12.45VS

## 2007 PRODUTTORI NEBBIOLO

In the words of winemaker Aldo Vaca, "I could have labeled this Barbaresco, but we needed to have Nebbiolo to keep our restaurant placements." The 2007 Produttori del Barbaresco Nebbiolo is a super value. It is also a stunningly good wine for enjoying now or aging for up to seven years. The only problem is that the supply is limited and will disappear quickly.

<b>2007 Produttori del Barbaresco Nebbiolo</b>		
<i>Langhe (Limited)</i>	22.00	18.26VS

## 2004 BRUNELLO DI MONTALCINO

The Consorzio del Vino Brunello di Montalcino awarded the 2004 vintage the maximum five-star rating. The 2004 Brunello di Montalcino wines are in high demand already and the lovely texture of these wines will surely win many fans. They are ripe, richly flavored wines that will be good for medium-term aging and will taste delicious from the first sip. We will keep featuring these wines as they arrive in the market.

<b>2004 Argiano Brunello</b>		
<i>Montalcino</i>	62.00	51.46VS
<b>2004 Fossacolle Brunello</b>		
<i>Montalcino</i>	72.00	59.76VS
<b>2004 Canalicchio di Sopra Brunello</b>		
<i>Montalcino</i>	90.00	74.70VS
<b>2004 Canalicchio di Sopra Brunello</b>		
<i>Montalcino 1.5 Liter</i>	180.00	149.40VS

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Seattle, WA 98109  
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FAX (206) 284-2498  
queenanne@mccarthyandschiering.com

## 2008 FRENCH ROSÉ

Just in time for Easter, a trio of 2008 dry rosés has arrived. Their dry, crisp character is perfect to pair with ham.

**2008 Domaine Sorin Rosé**  
Côte de Provence 11.00 9.13VS

**2008 Château de Nages Rosé**  
Costières de Nîmes 11.00 9.13VS

**2008 Château du Campuget Rosé**  
Costières de Nîmes 10.00 8.30VS

*Taste these wines on Saturday,  
April 11th at both shops from 11AM-5PM*

## 2007 RHÔNE VALLEY REDS

We are continuing to feature the 2007 wines of the southern Rhône Valley. The 2007 vintage in the Rhône Valley saw an exceptionally dry summer with strong winds that provided wines with supple tannins. A haunting flavor in these wines is reminiscent of the 1978 and 1989 vintages. There is a robust character to the fruit flavor and the tannins are fully ripe. The finishes are long and complex. This is a vintage to collect.

**2007 Château Saint Sauveur Côtes du Ventoux**  
9.00 7.47VS

**2007 Le Grange de Piaugier Côtes-du-Rhône**  
11.00 9.13VS

**2007 Domaine Le Garrigon Côtes-du-Rhône**  
(Certified organic) 11.00 9.13VS

**2007 Domaine Lafond Côtes-du-Rhône**  
'Roc-Epine' 14.00 11.62VS

**2007 Domaine Roger Perrin Côtes-du-Rhône**  
'Vieilles Vignes' 15.00 12.45VS

**2007 Saint Cosme Côtes-du-Rhône**  
(Limited) 15.00 12.45VS

**2007 Domaine de la Janasse Côtes-du-Rhône**  
15.00 12.45VS

**2007 Château du Grand Moulas Massif d'Uchaux**  
Côtes-du-Rhône-Villages 15.00 12.45VS

**2007 Saint Cosme Côtes-du-Rhône**  
'Les Deux Albions' (Limited) 22.00 18.26VS

**2007 Domaine du Grand Montmirail Vacqueyras**  
'Les Deux Albions' (Limited) 23.00 19.09VS

*Taste a selection of these wines on Saturday,  
April 25th at both shops from 11AM-5PM*

## 2008 NEW ZEALAND SAUVIGNON BLANCS

New Zealand Sauvignon Blanc continues to be a popular wine loved for its vibrant, somewhat intense character, that marries well with shellfish and finfish. Flavors described as gooseberry, nettles, and grapefruit all attempt to express the racy nature of these wines. The 2008 vintage offers fresh and grassy character with plenty of acidity.

**2008 Kim Crawford Sauvignon Blanc**  
Marlborough 17.00 14.11VS

**2008 Goldwater Sauvignon Blanc**  
Wairau Valley 15.00 12.45VS

**2008 Geisen Sauvignon Blanc**  
Marlborough 14.00 11.62VS

**2008 Cloudy Bay Sauvignon Blanc**  
Marlborough 26.00 21.58VS

**2008 Craggy Range Sauvignon Blanc**  
'Te Muna Road Vineyard' 24.00 19.92VS

## 2007 DAMILANO ARNEIS

The 2007 Damilano Arneis is a fine example of the crisp apple character of the variety. It pairs well with salty foods and provides a clean, crisp acidity to refresh the palate.

**2007 Damilano Arneis**  
Piedmont 18.00 14.94VS

## 2007 SCHRECK

When you see the full name for this wine, you will know that it had to be an excellent wine to feature it— due to the impossible-to-pronounce name. The 2007 Schreckbichl Colterenzio Pinot Bianco (*call it Schreck for short*) has a wonderful aroma of white flowers and mineral scents. On the palate, it has great body and lots of crisp acidity, a flavor of green apple and pear, and a long, lasting finish.

**2007 Schreckbichl Colterenzio Pinot Bianco**  
'Thurner' Alto Adige 15.00 12.45VS

## 2008 CHÂTEAU DE LA VIEILLE TOUR

We found a simply marvelous little white Bordeaux that has a very attractive price. The 2008 Château de la Vieille Tour Bordeaux Blanc is a blend of 60% Sauvignon Blanc and 40% Semillon that is crisp, clean, and refreshing to quaff.

**2008 Château de la Vieille Tour**  
Bordeaux 8.00 6.64VS

**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



