



NOVEMBER, 2009

EXPANDED HOLIDAY HOURS

Beginning Monday, November 16th

Monday through Friday 10AM-7PM

Saturday 10AM-6PM

Closed Sunday

WINERY VISITS AT THE SHOPS

2007 CADENCE REDS

Working exclusively with fruit from Red Mountain sources, including his own Cara Mia Vineyard, Ben Smith makes deeply aromatic and richly textured wines that express different blends of Bordeaux varieties. The complexity of these wines sets them apart from other big Washington reds, and they have shown a capacity to age well for more than a decade. Come in, meet Ben, and taste his new releases on Saturday, November 14th at both shops.

2007 Cadence Red 'Ciel du Cheval'

Red Mountain 45.00 37.35VS

2007 Cadence Red 'Tapteil'

Red Mountain 45.00 37.35VS

2007 Cadence Red 'Bel Canto'

Red Mountain 55.00 45.65VS

2007 Cadence Red 'Camerata'

Red Mountain 55.00 45.65VS

Taste these wines on Saturday,

November 14th at both shops from 11AM-5PM

Ben Smith will be at the Ravenna shop from 11:30AM-2:00PM and at the Queen Anne shop from 2:30PM-5PM

2004 CORLISS ESTATE REDS

Michael Corliss and Lauri Darneille make superb wines under their Corliss Estate brand. Winemaker Kendall Mix crafts individual lots from the best vineyard sites in Washington and handles them separately. The best barrels are selected and blended to make the Corliss Estate Red and the Corliss Estate Cabernet Sauvignon. (Very limited amounts).

2004 Corliss Estate Red

Columbia Valley (Limit) 65.00 53.95VS

2004 Corliss Estate Cabernet Sauvignon

Columbia Valley (Limit) 75.00 62.25VS

Taste these wines on Saturday,

November 21st at both shops from 11AM-5PM

Mike & Lauri will be at the Ravenna shop from 11:30AM-2PM and at the Queen Anne shop from 2:30PM-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're getting the most for your money...join the Vintage Select Club.

2007 DeLILLE CELLARS REDS

The new 2007 DeLille Cellars D2 is slightly more than half Merlot and has a wonderful bouquet that reminds one of red cherries, cedar, and mocha. On the palate, 40% Cabernet Sauvignon gives it power and depth. The 2007 DeLille Cellars Doyenne Red 'Aix' is a fruit-driven blend of 61% Syrah, 35% Cabernet Sauvignon and 4% Mourvèdre. It has hints of lavender, game, and wild berries, giving it a distinctive aroma. The 2007 DeLille Cellars Doyenne Syrah has a bouquet of pomegranate and violets, with hints of white pepper and smoked meats.

2007 DeLille Cellars D2

Columbia Valley (Limited) 29.95 net

2007 DeLille Cellars Doyenne Red 'Aix'

Yakima Valley (Limited) 29.95 net

2007 DeLille Cellars Doyenne Syrah

Yakima Valley (Limited) 42.95 net

2004 McCARTHY & SCHIERING RED

The newest in our series of private label reds is the 2004 McCarthy & Schiering Red, produced for us by Michael Corliss and Lauri Darnielle. It is a blend of 42% Merlot, 38% Cabernet Sauvignon, 18% Cabernet Franc, and 2% Malbec. The additional bottle aging has added a silky texture to this wine and it has developed a wonderful bouquet. This is a fine choice for serving to family and guests during the holidays.

2004 McCarthy & Schiering Red

Columbia Valley 22.95 net

Taste this wine on Saturday,

November 7th at both shops from 11AM-5PM

2006 DOMAINE DROUHIN LAURÈNE

The 2006 Domaine Drouhin Pinot Noir 'Laurène' has an opulent aroma reminiscent of red fruits, vanilla bean, and fresh cream. It is a wonderful wine to simply smell, but the palate is equally complex and intriguing. The signature of Veronique Drouhin is present—a subtle, velvet-textured wine with structure and enchanting flavors. While all of the vintages of Domaine Drouhin Laurène are alive and going strong, this vintage will show earlier. It is a sexy wine.

2006 Domaine Drouhin Pinot Noir 'Laurène'

Dundee Hills 65.00 53.95VS

TRANCHE FOR THANKSGIVING

Thanksgiving is a uniquely American holiday. It is fun to feature some domestically produced wines that emulate old world style, but are distinctively American in origin. Two Tranche Rhône-style wines are both big enough in fruit and flavor to match the complex range of tastes the traditional Thanksgiving meal offers.

2007 Tranche Roussanne/Viognier		
Columbia Valley	25.00	20.75VS
2007 Tranche Red 'Slice of Pape'		
Columbia Valley	36.00	29.88VS

2009 BEAUJOLAIS NOUVEAU

The month of August 2009 offered some of the warmest and sunniest weather of the last 60 years in Beaujolais. This was favorable weather that helped the grapes ripen quickly. Many winegrowers requested special dispensation to start their harvest early. By law, the Gamay grapes must be harvested by hand, not machine. It will be a very good year for Beaujolais Nouveau. Georges Duboeuf stated, "We have not seen anything like this for a long time."

2009 Joseph Drouhin Beaujolais Nouveau		
(Very Limited)	15.00	12.45VS
2009 Vissoux 'Pierre Chermette' Beaujolais Nouveau		
(Very Limited)	15.00	12.45VS
2009 Terres Dorées Beaujolais Nouveau		
(Very Limited)	16.00	13.28VS

*Taste these wines on Thursday,
November 19th at both shops from Noon-7PM*

2007 àMAURICE

Baked apple and sweet spice scents fill the bouquet of the 2007 àMaurice Chardonnay, a nice blend of Chardonnay from three very different vineyards—Lewis, Conner Lee, and Willard. There is refreshing acidity to this wine that gives it a French style. The 2007 àMaurice Malbec has a big aroma of berry fruits and a lovely texture. The 2007 àMaurice Syrah has a bit of French oak showing, but there is a distinctive saline flavor that clearly identifies it as Syrah. These are appealing and well priced wines for family dining.

2007 àMaurice Chardonnay		
Columbia Valley	28.00	23.24VS
2007 àMaurice Malbec		
Columbia Valley	34.00	28.22VS
2007 àMaurice Syrah		
Columbia Valley	34.00	28.22VS

CHAMPAGNE & SPARKLING WINES

The new disgorgements of our favorite small producers' Champagne are now arriving in town.

J. Laurens Brut		
Limoux	18.00	14.94VS
Adami Prosecco Brut 'Bosco di Gica'		
Valdobbiadene	18.00	14.94VS
2007 Bortolomiol Rosé Brut Riserva 'Filanda'		
Valdobbiadene	21.00	17.43VS
Champagne R. Dumont Brut 'Tradition'		
Aube	35.00	29.05VS
Champagne Billecart-Salmon Brut Réserve		
Mareuil-sur-Ay	40.00	33.20VS
Champagne Pierre Moncuit Brut Blanc de Blancs		
Le Mesnil-sur-Oger	40.00	33.20VS
Champagne René Geoffroy Brut 'Expression'		
Cumières	50.00	41.50VS
Champagne Pierre Peters Brut Blanc de Blancs		
Le-Mesnil-sur-Oger	52.00	43.16VS
Champagne Camille Saves Brut 'Carte Blanche'		
Bouzy	53.00	43.99VS
Champagne José Dhondt Brut Blanc de Blancs		
Oger	53.00	43.99VS
Champagne Vilmart 'Grand Cellier' Brut		
Rilly-la-Montagne	70.00	58.10VS

'TIS THE SEASON

SHIPPING

Shipping to legal states and UPS deliveries within Washington can be arranged with a one week lead time. We recommend UPS third day select or second day air for shipping during the winter months. Freezing temperatures may affect the advisability of shipping. UPS does not guarantee exact delivery days during peak periods. November 16 will be the last day we will ship prior to Thanksgiving.

DELIVERY

Local deliveries for weekdays can be arranged in advance for a fee. We need a minimum of two days' notice to arrange for the service we use to deliver the gift. Pick up is in the morning for afternoon delivery. Gifts cannot be left without the signature of a recipient who is of legal age. (*Exact delivery times are not specified by the service.*)

Please allow ample time for holiday orders to be processed.

Ravenna Shop

6500 Ravenna Avenue NE

Seattle, WA 98115

(206) 524-9500

FAX (206) 524-0310

ravenna@mccarthyandschiering.com

Queen Anne Shop

2401B Queen Anne Ave N

Seattle, WA 98109

(206) 282-8500

FAX (206) 284-2498

queenanne@mccarthyandschiering.com

THANKSGIVING PINOT NOIRS

The supply of Pinot Noir is short but it is the red wine for Thanksgiving. Here are a few that we recommend as "bird friendly".

2008 McManis Family Pinot Noir		
California	10.00	8.30VS
2007 Michael Pozzan Pinot Noir 'Annabella'		
Carneros	15.00	12.45VS
2008 Saintsbury Pinot Noir 'Garnet'		
Carneros	18.00	14.94VS
2008 Siduri Pinot Noir		
Sonoma County	20.00	16.60VS
2008 Patricia Green Pinot Noir Reserve		
Willamette Valley	27.00	22.41VS
2008 Patricia Green Pinot Noir 'Croft Vineyard'		
Willamette Valley	30.00	24.90VS
2008 Patricia Green Pinot Noir 'Balcombe Vineyard'		
Dundee Hills	34.00	28.22VS

STAFF SELECTIONS

2008 Michel Delhommeau Muscadet Sur Lie		
'Cuvée Harmonie'	13.00	10.79VS
2008 Bergstrom Chardonnay 'Old Stones'		
Willamette Valley	18.00	14.94VS
2008 Cadaretta Sauvignon Blanc/Semillon 'SBS'		
Columbia Valley	20.00	16.60VS
2008 Dowsett Family Gewürztraminer 'Celilo'		
Columbia Gorge	20.00	16.60VS
2008 St. Innocent Pinot Blanc 'Freedom Hill'		
Willamette Valley	20.00	16.60VS
2008 Tablas Creek 'Côte de Tablas' Blanc		
Paso Robles	21.00	17.43VS
2007 Château de Puligny-Montrachet Bourgogne		
'Clos du Château'	32.00	26.56VS
2007 Domaine Leflaive Mâcon- Verzé		
	35.00	29.05VS
2007 Sandrone Dolcetto d'Alba		
	22.00	18.26VS
2008 Renato Ratti Barbera d'Alba		
'Torriglione'	18.00	14.94VS
2004 La Gravette de Certan		
Pomerol	30.00	24.90VS
2006 Clos du Marquis		
Saint-Julien	55.00	45.65VS

WINES FOR FRIENDS & FAMILY

WONDERFUL WHITES

2008 Mirth Chardonnay		
Columbia Valley	9.00	7.47VS
2008 Indaba Chardonnay		
South Africa	10.00	8.30VS
2008 Vinosia Falanghina		
Beneventano	14.00	11.62VS
2008 Domaine de la Becassonne Côtes-du-Rhône Blanc		
(Limited)	15.00	12.45VS
2008 Ponzi Pinot Gris		
Willamette Valley	15.00	12.45VS
2008 Prà Soave Classico		
	15.00	12.45VS
2007 Matrot Bourgogne Blanc		
	18.00	14.94VS
2008 Joseph Drouhin Chablis		
'Vaudon'	20.00	16.60VS

ZINFANDEL

2007 Four Vines Zinfandel 'Old Vine Cuvée'		
California	12.00	9.96VS
2007 Four Vines Zinfandel 'Biker'		
Paso Robles	25.00	20.75VS
2008 Seghesio Zinfandel		
Sonoma County	22.00	18.26VS
2007 Nalle Zinfandel		
Dry Creek Valley	28.00	23.24VS

RICH REDS

2008 Castaño Monastrell		
Yecla	9.00	7.47VS
2006 Fattoria di Petroio Chianti Classico		
Castelnuovo Berardenga	14.00	11.62VS
2005 Château Val-Joanis Syrah		
Côtes du Luberon	15.00	12.45VS
2008 EveningLand Gamay		
Willamette Valley	22.00	18.26VS
2007 Badia A Coltibuono Chianti Classico		
Gaiole in Chianti	25.00	20.75VS
2007 Guado al Tasso 'Il Bruciato'		
Bolgheri	28.00	23.24VS
2007 Fisticuffs Cabernet Sauvignon		
Napa Valley	29.00	24.07VS
2004 Renato Ratti Barolo		
'Marcenasco'	40.00	33.20VS

Queen Anne Holiday Hours

Beginning Monday, November 17th
Monday-Friday 10AM-7PM
Saturday 10AM-6PM
 Closed Sunday

Ravenna Holiday Hours

Beginning Monday, November 17th
Monday-Friday 10AM-7PM
Saturday 10AM-6PM
 Closed Sunday



TASTINGS AT BOTH SHOPS

Saturday November 7th 11AM-5PM *free*
2004 McCarthy & Schiering Red

Saturday November 14th 11AM-5PM *free*
2007 Cadence Reds

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

Thursday November 19th Noon-7PM *free*
2009 Beaujolais Nouveau

Saturday November 21st 11AM-5PM *free*
2004 Corliss Estate Reds

*Michael & Lawri will be at the Ravenna shop from 11:30AM-2PM
and at the Queen Anne shop from 2:30PM-5PM*

VERY LIMITED QUANTITIES

2006 DeLille Cellars Cabernet Sauvignon 'Grand Ciel' Columbia Valley	124.95	<i>net</i>
2007 Abeja Merlot Columbia Valley	40.00	33.20VS
2007 EveningLand Chardonnay 'Summun' Willamette Valley	124.95	<i>net</i>
2005 Vietti Barolo 'Lazzarito'	109.95	<i>net</i>
2005 Vietti Barolo 'Brunate'	109.95	<i>net</i>
2005 Vietti Barolo 'Rocche'	109.95	<i>net</i>

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Queen Anne Shop
2401B Queen Anne Ave N
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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	_____	9.5% Sales tax	_____	Total



6500 Ravenna Avenue NE
Seattle, Washington 98115

Vintage Select Newsletter

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