



AUGUST, 2007

WWW.MCCARTHYANDSCHIERING.COM

2004 McCARTHY & SCHIERING CABERNET SAUVIGNON

We are proud to announce that our second private label bottling of Cabernet Sauvignon is again being produced for us by the Palette Wine Company of Snohomish, Washington. The 2004 McCarthy & Schiering Cabernet Sauvignon is a blend of Cabernet Sauvignon with small amounts of Merlot and Cabernet Franc. It has a wonderful bouquet featuring mocha, tobacco, cedar, and black currants. Come in and taste this wine on Saturday, August 11th at both shops.

2004 McCarthy & Schiering Cabernet Sauvignon

Columbia Valley 22.95 net

Taste this wine on Saturday,

August 11th at both shops from 11AM-5PM

DOMAINE DROUHIN

The nose of the 2006 Domaine Drouhin Chardonnay 'Arthur' shows aromas of carnation, magnolia, toast and lemon zest. On the palate, the flavors of apple, pear, and cantaloupe each come through. The wine is soft and round, more so than in previous vintages. The age of the vines seems to be adding complexity to this wine. The 2005 Domaine Drouhin Pinot Noir shows a very complex aroma of lilac, violets, red fruits, white pepper, clove, and orange peel. The body is rich and the finish long and silky. This is a more powerful style for Domaine Drouhin, reflecting the unique ripeness of the vintage in the Willamette Valley. It should age gracefully for 7 to 10 years. Come and taste these wines on Saturday, August 18th at both shops.

2006 Domaine Drouhin Chardonnay 'Arthur'

Dundee Hills 30.00 24.90VS

2005 Domaine Drouhin Pinot Noir

Willamette Valley 45.00 37.35VS

Taste these wines on Saturday,

August 18th at both shops from 11AM-5PM

2003 MATTHEWS RED

This is the big wine for Matthews in the 2003 vintage, being a blend of 53% Cabernet Sauvignon, 26% Cabernet Franc, and 21% Merlot. All of the best fruit sources were used to create this deep, powerful, age-worthy red.

2003 Matthews Red

Columbia Valley 60.00 49.80VS

RHÔNE VALUES

The endless source of value, Côtes du Rhône wines seem to be stable in both supply and pricing. Perfect for barbecues and spicy food, these are the wines of summer.

2005 Terre des Papes Côtes du Rhône

9.00 7.47VS

2005 Clos Chanteduc Côtes du Rhône

15.00 12.45VS

2005 Saint Damien Côtes du Rhône

Vieilles Vignes 15.00 12.45VS

2005 Domaine Grand Bois Côtes du Rhône

'Trois Soeurs' 14.00 11.62VS

2006 Domaine de la Janasse Côtes du Rhône

15.00 12.45VS

Taste a selection of these wines on Saturday,

August 25th at both shops from 11AM-5PM

2004 CHESTER/KIDDER RED

Long Shadows winemaker Gilles Nicault has crafted an intense wine using a blend of Cabernet Sauvignon, Syrah, Cabernet Franc, and Petit Verdot. It was aged for 28 months in a blend of French and Eastern European oak barrels. Lots of notes of wood—bacon, vanilla, and cocoa—are obvious at the moment. There is an underlying bouquet of raspberries, currants, and violets that develops with air. This is a heady, powerful, clearly Washington State wine that will match a grilled skirt or flank steak perfectly.

2004 Long Shadows Chester/Kidder Red

Columbia Valley 50.00 41.50VS

2006 OWEN ROE ABBOT'S TABLE

We thought about describing the blend of the 2006 Owen Roe Abbot's Table, but after seeing how many different varieties are used to make it, we passed. Suffice to say, it has a bold aroma of sweet red fruits—plums, raspberries, cherries and grapes. The wine has medium to full body, but it has a certain whimsical drinkability, bringing out a little Irish in everyone who tastes it.

2006 Owen Roe Abbot's Table

Columbia Valley 23.00 19.09VS

2005 LEMELSON PINOT NOIR

The 2005 Lemelson Pinot Noir 'Thea's Selection' has a smokey aroma of bacon, blueberries, cherries, and a hint of chocolate. The body is full but the wine is rich. Its fine tannins give it the ability to match salmon perfectly.

2005 Lemelson Pinot Noir 'Thea's Selection'

Willamette Valley 35.00 29.05VS

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.

LIOCO CHARDONNAY

LIOCO (*pronounced lee-oko*) is a collaboration between Matt Licklider, a seasoned wine import specialist and Kevin O'Connor, wine director at the esteemed Spago-Beverly Hills. It is their belief that great wine is made in the vineyard, and they specialize in single-site bottlings. They produce a lone Sonoma County blend that is priced as an introductory wine, but all other Chardonnays are vineyard-designated. These wines possess a vibrancy and intensity seldom seen in blended Chardonnay. Come in and taste these delectable wines on Saturday, August 4th at both shops.

2006 LIOCO Chardonnay

Sonoma County 18.00 14.94VS

2006 LIOCO Chardonnay 'Stuhlmuller Vineyard'

Alexander Valley 25.00 20.75VS

2006 LIOCO Chardonnay 'Michaud Vineyard'

Chalone 40.00 33.20VS

2006 LIOCO Chardonnay 'Durell Vineyard'

Sonoma Valley 40.00 33.20VS

2006 LIOCO Chardonnay 'Charles Heintz Vineyard'

Sonoma Coast 45.00 37.35VS

*Taste a selection of these wines on Saturday,
August 4th at both shops from 11AM-5PM*

MORE 2005 CHATEAUNEUF-DU-PAPE

The 2005 vintage was the third consecutive year of drought in the southern Rhône Valley. Luckily, rain fell just when it was needed most, allowing the grapes to retain their juicy flavors. The 2005 vintage is perhaps the biggest of these vintages for Châteauneuf-du-Pape. It is a bit juicier than the 2004 and less tannic than the hot vintage of 2003. These are good candidates for cellaring five to seven years.

2005 Mas des Boislauzon Châteauneuf-du-Pape

'Tradition' (Limited) 35.00 29.05VS

2005 Mas des Boislauzon Châteauneuf-du-Pape

'Cuvée du Quet' (Limited) 70.00 58.10VS

2005 Bousquet des Papes Châteauneuf-du-Pape

'Glorie de Mon Grand Père' 50.00 41.50VS

2005 Bousquet des Papes Châteauneuf-du-Pape

'Chante le Merle' 70.00 58.10VS

2005 Domaine Olivier Hillaire Châteauneuf-du-Pape

'Tradition' (Limited) 50.00 41.50VS

2005 Domaine Olivier Hillaire Châteauneuf-du-Pape

'Pieds des Armand' (Limited) 90.00 74.70VS

2006 BORDEAUX FUTURES

The 2006 vintage in Bordeaux turned out to be quite successful. The best are intense wines that will cellar well for many years. Here are a dozen fine chateaux that we are offering as futures, as well as four second-labels. We are required to buy Bordeaux futures in full-case quantities, so if you order less than full cases, we may need to combine your order with others, or may not be able to fill your order if we are not confident of selling the remainder of the case in a reasonable time. Payment is due when we confirm your order with our supplier. All prices are net discounts and payment is the same regardless of whether you use credit card, debit card, or check. Delivery is expected sometime in 2009.

2006 Château Sociando-Mallet

Haut-Médoc (90-92 RP) 45.95 net

2006 Château L'Arrose

Saint-Emilion (92-94 RP) 52.95 net

2006 Château la Croix St. Georges

Pomerol (94-96 RP) 69.95 net

2006 Château Lynch Bages

Pauillac (91-93 RP) 76.95 net

2006 Château Léoville-Barton

Saint Julien (92-94 RP) 76.95 net

2006 Château Pontet Canet

Pauillac (93-95 RP) 81.95 net

2006 Château Montrose

Saint Estéphe (92-95 RP) 99.95 net

2006 Château Pichon Baron

Pauillac (92-94 RP) 107.95 net

2006 Château Pichon Lalande

Pauillac (94-96 RP) 134.95 net

2006 Château La Conseillante

Pomerol (92-95 RP) 134.95 net

2006 Château Cos d'Estournel

Saint Estéphe (92-94 RP) 148.95 net

2006 Château Ducru Beaucaillou

Saint Julien (94-96 RP) 154.95 net

2006 Clos du Marquis

Saint Julien 49.95 net

2006 Pavillon Rouge du Château Margaux

Margaux 72.95 net

2006 Les Forts de Latour

Pauillac (90-92 RP) 103.95 net

2006 Les Pagodes de Cos

Saint Estéphe 39.95 net

Ravenna Shop

6500 Ravenna Avenue NE

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ravenna@mccarthyandschiering.com

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Seattle, WA 98109

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ODYSSEUS WHITE PRIORATS

The unique flavors in the 2006 Vinedos de Ithaca 'Odysseus' whites come from the combination of extreme climate and the special 'Ilicorella' soils in Spain's Priorat region. Winemaker Silvia Puig crafts bone dry whites with pleasant flavors of white raisins, licorice, lime, and melon. The 2006 Vinedos de Ithaca 'Odysseus' Garnacha Blanca is a perfect wine to serve with scallops or even razor clams. The 2006 Vinedos de Ithaca 'Odysseus' Pedro Ximenez is a match for chicken with Indian spices. These are truly unique wines and they offer an opportunity to experience new flavors in the world of wine.

2006 Vinedos de Ithaca 'Odysseus' Garnacha Blanca		
Priorat	25.00	20.75VS
2006 Vinedos de Ithaca 'Odysseus' Pedro Ximenez		
Priorat	30.00	24.90VS

SYLVAIN LANGOUREAU SAINT-AUBIN

The 2005 Domaine Sylvain Langoureaux whites are extremely good deals in comparison to other estate-bottled white Burgundies. The 2005 Domaine Sylvain Langoureaux Saint-Aubin has a straw yellow color with a bouquet of acacia blossoms, honey, and fresh beeswax. It has a lovely rich middle and pleasing acidity. The 2005 Domaine Sylvain Langoureaux Saint-Aubin 1^{er} Cru 'Sur Le Sentier du Clou' has a bit more complex mineral and oak elements, as well as more cream on the palate. These are wonderful wines to serve with fresh spot prawns.

2005 Domaine Sylvain Langoureaux Saint-Aubin		
Côte de Beaune	26.00	21.58VS
2005 Domaine Sylvain Langoureaux Saint-Aubin		
'Sur Le Sentier du Clou'	37.00	30.71VS

2005 ANTINORI CHARDONNAY

Antinori makes many great wines, but the 2005 Antinori Chardonnay 'Castello della Sala' really caught our attention. It has a delicious creamy nature, evidence of new oak, and lots of sweet delicious apple and hazelnut character. Seldom does one see so much balance and charm in a wine that sells for \$15.

2005 Antinori Chardonnay 'Castello della Sala'		
Umbria	15.00	12.45VS

RIEDEL STEMWARE SALE EXTENDED

We are extending our sale on Riedel stemware through the month of August. Be sure to stock up while prices are low.

2006 CANTINA DEL TABURNO

The web site for the Cantina del Taburno describes the taste of their 2006 Falanghina as follows, "Il colore è giallo paglierino intenso, l'odore fruttato ricorda l'ananás e la pera matura. Si presenta morbido al gusto e con un'elevata persistenza aromatica." That is their way of saying it has an intense yellow color and a fruity aroma of pineapple and mature pear. The wine offers a soft palate impression with an elevated, persistent finish. It is a great description of this superior, dry, seafood-friendly white from Campania.

2006 Cantina del Taburno Falanghina		
Taburno	14.00	11.62VS

SIRO PACENTI REDS OF MONTALCINO

Giancarlo Pacenti makes modern-style Montalcino wines, and consistently wins accolades from most major publications for his intensely flavored, powerfully rich, hand crafted reds. His two vineyards are located on very different sites in Montalcino. The vineyard northeast of the town produces wines with fully ripe elements. The one on the hotter, southwest slope near Sant'Angelo in Colle produces more powerful, mineral-driven wines. Combined, the wines offer peak ripeness and long-lasting flavors. These are candidates for cellaring, even though they are deceptively drinkable now.

2005 Siro Pacenti Rosso di Montalcino		
Montalcino	38.00	31.54VS
2001 Siro Pacenti Brunello di Montalcino		
Montalcino	90.00	74.70VS

2006 MARENCO

Specializing in the production of Moscato and Brachetto wine, Marengo has major holdings in Acqui Terme. Their vineyards are on extremely steep hillsides, with calcareous, sandy soils that are difficult to farm. The exposure and the soil influence make for wines of exceptional quality. It is this specialization that lends additional character and complexity to these lightly frizzante wines. Look for aromas of honey, white strawberry, and acacia blossom for the Moscato; for the Brachetto, sun-warmed, red raspberry with hints of mint. These are super wines.

2006 Marengo Moscato d'Asti		
'Strev'	13.00	10.79VS
2006 Marengo Moscato d'Asti		
'Scrapona'	17.00	14.11VS
2006 Marengo Brachetto d'Acqui		
'Pineto'	22.00	18.26VS

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 August 4th 11AM-5PM free

2006 Lioco Single Vineyard Chardonnays

Saturday August 11th 11AM-5PM free

2004 McCarthy & Schiering Cabernet Sauvignon

Saturday August 18th 11AM-5PM free

2006 Domaine Drouhin Chardonnay 'Arthur'

2005 Domaine Drouhin Pinot Noir

Saturday August 25th 11AM-5PM free

2005 & 2006 Côtes du Rhône Reds

VERY LIMITED QUANTITIES

2003 Silver Oak Cabernet Sauvignon

Alexander Valley 61.00 50.63VS

2003 Sandrone Barolo

'Cannubi Boschis' 135.00 112.05VS

2003 Sandrone Barolo

'Le Vigne' 125.00 103.75VS

2004 Gaja Barbaresco

DOCG 169.95 net

2004 Woodward Canyon Cabernet Sauvignon

Artist Series #13 42.50 35.28VS

2006 Woodward Canyon Chardonnay

Columbia Valley 31.50 26.15VS

Ravenna Shop
6500 Ravenna Avenue NE
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Queen Anne Shop
2401B Queen Anne Ave N
Seattle, WA 98109
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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
Subtotal _____		8.9% Sales tax _____	Total _____	



6500 Ravenna Avenue NE
Seattle, Washington 98115

Vintage Select Newsletter
August, 2007

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