



**McCarthy &
Schiering**
WINE MERCHANTS, INC.

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

FEBRUARY, 2010

LEONETTI CELLAR PRE-SELL

We are selling the new releases of Leonetti Cellar in February, prior to their release in March. These wines really need no description to sell, but we feel compelled to say that Leonetti Cellar reds have never been better. These are among the best wines made in Washington. Credit card payments are being accepted to guarantee your order.

Please confirm availability before sending payment.

2007 Leonetti Cellar Sangiovese

Columbia Valley (Limit) 66.95 net

2008 Leonetti Cellar Merlot

Columbia Valley (Limit) 76.95 net

2007 Leonetti Cellar Cabernet Sauvignon

Walla Walla Valley (Limit) 93.95 net

2007 DeLILLE CELLARS

The 2007 DeLille Cellars Red 'Chaleur Estate' is a blend of 65.5% Cabernet Sauvignon, 25% Merlot, 7.5% Cabernet Franc, and 2% Petit Verdot. Its complexity is impressive, featuring flavors of currants, blueberries, and an eloquent herb note. Chocolate and vanilla scents give it an impression of creaminess, but it is a structured wine that easily will last a decade. The 2007 DeLille Cellars Red 'Harrison Hill', made from the second oldest vineyard in Washington State, has a bouquet of Bing cherries and violets. On the palate it shows density and power.

2007 DeLille Cellars Red 'Chaleur Estate'

Yakima Valley 77.50 64.33VS

2007 DeLille Cellars Red 'Harrison Hill'

Yakima Valley (Limited) 77.50 64.33VS

BUY OF THE MONTH

Made by our good friend Veronique Drouhin, the 2008 Cloudline Pinot Noir is a breath of fresh air in the world of Oregon Pinot Noir—a clean and generous wine with a price tag that doesn't break the bank. The color is ruby red, and the aroma is sweet pie cherry with hints of vanilla. The tannin level is low, making it an easy-to-quaff style ready for immediate consumption. It has been a while since we have seen an Oregon Pinot Noir in this price range with this level of quality. This is our "Buy of the Month".

2008 Cloudline Pinot Noir

Oregon 18.00 14.94VS

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.

WINERY VISITS AT THE SHOPS 2007 ANDREW WILL

The 2007 Andrew Will Red 'Ciel du Cheval' is a blend of 45% Cabernet Franc, 40% Merlot, and 15% Cabernet Sauvignon. The bouquet shows blueberry fruit, mocha, and violets. This is a great example of Red Mountain terroir—powerful flavor, great texture, and opulent fruit. The 2007 Andrew Will Red 'Sorella' is a blend of 72% Cabernet Sauvignon, 10% Merlot, 15% Cabernet Franc, and 3% Petit Verdot that was aged in Taransaud and Demptos barrels for 21 months. This barrel aging creates an aroma with hints of Belgian chocolate and cocoa powder. The 2007 'Sorella' shows lots of black plum fruit, full body, and very fine tannins, and will easily age for a decade.

2007 Andrew Will Red 'Ciel du Cheval'

Red Mountain 49.95 net

2007 Andrew Will Red 'Sorella'

Horse Heaven Hills 58.95 net

Taste these wines on Saturday,

February 13th at both shops from 11AM-5PM

Chris Camarda will be at the Ravenna shop from 11:30AM-2:00PM

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

DEN HOED REDS

Brothers Bill and Andy Den Hoed teamed up with Washington wine pioneer Allen Shoup to create two wines. The 2005 Den Hoed Red 'Marie's View' is a blend of classic red varieties and the 2006 Den Hoed Cabernet Sauvignon is a single variety wine from their jointly owned Wallula Vineyard. The slope terraces down 1300 feet on the Southeastern-most corner of the Columbia River, at the border between Washington and Oregon. Come in and taste these wines, meet Allen Shoup, and discuss this exciting new project on Saturday, February 20th at both shops.

2005 Den Hoed Red 'Marie's View'

Horse Heaven Hills 79.00 65.57VS

2006 Den Hoed Cabernet Sauvignon 'Andreas'

Horse Heaven Hills 79.00 65.57VS

Taste these wines on Saturday,

February 20th at both shops from 11AM-5PM

Allen Shoup will be at the Ravenna shop from 11:30AM-2:00PM and

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

2007 VA PIANO CABERNET

The 2007 Va Piano Cabernet Sauvignon shows lots of mocha, chocolate, black plum and cassis notes—a classic Va Piano bouquet. The wine is well structured with layers of flavors and yet the wonderful fruit of the 2007 vintage makes it almost seem drinkable at this early age. This is a good wine to cellar for three to five years and serve with roast beef.

2007 Va Piano Cabernet Sauvignon
Columbia Valley 40.00 33.20VS

FEATURED WINERY: BOEKENHOUTSKLOOF

Boekenhoutskloof translates to “Ravine of the Boekenhout”, an indigenous Cape beech tree widely used for making furniture. The wines at this farm, dating to 1776, have garnered international press, and the winery is considered to be among the greatest in South Africa. Located in Franschoek, one of the most beautiful wine regions in the world, Boekenhoutskloof is a must-visit for anyone traveling to South Africa. Winemaker Marc Kent and his team craft uniquely spicy wines that are world class in caliber. Their value label, Porcupine Ridge, offers \$10 wines with above-average character. They are well known for The Chocolate Block, a sexy red blend with a hint of (*what else?*) chocolate. Wines under the Boekenhoutskloof label are their specialty. Come in and taste these wines on Saturday, February 27th at both shops.

2008 Porcupine Ridge Sauvignon Blanc
Coastal Region 10.00 8.30VS

2008 Porcupine Ridge Syrah
Coastal Region 10.00 8.30VS

2007 Boekenhoutskloof Semillon
Franschoek 30.00 24.90VS

2008 Boekenhoutskloof ‘The Chocolate Block’
Western Cape 33.00 27.39VS

2007 Boekenhoutskloof Syrah
Coastal Region 49.00 40.67VS

2007 Boekenhoutskloof Cabernet Sauvignon
Franschoek 49.00 40.67VS

*Taste a selection of these wines on Saturday,
February 27th at both shops from 11AM-5PM*

BRIAN CARTER CELLARS

Winemaker Brian Carter has two wines we sampled and enjoyed. Both are well priced and feature pure fruit flavors.

2007 Brian Carter White ‘Oriana’
Columbia Valley 24.00 19.92VS

2007 Abracadabra Red
Columbia Valley 20.00 16.60VS

2008 SYNCLINE REDS

The 2008 Syncline Syrah is a blend of fruit from Coyote Canyon, Clifton, and Destiny Ridge Vineyards. It has 4% Grenache that gives it a sweet plum aroma. On the palate, it shows lots of black fruits, olives, and game, and its finish is complex and long. The 2008 Syncline Grenache/Carignan has a complex aroma of cherries, caraway, and white pepper. It has a lighter color, with hints of huckleberry and olive—an intriguing bouquet.

2008 Syncline Syrah
Columbia Valley 25.00 20.75VS

2008 Syncline Grenache/Carignan
Columbia Valley 20.00 16.60VS

2008 DROUHIN MÂCON-VILLAGES

The 2008 Joseph Drouhin Mâcon-Villages is a marvelous successor to the very popular 2007 version. There is a complex aroma of hazelnut and delicious apple—an aroma that one might expect to cost \$35 or more. The flavor is crisp apple and pear with a rich, round profile. The finish is long and lasting. This is a superior wine for parties, get-togethers, or simply sipping in the evening.

2008 Joseph Drouhin Mâcon-Villages
12.00 9.96VS

2007 QUINTA DO COA TINTO

Casa Agrícola Roboredo Madeira is a family business, begun in the middle of the 17th century. They farm 62 hectares of vineyards around the village of Almendra, in the Douro Superior. Their 2007 Quinta do Coa Vinho Tinto shows spicy blackberry and mulberry notes, and has a generous nature not often found in wines from the Douro. The fine tannins and subtle use of French and American oak add charm and length to the wine. It is hearty and full, but the texture and fruit character set this wine apart from many less complex Portuguese wines.

2007 Quinta do Coa Vinho Tinto
Douro 18.00 14.94VS

Ravenna Shop
6500 Ravenna Avenue NE
Seattle, WA 98115

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Queen Anne Shop
2401B Queen Anne Ave N
Seattle, WA 98109

(206) 282-8500
FAX (206) 284-2498

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2008 SANCERRES

Many writers are comparing the 2008 vintage to 1996 and 2002 in the eastern Loire Valley. Hail during the summer devastated some less fortunate villages in Sancerre, and the vineyards that escaped suffered from reduced yields, down by 25-30% from a normal harvest. Yet, the wines that resulted are bigger than the 2007s and they show better concentration of fruit. More precise, more aromatic, and more powerful than 2007, they still have firm acidities. Filled with mineral flavors, these wines are perfect with Northwest shellfish.

2008 Domaine de la Villaudière Sancerre

Verdigny 20.00 16.60VS

2008 Domaine Franck Millet Sancerre

Loire Valley 20.00 16.60VS

2008 Domaine Daulny Sancerre

Loire Valley 21.00 17.43VS

2008 Henri Bourgeois Sancerre

'Grande Réserve' 24.00 19.92VS

2008 Paul et Jean-Marc Pastou Sancerre

Loire Valley 27.00 22.41VS

2008 Domaine Vacheron Sancerre

Loire Valley 33.00 27.39VS

Taste a selection of the above wines on Saturday,

February 6th at both shops from 11AM-5PM

2008 François Cotat Sancerre

'Les Culs de Beaujeu' 56.00 46.48VS

2008 François Cotat Sancerre

'La Grande Côte' 56.00 46.48VS

2008 PIGEOULET EN PROVENCE

Pigeoulet is the name of the site where the Brunier family home and the Vieux Télégraphe offices and cellars are located. The wine comes from two terroirs. About a third of the blend comes from a plot south of the village of Châteauneuf-du-Pape, planted with 40-year-old Grenache, Syrah, and Cinsault. The other two-thirds of the Pigeoulet vines are in the Côtes du Ventoux, on the lower southwest-facing foothills of Mont Ventoux. The 2008 Le Pigeoulet en Provence is a blend of 80% Grenache, 10% Syrah, 5% Cinsault, and 5% Carignan. The wine shows notes of licorice, black plums, garrigue, and violets. The body is full, but the tannins are soft. In many ways, the wine resembles a fine Châteauneuf-du-Pape with a very easy-to-like price. Try this with a hearty stew or if you have the energy, cassoulet.

2008 Le Pigeoulet en Provence

Pays de Vaucluse 18.00 14.94VS

2005 PRODUTTORI BARBARESCO

We have enjoyed selling and drinking the single-vineyard Barbaresco Riservas from Produttori del Barbaresco for 25 years. Vintage 2005 in Piemonte is considered to be very good. While we have not yet tasted these wines, we expect them to be excellent based on their reviews. The wines are expected to arrive in Seattle in mid-March. We are taking pre-orders, and we expect that many of these wines will sell out before they arrive. *All wines are priced at \$54.95 net, and already include the Vintage Select discount.*

2005 Produttori del Barbaresco Riserva 'Asili'

2005 Produttori del Barbaresco Riserva 'Moccagatta'

2005 Produttori del Barbaresco Riserva 'Montefico'

2005 Produttori del Barbaresco Riserva 'Montestefano'

2005 Produttori del Barbaresco Riserva 'Ovello'

2005 Produttori del Barbaresco Riserva 'Pora'

2005 Produttori del Barbaresco Riserva 'Rio Sordo'

2005 Produttori del Barbaresco Riserva 'Pajé'

2007 FÈLSINA CHIANTI CLASSICO

The 2007 Fèlsina Chianti Classico is at first muted, then five minutes later the wine begins to open. It takes over forty minutes to fully expose the fruit underlying this concentrated, secretly enchanting beauty. The flavors of dried cherry, rose petal, and white pepper evolve slowly but develop into a classic Chianti—not dependent on oak to achieve its intense aromatics and flavor.

2007 Fèlsina Chianti Classico

Castelnuovo Berardenga 25.00 20.75VS

2004 CANALICCHIO BRUNELLO

Finding a bargain in the world of Brunello isn't easy. The 2004 Canalicchio Brunello, made by Franco Pacenti, comes to Seattle without the middle margin of a national importer. As such it is 30-40% less than most 2004 Brunello di Montalcino in price. However, the quality is comparable, if not better, to the more famous names. The estate is one of the best sites in the Montalcino region, and the wine has garnered great press already—tre bicchieri from the Gambero Rosso, 93 points from Stephen Tanzer, and four stars from Decanter. These are good, but it is the flavor that will win you over—great dried cherry aromatics, a silky texture, an olive scent to the aroma, and a very pretty green olive note on the palate. This is a sexy wine at a fantastic price relative to the marketplace.

2004 Canalicchio Brunello

Montalcino 45.00 37.35VS

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 February 6th 11AM-5PM free
2008 French Sancerre

Saturday February 13th 11AM-5PM free
2007 Andrew Will Reds

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

Saturday February 20th 11AM-5PM free
Den Hoed Reds

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

Saturday February 27th 11AM-5PM free
Boekenhoutskloof Wines

VERY LIMITED QUANTITIES

| | | |
|--|--------|---------|
| 2009 Cloudy Bay Sauvignon Blanc Marlborough | 26.00 | 21.58VS |
| 2007 Kongsgaard Chardonnay Napa Valley | 101.00 | 83.83VS |
| 2005 Silver Oak Cabernet Sauvignon Napa Valley | 101.00 | 83.83VS |
| 2008 Beaucastel Châteauneuf-du-Pape Rouge Futures Arrival - November, 2010 | 71.95 | net |
| 2008 Beaucastel Châteauneuf-du-Pape Blanc Futures Arrival - November, 2010 | 81.95 | net |

*2007 Comte de Vogüé Red Burgundies
and 2008 Jos. Joh. Prüm Rieslings — please inquire*

Ravenna Shop
6500 Ravenna Avenue NE
Seattle, WA 98115
(206) 524-9500

Queen Anne Shop
2401B Queen Anne Ave N
Seattle, WA 98109
(206) 282-8500

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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