



JANUARY, 2009

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## IT'S 2009 - HAPPY NEW YEAR!

We would like to take a moment to thank you for your support in 2008 and look forward to great wines and events in 2009. We have lots of special dinners, tastings, and well-priced wines to offer in January.

### FÊTE DE BORDEAUX

Monday, January 19, 2009, 6 pm

Columbia Tower Club, Seattle

Guests of Honor

Jean Charles Cazes – Château Lynch-Bages

Lillian Barton – Châteaux Leoville & Langoa Barton

Jean G. Prats – Château Cos d'Estournel

Taittinger Champagne from Magnum

*Passed Appetizers*

2006 Blanc de Lynch Bages

*Poached Columbia River Sturgeon &*

*Taylor Farms Oysters*

*Washington Apple & Leek Nage*

2006 Château Marbuzet

2006 Château Ormes de Pez

2006 Château Langoa Barton

2006 Château Lynch Bages

2006 Château Leoville Barton

2006 Château Cos d'Estournel

*Martinez Brothers Lamb Creppenette*

*Pheasant, Pistachio & Currant Force meat*

*French Lentil & Aromatic Vegetable Ragout*

2003 Château Lynch Bages

2000 Château Cos d'Estournel

1999 Chateau Langoa Barton

*Roasted Strip loin with Bordelaise Sauce*

*Potato Puree with Foie Gras & Truffles*

1998 Chateau Cos d'Estournel

1996 Château Lynch Bages

1995 Château Leoville Barton

*Port Townsend Creamery Cirrus Cheese*

*Local Aged Gouda, Morbier*

2002 Suduiraut Sauternes

*Tarte Tatin*

*\$195 per person includes tax & gratuity*

*Credit card reservations required*

*RSVP to McCarthy & Schiering Wine Merchants*

*206.524.9500*

## 2006 BERESAN REDS

The 2006 Beresan Merlot is a forward wine, with bright cherry and blackberry flavors. It has lots of new oak toast but there is an interesting mineral component that keeps it fresh. (100% Merlot-150 cases). The 2006 Beresan Syrah is a big, fruity red wine with scents of game, raspberry, and blueberry. It shows soft tannins and the finish is long and complex. (100% Syrah-170 cases). The 2006 Beresan Cabernet Franc was made using fruit from their estate Waliser Vineyard. The riverbed soil of this Walla Walla vineyard provides mineral flavors that complement the spice, chocolate, and currant aromas. (100% Cabernet Franc-200 cases).

### 2006 Beresan Merlot

Columbia Valley (Limited) 29.00 24.07VS

### 2006 Beresan Syrah

Columbia Valley (Limited) 29.00 24.07VS

### 2006 Beresan Cabernet Franc

Walla Walla Valley (Limited) 29.00 24.07VS

## SUNDAY SUPPER WITH DAVID O'REILLY OWEN ROE WINERY

Sunday, January 25th, 2009, 5:30PM

The Four Swallows, Bainbridge Island

481 Madison Avenue

Menu and details on the M&S web site

\$95 plus tax and gratuity

Reservations 206-842-3397

## DINNER WITH PAUL DRAPER RIDGE VINEYARDS

Wednesday, February 4th, 2009, 6:30PM

El Gaucho, Seattle

2505 1st Ave

Menu and details on the M&S web site

\$150 plus tax and gratuity

Reservations (206) 728-1337

## 2007 PICO MACCARIO BARBERA

The 2007 Pico Maccario Barbera d'Asti is a blueberry-scented wonder with full body, soft tannins, plenty of acidity, and a lovely "drink-me-now" style. This is an exceptional value from the Piedmont to accompany winter meals.

### 2007 Pico Maccario Barbera d'Asti

'La Vignone' 13.00 10.79VS

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.

## 2006 WOODWARD CANYON #15

Many collectors eagerly await the release of Woodward Canyon Artist Series Cabernet Sauvignons to keep their string of vintages intact. The 2006 Woodward Canyon Cabernet Sauvignon 'Artist Series #15' is now available. It is made from 87% Cabernet Sauvignon and 13% Syrah and comes from Champoux, Dubrul, Sagemoor, Woodward Canyon Estate, and Charbonneau Vineyards—a selection of many great Washington terroirs.

**2006 Woodward Canyon Cabernet Sauvignon**  
'Artist Series #15' 48.00 39.84VS

## 2007 JOEL GOTT CHARDONNAY

The 2007 Joel Gott Chardonnay comes from Monterey for the second year in a row and is an unoaked wine that is the essence of Chardonnay fruit. A pure, delicious apple flavor with hints of honeydew melon make it a generous wine. It is hard to believe that it saw no oak, as the flavor and richness competes with wines costing twice the price.

**2007 Joel Gott Chardonnay**  
Monterey 18.00 14.94VS

## 2007 GIRARDIN MÂCON

The 2007 Vincent Girardin Mâcon-Fuissé has a depth and minerality sought after by lovers of white Burgundy. Made to resemble a Côte de Beaune white, it shows lots of toasty oak, crisp apple acidity, and a rich texture. This is a great alternative to high-priced white Burgundies.

**2007 Vincent Girardin Mâcon-Fuissé**  
Vieilles Vignes 19.00 15.77VS

## GRAHAM BECK BRUT

Barack and Michelle Obama celebrated on November 4th with bottles of a South African sparkling wine—Graham Beck Cap Classique Brut. It a toasty blend of 54% Chardonnay and 46% Pinot Noir. For those watching the inaugural ceremonies, this would be a fine choice. At the price, it is much less costly than a bail-out, and you may savor the rewards immediately.

**Graham Beck Cap Classique Brut**  
Western Cape 15.00 12.45VS

## TEN FOR \$10 OR LESS

Just in time for Super Bowl parties, here is a selection of ten wines with Vintage Select prices of \$10 or less.

<b>2007 SlipStream Chardonnay</b> Adelaide Hills	10.00	8.30VS
<b>2007 Sandhill Pinot Gris</b> Columbia Valley	10.00	8.30VS
<b>2007 Salneval Albariño</b> Rias Baixas	9.00	7.47VS
<b>2007 Domaine Talmard Mâcon-Chardonnay</b> Mâconnais	11.00	9.13VS
<b>2007 Bodegas Luzon Monastrell 'Verde'</b> Jumilla	10.00	8.30VS
<b>2006 Castaño Monastrell</b> Yecla	8.00	6.64VS
<b>2006 Porcupine Ridge Syrah</b> Colli Senesi	10.00	8.30VS
<b>2006 Capestrano Montepulcino d'Abruzzo</b>	10.00	8.30VS
<b>2007 Terra Andina Carmenère</b> Valle Central	9.00	7.47VS
<b>2005 Château Gigault</b> 1 <sup>er</sup> Côtes de Blaye	12.00	9.96VS

*Taste a selection of these wines on Saturday, January 31st at both shops from 11AM-5PM*

## 2007 VÉZELAY BOURGOGNE

Imagine the best elements of a fine Chablis, the hazelnut flavor of a Bourgogne Blanc, the crisp apple flavor of a Mâcon, and you'll get the style of the 2007 Cuvée Henry de Vézelay Bourgogne Chardonnay. This is a gem for pairing with shrimp, scallops, or calamari.

**2007 Cuvée Henry de Vézelay Bourgogne Chardonnay**  
Vézelay 18.00 14.94VS

## 2005 DOMAINE TEMPIER

The 2005 Domaine Tempier Bandol 'Cuvée Classique' is made from 75% Mourvèdre, with the balance being a blend of Cinsault, Grenache, and Carignan. It has a wild aroma of game and minerals. This is a great wine to savor on an evening when the cold weather dictates that only a hearty wine will suffice. It recalls the extremes of Provence.

**2005 Domaine Tempier Bandol**  
(Limited) 37.00 30.71VS

**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

**CASA VENTURA SPANISH WINES**

Casa Ventura imports only wineries whose philosophy is based on non-aggressive agricultural and viticultural methods. They also must reflect the traditional wine making methods of their region, especially by using the traditional native varieties and wine making processes. Come in and meet Laura Stiff and taste these wines on Saturday, January 24th at both shops.

**2007 Lagar do Castelo Albariño**  
*Rias Baixas* 15.00 12.45VS

**2006 Finca La Estacada**  
*La Tierra de Castilla* 13.00 10.79VS

**2004 Dominio de Ugarte Reserva**  
*Rioja* 22.00 18.26VS

**2006 Damana 5**  
*Ribera del Duero* 19.00 15.77VS

*Taste these wines on Saturday,*

*January 24th at both shops from 11AM-5PM*

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

**2007 SOUTHERN FRENCH REDS**

The 2007 vintage in the Rhône Valley saw an exceptionally dry summer, with strong winds, that provided wines with supple tannins. There is a haunting flavor in these wines reminiscent of the 1978 and 1989 vintages—an inky, robust nature to the fruit and yet the tannins are full and ripe, the finishes are lovely. Here are some of the very first wines in the market. We recommend following this vintage closely as many ageworthy and exceptional wines can be found.

**2007 Kermit Lynch Côtes du Rhône**  
*‘Cypress Cuvée’* 17.00 14.11VS

**2007 Domaine de Châteaumar Côtes du Rhône**  
*‘Cuvée Bastien’* 15.00 12.45VS

**2007 Le Colombier Vacqueyras**  
*‘Tradition’* 15.00 12.45VS

**2007 Martinelle**  
*Côtes du Ventoux* 20.00 16.60VS

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

**2007 Le Pigeolet en Provence Rouge**  
*Pays de Vaucluse (Limited)* 20.00 16.60VS

**2007 Domaine Cabirau Grenache**  
*Pays des Côtes Catalanes* 17.00 14.11VS

*Taste a selection of these wines on Saturday,  
 January 17th at both shops from 11AM-5PM*

**2003 LATE BOTTLED VINTAGE PORT**

The 2003 vintage in the Douro turned out to be remarkable in quality, considering the heat which occurred during the first two weeks of August. Harvest for Taylor Fladgate began on September 8th. Some cooling rains helped moderate the rapid ripening. After the wines had time in barrel, the results were Ports with beautifully fragrant, floral aromas, fine tannins, and great purity of fruit. Come in and taste a selection of 2003 Late Bottled Vintage Ports on Saturday, January 10th at both shops.

**2003 Taylor Fladgate Late Bottled Vintage Port**  
*Oporto* 21.00 17.43VS

**2003 Fonseca Late Bottled Vintage Port**  
*Oporto* 22.00 18.26VS

**2003 Dow’s Late Bottled Vintage Port**  
*Oporto* 22.00 18.26VS

**2003 Quinta de La Rosa Late Bottled Vintage Port**  
*Oporto* 28.00 23.24VS

**2003 Ramos Pinto Late Bottled Vintage Port**  
*Oporto* 23.00 19.09VS

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

**2006 ALAIN GRAILLOT**

Only five thousand cases of the 2006 Alain Graillet Crozes-Hermitage were produced. It is 100% Syrah from vines with an average age of 25 years, although some are up to 80 years old. It is a near perfect expression of Northern Rhône Syrah, having balanced wild berry flavor, earthy, truffle-like aromas, and game and spice concentrated flavors.

**2006 Alain Graillet Crozes-Hermitage**  
*(Limited)* 30.00 24.90VS

**2006 SANG DES CAILLOUX**

The 2006 Domaine le Sang des Cailloux Vacqueyras ‘Cuvée Azalaïs’ is a fiery blend of 70% Grenache, 20% Syrah, 7% Mourvèdre, and 3% Cinsault that was aged in foudres for six months. As the name implies, the wine has an earthy, mineral nature that is dramatic. This wine will age gracefully and develop lots of rose petal character as it reaches ten years of bottle age. But if you consume it now, it will marry well with tri-tip or flank steak.

**2006 Domaine le Sang des Cailloux Vacqueyras**  
*‘Cuvée Azalaïs’ (Limited)* 32.00 26.56VS

**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*



