



MAY, 2010

2008 CADENCE 'CODA'

The 2008 Cadence 'Coda' is a complex blend (35% Cabernet Sauvignon, 31% Merlot, 28% Cabernet Franc, and 6% Petit Verdot) with a bold red fruit aroma featuring plum, raspberry, and red currant. It has a delicate floral note of violet and shows a big flavor of ripe raspberry with a zesty, complex finish. This is another overachiever from the winemaking duo of Ben Smith and Gaye McNutt.

2008 Cadence Red 'Coda'

Red Mountain 25.00 20.75VS

2008 MAISON BLEUE SYRAH

Jon Martinez is the owner of French Creek Vineyard (located outside of Prosser) where he makes Maison Bleue wines—small quantities of handcrafted wines that express his love for southern French styles. The 2008 Maison Bleue Syrah 'Liberté' shows a deft touch. Aromas of rose petal and pomegranate add to a big Syrah mineral flavor. There is a faint hint of baker's chocolate that adds complexity. This is a wine that needs time in the cellar, but it is certainly fun to taste today.

2008 Maison Bleue Syrah 'Liberté'

Boushey Vineyard 40.00 33.20VS

ABEJA

Winemaker John Abbott is making some of Washington State's purest wines. The 2008 Abeja Chardonnay is youthful, and opens dramatically with air. Nectarine fruit and a hint of peach pit give it the hallmark flavor of Celilo and Conner Lee Vineyards' fruit. The 2007 Abeja Merlot is a favorite, drawing a fine line between the complex earthy elements of Merlot and the sweet chocolate notes of new wood. The 2007 Abeja Cabernet Sauvignon is a showstopper—pure Cabernet Sauvignon fruit with a marvelous texture.

2008 Abeja Chardonnay

Washington State 38.00 31.54VS

2007 Abeja Merlot

Columbia Valley 40.00 33.20VS

2007 Abeja Cabernet Sauvignon

Columbia Valley 44.00 36.52VS

Taste these wines on Saturday,

May 15th at both shops from 11AM-5PM

WINERY VISITS AT THE SHOPS CORLISS ESTATES WINES

One of our favorite tastings is when we feature the wines of Michael Corliss and Lauri Darneille. It is rare that we open such delicious and limited-availability wines to pour on a Saturday. The 2006 Tranche Cellars Chardonnay is from the Celilo Vineyard in the Columbia Gorge and shows lots of nectarine flavor. The 2005 Tranche Cellars 'Slice of Pape' is a hearty blend of Grenache, Syrah and Cinsault, very "Châteauneuf-esque". The 2005 Corliss Estates Syrah is a powerhouse and will make you think of northern Rhône Valley wines. The 2004 Corliss Estates Cabernet Franc resembles a wine from the best sites on the right bank of Bordeaux. Come in and taste the newest set of wines from Tranche Cellars and Corliss Estates on Saturday, May 8th.

2006 Tranche Cellars Chardonnay

Columbia Gorge 30.00 24.90VS

2005 Tranche Cellars Red 'Slice of Pape'

Columbia Valley 35.00 29.05VS

2005 Corliss Estates Syrah

Columbia Valley (Limited) 55.00 45.65VS

2004 Corliss Estates Cabernet Franc

Columbia Valley (Limited) 55.00 45.65VS

Taste these wines on Saturday,

May 8th at both shops from 11AM-5PM

Michael Corliss & Lauri Darneille will be at the Ravenna shop from 11:30AM-2:00PM and at the Queen Anne shop from 2:30PM-5PM

2008 DOMAINE DROUHIN 'ARTHUR'

One taste of the 2008 Domaine Drouhin Chardonnay 'Arthur' and you instantly recognize that Veronique Drouhin has mastered this grape variety in Oregon. It tastes like Burgundy, having a pure hazelnut note, a faint green apple scent, and just the slightest hint of honeysuckle. The body is rich, and there is a full palate impression, but the fresh acidity counterbalances the glycerine and leaves a spectacular finish. Bravo!

2008 Domaine Drouhin Chardonnay 'Arthur'

Dundee Hills 30.00 24.90VS

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.

BUY OF THE MONTH 2009 CHÂTEAU DUCASSE BLANC

Hervé Dubourdieu makes good wines each year, but when we tasted the 2009 Château Ducasse Blanc we were amazed. Vintage 2009 in Bordeaux is garnering great press and if this is an indication of the quality to be expected, we are all in for a treat. The crisp, pure blend of Semillon and Sauvignon Blanc shows wonderful fruit, flavor, and texture, something one might expect from a \$40 offering. Great with seafood, this is a wine to stash for the summer and fall. It is our “Buy of the Month”.

2009 Château Ducasse Blanc
Bordeaux 17.00 14.11VS

FEATURED WINERY WALLA WALLA VINTNERS

Four new wines from Walla Walla Vintners are now available. Gordi Venneri and Myles Anderson have been making lovely reds in Walla Walla since 1995. These wines have a signature style—opulent aromatics, a silky, wood-influenced flavor, and soft, pliant finishes.

2008 Walla Walla Vintners Sangiovese
Columbia Valley 23.00 19.09VS

2008 Walla Walla Vintners Merlot
Columbia Valley 27.50 22.83VS

2008 Walla Walla Vintners Cabernet Franc
Columbia Valley 28.00 23.24VS

2007 Walla Walla Vintners Cabernet Sauvignon
Walla Walla Valley 36.00 29.88VS

GRAND RÊVE

Paul McBride has made available small quantities of the new Grand Rêve reds and they are bold examples of Red Mountain fruit. The 2007 Grand Rêve Syrah ‘Ciel du Cheval Vineyard’ made by Mark McNeilly is 100% Syrah. The 2007 Grand Rêve Red ‘Ciel du Cheval Vineyard’ made by Ross Mickel is a blend of 55% Syrah, 25% Grenache, 19% Mourvèdre, and 1% Viognier. It has a hint of a southern Rhône style with some fresh herb and pepper notes.

2007 Grand Rêve Syrah ‘Ciel du Cheval Vineyard’
Collaboration Series III (Mark McNeilly)
Red Mountain 45.00 37.35VS

2007 Grand Rêve Red ‘Ciel du Cheval Vineyard’
Collaboration Series II (Ross Mickel)
Red Mountain 45.00 37.35VS

2009 EFESTE SAUVIGNON BLANC

Racy, bright, zesty, crisp, and curiously refreshing, the 2009 Efeste Sauvignon Blanc ‘Evergreen Vineyard’ is a great wine for mussels, clams, and all types of shellfish. There is just enough fruit to counterbalance all the “wild” sides of this wine.

2009 Efeste Sauvignon Blanc ‘Evergreen Vineyard’
Columbia Valley 18.00 14.94VS

2009 3 STONES SAUVIGNON BLANC

“A significant yum factor”—that is how one client described the 2009 3 Stones Sauvignon Blanc. Lime, kiwifruit, and gooseberry flavors jump out of the glass. The flavor is obviously Sauvignon Blanc, replete with nettles, grass, herbs, and lemon. There is a quaffability to this wine that is best described as a “tang”, not a “twang”. This will make a great summer party wine.

2009 3 Stones Sauvignon Blanc
Marlborough 12.00 9.96VS

SKYLARK WINE COMPANY

Skylark Wine Company is a collaboration between Boulevard Restaurant wine directors John Lancaster and Robert Perkins, who have run the wine program at this acclaimed restaurant in San Francisco for the past nine years. They also produce small lots of exceptional wine, styled to follow the traditions of their counterparts in Europe. The 2007 Skylark Red ‘Red Belly’, in the style of a southern French red, is a blend of Carignane, Syrah, and Grenache that shows baking spices, blackberry, and plum. Their 2007 Skylark Red ‘Las Aves’ (*the birds*) is styled to resemble the wine of Spain’s Priorat region. The 2007 Skylark Syrahs reflect very different terroirs in California. Their Rodgers Creek Syrah is a preserved tiny parcel of what is now a Pinot Noir vineyard that shows the cool climate flavors of the Sonoma Coast. Their Stagecoach Syrah shows a cornucopia of black fruits, with lots of game and mineral notes. Taste these new wines on May 22nd.

2007 Skylark Red ‘Red Belly’
Mendocino County 20.00 16.60VS

2007 Skylark Red ‘Las Aves’
Mendocino County 25.00 20.75VS

2007 Skylark Syrah ‘Rodgers Creek’
Sonoma Coast 38.00 31.54VS

2007 Skylark Syrah ‘Stagecoach Vineyard’
Napa Valley 38.00 31.54VS

*Taste these wines on Saturday,
May 22nd at both shops from 11AM-5PM*

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

2009 DRY FRENCH ROSÉ PART THREE

Dry French rosés hit their stride as the weather begins to warm up enough for outdoor dining. These lovely crisp wines are a perfect match with salty fare. The 2009 vintage was a bit early, fueled by twenty very hot days during the summer. The resulting wines show lots of fruit character—from strawberry and cherry notes in the southern Rhône wines, to blood orange and quince flavors in Provençal versions. The wines have firm acidity, and their alcohol is in balance.

2009 Château Bas Rosé ‘L’Avernégue’		
<i>Coteaux d’Aix en Provence</i>	10.00	8.30VS
2009 Sables d’Azur Rosé		
<i>Côtes de Provence</i>	10.00	8.30VS
2009 Domaine Sorin Rosé ‘Terra Amata’		
<i>Côtes de Provence</i>	11.00	9.13VS
2009 Château Mourgues du Gres Rosé		
<i>Costières di Nîmes</i>	12.00	9.96VS
2009 Château du Donjon Rosé		
<i>Minervois</i>	15.00	12.45VS
2009 Triennes Rosé		
<i>Pays du Var</i>	16.00	13.28VS
2009 Domaniers de Puits Mouret Rosé		
<i>Côtes de Provence</i>	19.00	15.77VS
<i>Taste a selection of the above wines on Saturday, May 29th at both shops from 11AM-5PM</i>		
2009 Domane Tempier Rosé		
<i>Bandol (Limited)</i>	40.00	33.20VS

2007 LOUIS MOREAU CHABLIS

There are many families with the Moreau name in Chablis, but the Louis Moreau family’s presence starts at the beginning of the 19th century when, in 1814, Joseph Moreau established himself as a cooper in the region. Today their vineyards are planted on soils called Kimmeridgian, composed of calcareous limestone. Louis Moreau wines are very stylish, having a seashell crispness and racy acidity. These are great wines for local seafood dinners and are perfect to serve with spot prawns.

2007 Domaine Louis Moreau Chablis 1^{er} Cru		
<i>‘Vaulignot’</i>	25.00	20.75VS
2007 Domaine Louis Moreau Chablis 1^{er} Cru		
<i>‘Les Vaillons’</i>	35.00	29.05VS
2007 Domaine Louis Moreau Chablis Grand Cru		
<i>‘Les Clos’</i>	70.00	58.10VS

GUADO AL TASSO

Situated in Maremma on the Tuscan coast, 60 miles southwest of Florence, the Guado al Tasso estate extends from the hills surrounding the old village of Bolgheri down to the sea, and covers more than 2,500 acres. Two perennial favorites from this estate are their Vermentino, a dry white, and their superb rosato or rosé. The 2008 Guado al Tasso Vermentino comes from a tiny plot on the Guado al Tasso estate that has always been planted to this grape. The 2009 Guado al Tasso Rosato ‘Scalabrone’ (*named for a famous bandit who lived in the region in the 1700’s*) has a vibrant flavor that truly sings on the palate. The only drawback is the tiny quantity that makes its way to Seattle.

2008 Guado al Tasso Vermentino		
<i>Bolgheri</i>	20.00	16.60VS
2009 Guado al Tasso Rosato ‘Scalabrone’		
<i>Bolgheri (Very Limited)</i>	15.00	12.45VS

SUPERLATIVE STYLE IN TUSCANY

Alessandro Cellai is the general manager of Castellare, the world-renowned producer of the Super Tuscan red ‘I Sodi di San Niccolo’. He also owns a tiny winery in Castellina in Chianti called Monastero, where his passion for Pinot Noir and his love of Bordeaux varieties shines. He makes what is surely the finest Pinot Nero in Italy, ‘La Pineta’. The 2008 Monastero Pinot Nero ‘La Pineta’ is a masterpiece, resembling a Grand Cru red Burgundy in every way. His Bordeaux-style red, ‘Campanaio’ is a blend of 50% Merlot and 50% Cabernet Sauvignon aged in American and French Allier barrels for twelve months. There is a haunting suppleness to the texture of the 2007 Monastero Red ‘Campanaio’—re-calling the silkiness of Castellare ‘I Sodi di San Niccolo’ but not with Sangiovetto flavors. Both are outstanding.

2008 Monastero Pinot Nero ‘La Pineta’		
<i>Toscana</i>	55.00	45.65VS
2007 Monastero Campanaio		
<i>Toscana</i>	65.00	53.95VS

2006 LA PIALADE CÔTES DU RHÔNE

La Pialade is a Côtes du Rhône made by the renowned firm of Château Rayas, and is a blend of Grenache (80%), Cinsault (15%), and Syrah (5%). The sweet and finesseful flavor of the wine is a result of the lovely Grenache fruit. The marvelous texture of the wine is reminiscent of Château Rayas, a wine that sells for five times the price.

2006 La Pialade Côtes du Rhône		
<i>(Limited)</i>	31.00	25.73VS

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



