



EXPANDED HOLIDAY HOURS

HOLIDAY SHOP HOURS *Beginning November 12th*
Monday through Friday 10AM-7PM
Saturday 10AM-6PM
Closed Sunday

LUCA CURRADO FROM VIETTI VISITS

Luca Currado of Vietti, the historic Piedmontese producer, will be at the shops to feature his wines on Saturday, November 3rd. Come in and meet Luca, taste his new vintages, and have him sign some bottles. This is always a great event!

2006 Vietti Arneis		
<i>Roero</i>	24.00	19.92VS
2005 Vietti Barbera d'Asti 'Tre Vigne'		
	17.00	14.11VS
2005 Vietti Barbera d'Alba 'Tre Vigne'		
	27.00	22.41VS
2004 Vietti Nebbiolo d'Alba 'Perbacco'		
	25.00	20.75VS
2001 Vietti Barolo		
<i>Castiglione</i>	45.00	37.75VS

Taste these wines on Saturday,

November 3rd at both shops from 11AM-5PM

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

LONG SHADOWS

On Saturday, November 17th, one of the founding fathers of Washington wine, Allen Shoup, will visit the shops, and pour new releases of Long Shadows wines. Don't miss the chance to taste superb Washington wines, crafted in conjunction with world-renowned winemakers, and discuss them with Allen on Saturday, November 17th.

2006 Long Shadows Riesling 'Poet's Leap'		
<i>Columbia Valley</i>	20.00	16.60VS
2004 Long Shadows Red Chester/Kidder		
<i>Columbia Valley</i>	50.00	41.50VS
2005 Long Shadows Syrah 'Sequel'		
<i>Columbia Valley</i>	55.00	45.65VS

Taste these wines on Saturday,

November 17th 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

2005 CADENCE REDS

Winemaker Ben Smith's 2005 reds show the trademark finesse and elegance for which Cadence has become known. The rich texture and deeply aromatic quality of the vintage gives these wines added appeal. Lovely berry and plum flavors are accented by deft use of new oak to create nuances and subtle, thought-provoking tastes. Come in, meet Ben and taste his new wines on Saturday, November 10th at both shops. (N.B. limited quantities of *Tapteil* & *Bel Canto*.)

2005 Cadence Red 'Ciel du Cheval'		
<i>Red Mountain</i>	40.00	33.20VS
2005 Cadence Red 'Klipsun'		
<i>Red Mountain</i>	40.00	33.20VS
2005 Cadence Red 'Tapteil'		
<i>Red Mountain (Limited)</i>	45.00	37.35VS
2005 Cadence Red 'Bel Canto'		
<i>Red Mountain (Limited)</i>	55.00	45.65VS

Taste these wines on Saturday,

November 10th 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

DELILLE CELLARS

The new 2005 DeLille Cellars D2 is a must for serious collectors. More than half Merlot, it has a wonderful bouquet of black currants and mocha. On the palate, the 38% Cabernet Sauvignon shows its power and depth. Add a small amount of Cabernet Franc and Petit Verdot and complex, wonderful spice scents develop. The 2005 DeLille Cellars Red 'Aix' is a fruit-driven blend of 50% Cabernet Sauvignon, 48% Syrah, and 2% Mourvèdre that has a charming southern French style. Hints of black olive and blackberry give it a food friendly nature. The 2005 DeLille Cellars Syrah 'Doyenne' is all about lavender, blackberries, and violets. It has hints of black pepper and smoked meats, and a full, rich texture.

Reserve a supply quickly as these wines will sell out rapidly.

2005 DeLille Cellars D2		
<i>Columbia Valley (Limited)</i>	35.00	29.05VS
2005 DeLille Cellars Red 'Aix'		
<i>Yakima Valley (Limited)</i>	35.00	29.05VS
2005 DeLille Cellars Syrah 'Doyenne'		
<i>Yakima Valley (Limited)</i>	49.50	41.09VS

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 FRANCESCO BONFIO OLIVE OIL

Ultra-fresh, the 2006 Francesco Bonfio Olive Oil has a distinctive flavor of artichokes, almonds, and green olives. Come in and meet the producer, Francesco Bonfio, and taste this remarkable oil on Saturday, November 10th.

2006 Francesco Bonfio Olio Extravergine di Oliva

'Terre di Siena' 500ml 25.00 net

Taste this oil on Saturday,

November 10th at both shops from 11AM-5PM

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

2007 BEAUJOLAIS NOUVEAU

The 2007 vintage in Beaujolais was unusually early, commencing on August 25th—one of only five vintages to begin so early (1947, 1976, 2000, & 2003). Red fruits—strawberries, raspberries, and red currants—seem to be the dominant flavors of the vintage, with lots of violet and floral scents. It will be a fine year for Beaujolais Nouveau.

2007 Joseph Drouhin Beaujolais Nouveau

(Very Limited) 13.50 11.21VS

2007 Georges Duboeuf Beaujolais Nouveau

(Very Limited) 13.00 10.79VS

2007 Vissoux Pierre Chermette Beaujolais Nouveau

(Very Limited) 14.00 11.62VS

2007 Domaine du Vissoux Beaujolais Nouveau

Vieilles Vignes (Very Limited) 17.00 14.11VS

2007 Terres Dorées Beaujolais Nouveau

(Very Limited) 14.00 11.62VS

Taste a selection of these wines on Thursday,

November 15th at both shops from Noon-7PM

2005 EHLERS ESTATE MERITAGE

Here is a great value from Napa Valley. The 2005 Ehlers Estate Meritage is a delicious blend of 87% Merlot, 12% Cabernet Sauvignon, and 1% Cabernet Franc that has spent 14 months aging in a blend of 60% French and 40% American oak. The fruit was farmed biodynamically and the results can be tasted in the purity of fruit and the round, supple, glycerin-filled flavor. Few wines bearing the Napa Valley appellation can be found at a price this low, but wait, there is more! All the profits from the sale of this wine go to fund international cardiovascular research. It is a must for holiday events.

2005 Ehlers Estate Meritage

Napa Valley 16.00 13.28VS

GROWER CHAMPAGNES BY JEFF FISHER

'Tis the season! The new disgorgements of our favorite small-producers' Champagne are now landing in town, and what an amazing crop of bubbles it is this year. We start in the Aube, the southernmost part of Champagne with our consistent, favorite value-based grower, R. Dumont. His newest Champagne R. Dumont Brut 'Tradition' is rich, with a citrus note that provides great lift. Our newest discovery from the Aube is Lassaigue Brut Blanc de Blanc 'Les Vignes de Montgueux'. The Montgueux vineyard is a steep hillside with a mix of chalk and silex. The wine is elegant and precise, with a wonderful mineral-filled palate, mixed with hints of brioche and white flowers. The 2000 Jose Michel Blanc de Blancs showcases the richness of this vintage. Toasty and smoky, this Champagne is wonderful to sip. From the Grand Cru rated village of Bouzy, the small producer Camille Saves may be its best producer, making Pinot Noir based wines of great concentration and finesse. The Camille Saves Brut Carte Blanche 1^{er} Cru definitely is a wine that will complement crispy duck breast. Arnaud Margaine may have made his finest wine to date with the Margaine 'Special Club'. This Tête de Cuvée is 100% Chardonnay, highlighting jasmine and peony in the bouquet, with a cool and silky mouthfeel. The usual favorites are also in attendance such as the Brut from Pierre Peters, the always delicious Camille Saves Rosé (100% Pinot Noir), and a new rich and smoky favorite R.H. Coutier Brut (60% Pinot Noir 40% Chardonnay). What a price for Grand Cru fruit!

Champagne R. Dumont Brut 'Tradition'

Aube 28.00 23.24VS

Champagne Lassaigue Blanc de Blancs Brut

'Les Vignes de Montgueux' 45.00 37.35VS

2000 Champagne José Michel Blanc de Blancs Brut

Moussy 45.00 37.35VS

Champagne Camille Saves Brut 'Carte Blanche'

Bouzy 43.00 35.69VS

Champagne Camille Saves Brut 'Carte Blanche'

Bouzy 1.5 Liter 100.00 83.00VS

1999 Champagne A. Margaine 'Special Club'

Villers-Marmery 60.00 49.80VS

Champagne Camille Saves Brut Rosé

Bouzy 60.00 49.80VS

Champagne R.H. Coutier 'Tradition' Brut

Ambonnay Grand Cru 35.00 29.05VS

Champagne Pierre Peters Brut Blanc de Blancs

Le-Mesnil-sur-Oger 48.00 39.84

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".

2006 Abbey Page Pinot Noir		
Oregon	15.00	12.45VS
2006 Wallace Brook Pinot Noir		
Oregon	18.00	14.94VS
2005 Joseph Drouhin Bourgogne Rouge 'Véro'		
	19.00	15.77VS
2006 Broadley Pinot Noir		
Willamette Valley (Limited)	22.00	18.26VS
2006 Argyle Pinot Noir		
Willamette Valley	22.00	18.26VS
2006 Lange Pinot Noir Reserve		
Willamette Valley	30.00	24.90VS
2006 Ayres Pinot Noir		
Willamette Valley	30.00	24.90VS
2005 Soter Pinot Noir 'Beacon Hill'		
Willamette Valley	53.00	43.99VS

2006 BEAUJOLAIS VILLAGES

The 2006 vintage yielded many exceptional reds from the Beaujolais region and they are excellent recommendations for serving with Thanksgiving dinner.

2006 Hubert Lapierre Chénas		
Cuvée Vieilles Vignes	15.00	12.45VS
2006 Domaine de Braves Régnié		
	15.00	12.45VS
2006 Château Thivin Côte de Brouilly		
	22.00	18.26VS

HOLIDAY BORDEAUX

2005 Causse Rouge		
Bordeaux	11.00	9.13VS
2005 Château Gigault Rouge		
1 ^{er} Côtes de Blaye	17.00	14.11VS
2003 Château Tronquoy-Lalande		
Saint-Estephe	18.00	14.94VS
2003 Château Potensac		
Médoc	26.00	21.58VS
2000 Château La Grange Neuve de Figeac		
Saint-Emilion	48.00	39.84VS
2004 Réserve de la Comtesse		
Pauillac	50.00	41.50VS

WINES FOR FRIENDS & FAMILY

WHITES

2006 Torrediluna Pinot Grigio		
delle Venezie	10.00	8.30VS
2006 Domaine Talmard Mâcon-Chardonnay		
Uchizy	10.00	8.30VS
2006 Joseph Drouhin Mâcon-Villages		
Mâconnais	11.00	9.13VS
2005 Carr Chardonnay		
Edna Valley	16.00	13.28VS
2006 LIOCO Chardonnay		
Sonoma County	18.00	14.94VS
2005 Olivier Leflaive Bourgogne Blanc		
'Les Sétilles'	18.00	14.94VS
2006 Tenuta Guado al Tasso Vermentino		
Bolgheri	20.00	16.60VS
2005 Sonoma Cutrer Chardonnay (the new appellation)		
Sonoma Coast	25.00	20.75VS

REDS

2005 La Spinetta Barbera d' Asti		
'Ca' di Pian'	22.00	18.26VS
2004 Château Val-Joanis Rouge		
Côtes du Luberon	13.00	10.79VS
2005 Pozzan Cabernet Sauvignon 'Annabella'		
Napa Valley	13.00	10.79VS
2006 Palacios Remondo 'La Vendimia'		
Rioja	14.00	11.62VS
2005 Red Splendor		
Columbia Valley	16.00	13.28VS

HOT & NEW FROM WASHINGTON

2005 The Ghost of 413 Syrah		
Columbia Valley	15.00	12.45VS
2006 L'Ecole N° 41 'Recess Red'		
Columbia Valley	20.00	16.60VS
2005 Substance Malbec 'Mb'		
Columbia Valley	20.00	16.60VS
2005 Ross Andrew Red		
Columbia Valley	28.00	23.24VS
2005 Chateau Rollat Red		
Columbia Valley	38.00	31.54VS
2005 Abeja Merlot		
Columbia Valley (Limited)	37.50	31.13VS
2005 Hence Cabernet Sauvignon		
Columbia Valley (Limited)	48.50	40.26VS

Queen Anne Holiday Hours

Beginning November 12th

Monday-Friday 10AM-7PM

Saturday 10AM-6PM

Closed Sunday

Ravenna Holiday Hours

Beginning November 12th

Monday-Friday 10AM-7PM

Saturday 10AM-6PM

Closed Sunday



