



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

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

# AUGUST, 2010

## VISITS AT THE SHOPS MARK RYAN WINERY

Winemaker Mark McNeilly of Mark Ryan Winery will be at the shops to pour his newly released wines on Saturday, August 28th. The 2008 Mark Ryan Chardonnay is a hazelnut and honey-scented wine with truly refreshing citrus acidity. The 2008 Red 'The Dissident' is a complex blend of 51% Cabernet Sauvignon, 29% Syrah, and 20% Merlot that rocks.

### 2008 Mark Ryan Chardonnay

Columbia Valley 28.00 23.24VS

### 2008 Mark Ryan Red 'The Dissident'

Columbia Valley 32.00 26.56VS

### 2008 Mark Ryan Syrah 'Lost Soul'

'Les Vignes de Marcoux' 35.00 29.05VS

### 2008 Mark Ryan Mourvèdre 'Crazy Mary'

'Ciel du Cheval' (Limited) 35.00 29.05VS

### 2008 Mark Ryan Syrah 'Wild Eyed'

Red Mountain 35.00 29.05VS

*Taste these wines on Saturday,  
August 28th at both shops*

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

## PETER LEWIS BOOK SIGNING

For something a little out of the ordinary, we decided to have local restaurateur Peter Lewis, the genius behind Campagne and Café Campagne, come in and do a book signing of his just-published mystery novel about the wine industry. 'Dead in the Dregs' is a fun read for enophiles. You'll be amazed at the accuracy of the wine information, restaurant details, and wine country character portrayed in the book. Looking for a gift for that hard to please wine lover? This is the perfect solution. Come in and meet Peter and have him personalize a copy of the book on Saturday, August 14th. We will be pouring wines from Burgundy and California, the regions where the setting of the novel takes place.

### Dead in the Dregs

Peter Lewis 14.95 net

*Book Signing on Saturday,  
August 14th at both shops*

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

## DOG DAYS OF SUMMER WINES

Everyone knows that the 'dog days of summer' refers to the period between July and September when hot, sultry weather usually occurs in the northern hemisphere. But where did the term come from? In summer, Sirius, the 'dog star,' rises and sets with the sun. During late July Sirius is in conjunction with the sun, and the ancients believed that its heat added to the heat of the sun, creating a stretch of exceptionally hot weather. This period of time, twenty days before the conjunction until twenty days after, was named 'dog days' after the dog star. Here are some stars for serving when the mercury rises.

### 2009 Domaine de Tariquet Blanc 'Classic'

Côtes de Gascogne 10.00 8.30VS

### 2009 Joseph Drouhin Bourgogne Chardonnay

'Laforet' 10.00 8.30VS

### 2009 Viña Sardasol Blanco

Navarra 10.00 8.30VS

### 2009 Domaine de la Quilla Muscadet

Sur Lie 11.00 9.13VS

### 2009 Domaine Jean Vullien Vin de Savoie

'Montmélian' 12.00 9.96VS

### 2009 L'Orangerie de Carignan Blanc

Bordeaux 12.00 9.96VS

### 2009 Lamblin Bourgogne Blanc

'Cépage Chardonnay' 13.00 10.79VS

### 2008 Il Pareto Gavi

D.O.C.G. 14.00 11.62VS

### 2009 Goldwater Sauvignon Blanc

Marlborough 15.00 12.45VS

### 2009 Schell Mann Grüner Veltliner 'Ossi'

Niederosterreich 17.00 14.11VS

### 2009 Domaine Roland Schmitt Pinot Blanc

Bergbieten 18.00 14.94VS

### 2008 Triennes Viognier 'Sainte Fleur'

Pays du Var 18.00 14.94VS

### 2008 Paco & Lola Albariño

Rías Baixas 18.00 14.94VS

*Taste a selection of these wines on Saturday,  
August 7th at both shops from 11AM-5PM*

*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.*

## LABEL OF THE MONTH 2009 DER POLLERHOF GRÜNER

Every once in a while, the label of a wine alone can make it worthy of inclusion in our newsletter. Such is the case with the 2009 Der Pollerhof Grüner Veltliner 1.0 liter. The wine inside the bottle is first rate, but it's the crazy photo on the label that makes this wine newsworthy.

**2009 Der Pollerhof Grüner Veltliner**  
Niederösterreich 1.0 Liter 10.00 8.30VS

## 2008 BRAND CABERNET

Wow, talk about a cover-up. Everyone wants to sell more wine these days, but no one wants us to know where it comes from! The 2008 Brand Cabernet Sauvignon comes from a top-notch winery in Washington State, and is sourced from vineyards of the best reputation, but we can't tell you any more. It does have a classic aroma, one that we associate with Walla Walla Valley fruit. It has powerful tannins and an intense flavor similar to wines we know and love, and it has a price we wouldn't guess for a wine of this quality. Maybe we don't need to know more!

**2008 Brand Cabernet Sauvignon**  
Columbia Valley 15.00 12.45VS

## 2009 VELVET CANYON

The 2009 Andrew Will White 'Velvet Canyon' is a youthful blend of 50% Semillon and 50% Sauvignon Blanc, made in small quantities by David Oldham and Chris Camarda. It has a spicy aroma with lime, fig, and pear scents, and a complex flavor of quince and pear. This is yet another excellent Bordeaux-style white that works exceptionally well with Northwest finfish and shellfish.

**2009 Andrew Will White 'Velvet Canyon'**  
Columbia Valley 23.00 19.09VS

## DE LILLE CELLARS

More of the 2008 DeLille Cellars Chaleur Estate Blanc and 2009 DeLille Cellars Rosé are still available. This is a great time to take advantage of the extraordinary price for the Chaleur Estate Blanc. The 2009 Rosé is a remarkably "French in style" version from Washington.

**2008 DeLille Cellars Chaleur Estate Blanc**  
Columbia Valley 23.95 net

**2009 DeLille Cellars Rosé 'Doyenne'**  
Yakima Valley 24.00 19.92VS

## 2007 GRAMERCY CABERNET

Greg Harrington of Gramercy Cellars described his wine better than we could. "Gramercy Cellars' 2007 Cabernet is a medium- to full-bodied wine driven by acid and earth. It's an Old World wine with its roots in the New World. The first smells are of French herbs – rosemary, thyme and sage. Earthy aromas of gravel, pencil lead, chocolate and mushroom round out the nose, complemented by fruits of red currant, raspberry and fig. We are blown away by the length and elegance of this wine."

**2007 Gramercy Cellars Cabernet Sauvignon**  
Columbia Valley 48.00 39.84VS

## 2006 HALL CABERNET

With a 94 point score from James Laube of *Wine Spectator*, the 2006 Hall Cabernet Sauvignon doesn't need much of a "push" to sell. We are lucky to still be able to feature it after that review. But the price is also going to drive the sale of this wine—\$36 for pure Napa Valley Cabernet! The near-perfect red currant nose, beautiful use of French oak, long-chain tannins, silky texture, and excellent balance—all combine to make a stellar wine.

**2006 Hall Cabernet Sauvignon**  
Napa Valley 36.00 29.88VS

## 2008 OREGON PINOT NOIRS

For a lot of consumers, the 2007 vintage Pinot Noirs from Oregon didn't offer enough pleasure to justify their prices. We feel that with the 2008 vintage, quality does measure up to the pricing, thus we will taste a selection on August 21st.

**2008 Argyle Pinot Noir**  
Willamette Valley 20.00 16.60VS

**2008 J.K. Carriere Pinot Noir 'Provocateur'**  
Willamette Valley 25.00 20.75VS

**2008 Torii Mor Pinot Noir**  
Willamette Valley 20.00 16.60VS

**2008 WillaKenzie Pinot Noir Estate**  
Willamette Valley 24.00 19.92VS

**2008 EveningLand Pinot Noir 'Seven Springs Vineyard'**  
Eola-Amity Hills 40.00 33.20VS

**2008 Ken Wright Pinot Noir 'Carter Vineyard'**  
Eola-Amity Hills (Limited) 50.00 41.50VS

**2008 Adelsheim Pinot Noir 'Elizabeth's Reserve'**  
Willamette Valley 51.00 42.33VS

*Taste a selection of these wines on Saturday,  
August 21st 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

## 2008 FRENCH CHARDONNAYS

The 2008 vintage in Burgundy was characterized by on and off weather during the growing season. A near-perfect September redeemed what could have been a disastrous year. As many writers have commented, the 2008 white Burgundies seem to have turned out much better than folks were predicting based on the weather. Taste these well-priced Chardonnays and see what we mean. In some ways the wines are a blend of the ripe 2006's and the tightly wound 2007's. There is a purity of fruit to the wines, with lots of the apple and pear notes. Good body - but not at all sappy - and lasting acidity give these wines great promise.

<i>2008 Henri Perrusset Mâcon-Villages</i>	18.00	14.94VS
<i>2008 Domaine J. M. Boillot Bourgogne Blanc</i>	21.00	17.43VS
<i>2008 Domaine Thibert Mâcon-Prissé</i> <i>'En Chailloux'</i>	25.00	20.75VS
<i>2008 Domaine Huber-Verdereau Bourgogne Blanc</i>	25.00	20.75VS

## VINHO VERDE

Vinho Verde comes from the Minho region in the far north of Portugal. Vinhos Verde should be light and fresh, and consumed within a year. They do not quite qualify as semi-sparkling wines, but they do have a detectable pétillance (*sparkle*). These straw colored, zesty wines are made from little known grape varieties—Loureiro, Arinto, and Trajadura. The rosé version is made from Espadeiro and Padeiro grapes. These are great summer wines for moderating hot weather.

<i>2009 Gatão Vinho Verde</i>	9.00	7.47VS
<i>2009 Ouro Verde Vinho Verde</i>	8.00	6.64VS
<i>2009 Arca Nova Vinho Verde</i> <i>Branco Seco</i>	9.00	7.47VS
<i>2009 Grinalda Vinho Verde</i> <i>Colheita</i>	14.00	11.62VS
<i>2009 Casa do Valle Vinho Verde Rosé</i>	8.00	6.64VS

## MUSIC FOR THE MONTH

A little background music while you read the newsletter.  
<http://www.youtube.com/watch?v=VT-SFgkVlno&feature=related>

## ABBONA WINES ARE BACK

Marziano and Enrico Abbona own a total of 99 acres in the Dogliani, Barolo, and Barbaresco regions of Piemonte. Their wines are always supple, full bodied, and rich with new oak character. Considered a modern style, the wines do exemplify their varietals well, and the sweet wood flavor merely rounds out the individual style. These are excellent wines for backyard barbecues where the focus is grilled meats.

<i>2008 Abbona Dolcetto di Dogliani</i> <i>'Papà Celso'</i>	24.00	19.92VS
<i>2007 Abbona Barbera d'Alba</i> <i>'Rinaldi'</i>	24.00	19.92VS
<i>2007 Abbona Nebbiolo d'Alba</i> <i>'Bricco Barone'</i>	24.00	19.92VS

## 2009 EVENING LAND GAMAY NOIR

The 2009 Evening Land Gamay 'Celebration' is a real jaw dropper—it tastes like a great bottle of Cru Beaujolais. The fruit for this wine comes from the Seven Springs Vineyard, the oldest Gamay vines in Oregon. Evening Land's Gamay Noir reminds us of a Morgon or Moulin-à-Vent in style. The aroma of fresh crushed raspberries and red cherries is delicious and refreshing. Try this wine with fried chicken for a summer treat.

<i>2009 Evening Land Gamay Noir 'Celebration'</i> <i>Eola Amity Hills (Limited)</i>	22.00	18.26VS
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## 2009 SPRING SEED SHIRAZ

You may have noticed that very few Australian Shiraz have made it to the newsletter lately—a testimonial to the damage that cheap, oaky versions with animals on the labels have done to the market for these wines. We recently tasted an extremely well-made Shiraz with great balance, one that gave us the courage to try Shiraz again. The 2009 Spring Seed Wine Co. Shiraz was made from grapes sourced from three different adjacent Shiraz blocks (*all certified organic*) from the Bosworth Vineyard in McLaren Vale. Only 8% of the oak that was used was new wood. This allowed the classic baker's chocolate and black cherry fruit to show through. This is a fine wine for spiced or barbecued meats, and there is plenty of acidity to keep it interesting.

<i>2009 Spring Seed Wine Co. Shiraz 'Scarlet Runner'</i> <i>McLaren Vale</i>	14.00	11.62VS
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**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 7th** 11AM-5PM *free*  
*Dog Days of Summer Wines*

**Saturday August 14th** 11AM-5PM *free*  
*Dead in the Dregs - Book Signing*

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

**Saturday August 21st** 11AM-5PM *free*  
*2008 Oregon Pinot Noirs*

**Saturday August 28th** 11AM-5PM *free*  
*Mark Ryan Winery*

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

**VERY LIMITED QUANTITIES**

**2008 Clos des Papes Châteauneuf-du-Pape**

84.95 *net*

**2008 Didier Dagueneau Blanc Fumé de Pouilly**

67.95 *net*

**2008 Didier Dagueneau Pouilly Fumé**

'Pur Sang'

84.95 *net*

**2008 Didier Dagueneau Pouilly Fumé**

'Silex'

109.95 *net*

**2008 Pierre Gonan Saint-Joseph**

42.00 34.86VS

**2006 Kapcsándy Reds will soon be available—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

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**AUGUST, 2010**