

# OCTOBER, 2010

## VISITS AT THE SHOPS

### 2006 POGGIO LA NOCE 'GIGIÒ'

We have been following the wines (and olive oil) of Poggio la Noce since their first vintage in 2004. With the arrival of the 2006 vintage of the proprietary red blend 'Gigiò' comes their first press and a score of 92 points in *Wine Spectator*, placing it above such famous producers as Tignanello, Fontalloro, and Flaccianello. Come in and meet winemaker Enzo Schiano and taste this exceptional wine. We will also sample the great olive oil from the estate.

#### 2006 Poggio la Noce Rosso 'Gigiò'

Toscana (Fiesole) 55.00 45.65VS

#### 2010 Poggio la Noce Olio Nuovo

Toscana (Fiesole) 26.00 net

*Taste this wine on Saturday,*

*October 23rd at both shops*

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

## PEAY VINEYARDS

Peay produces wine only from grapes grown in their vineyard located on the northern section of the 'true' Sonoma Coast. The vineyard sits on a hilltop that is just above the fog level, low enough to be cool, but high enough not to be too wet to grow grapes. There is a purity and precision about these wines that caught our attention. Come in and try these superlative wines on Saturday, October 2nd at both shops.

#### 2008 Peay Vineyards Chardonnay Estate

Sonoma Coast 52.00 43.16VS

#### 2008 Peay Vineyards Pinot Noir Estate

Sonoma Coast 48.00 39.84VS

#### 2007 Peay Vineyards Syrah 'La Bruma'

Sonoma Coast 46.00 38.18VS

*Taste these wines on Saturday,*

*October 2nd at both shops from 11AM-5PM*

## IN MEMORIAM - JOHN C. MCCARTHY

March 18th 1926 - September 14th, 2010

It is with deep sympathy that we announce the passing of Dan's father John Charles McCarthy. He provided great inspiration and perspective, and will be dearly missed.

*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.*

## ABEJA

Abeja in Walla Walla produces highly sought-after wines, produced in quantities so small that we can seldom feature them in our newsletter. But with a little good fortune in timing, the newsletter is aligning with a new shipment of these wines. The 2007 Abeja Merlot is one of the top examples of this varietal in Washington.

#### 2008 Abeja Chardonnay

Columbia Valley (Limited) 38.00 31.54VS

#### 2007 Abeja Merlot

Columbia Valley (Limited) 40.00 33.20VS

#### 2007 Abeja Cabernet Sauvignon

Columbia Valley (Limited) 44.00 36.52VS

*Taste these wines on Saturday,*

*October 9th at both shops from 11AM-5PM*

## NEW GRAMERCY CELLARS WINES

We will taste three new wines from Greg Harrington of Gramercy Cellars on Saturday, October 16th at both shops. Gramercy Cellars was just awarded 'Best New Winery' by *Food & Wine*. The philosophy at Gramercy Cellars is simple—great vineyards, minimalist winemaking, time and patience. You will be able to taste his success by trying these wines.

#### 2008 Gramercy Cellars Tempranillo 'Inigo Montoya'

Walla Walla Valley 45.00 37.35VS

#### 2008 Gramercy Cellars Syrah

Walla Walla Valley 50.00 41.50VS

#### 2008 Gramercy Cellars Red 'The Third Man'

Columbia Valley (Limited) 50.00 41.50VS

*Taste these wines on Saturday,*

*October 16th at both shops from 11AM-5PM*

## WHITE WINE OF THE MONTH

### 2008 JOSEPH DROUHIN SAINT-VÉLAN

The 2008 Joseph Drouhin Saint-Véran has a huge dollop of hazelnut, a favorite note for fine white Burgundy. It shows plenty of complex apple flavor—a bit of Granny Smith, a touch of red delicious, and a tiny hint of crabapple—all the nuances that make a Chardonnay seem rich and round. It is our white wine for the month.

#### 2008 Joseph Drouhin Saint-Véran

Mâconnais 15.00 12.45VS

## RED WINE OF THE MONTH 2008 BRETON 'TRINCH'

The term 'trinch' in French translates as the sound of two glasses clinking. The 2008 Pierre & Catherine Breton 'Trinch' is a Cabernet Franc from the Bourgueil region of the Loire Valley. It is a wine for drinking early—a delicate and refreshing red that matches a broad range of food, but with salmon it is a perfect match. This is our pick for red wine of the month.

**2008 Breton Bourgueil 'Trinch'**  
Loire Valley 20.00 16.60VS

## 2008 DOMAINE DROUHIN PINOT NOIR

The 2008 Domaine Drouhin Pinot Noir is due for release in October. It is the 21st vintage of their Willamette Valley Pinot Noir. A full 95% of its fruit is grown on the family's estate in the Dundee Hills, where the fruit is hand picked. Only 20% new oak was used to make this vintage and it shows in the complex and delicate elements of this wine.

**2008 Domaine Drouhin Pinot Noir**  
Willamette Valley 40.00 33.20VS

## GORMAN WINERY

The 2008 vintage in Washington was by no means an easy year in which to make wine. A patch of cold weather delayed harvest until the first week of November, and only those who did significant green harvesting to lower their yields had fruit that was able to fully ripen. Chris Gorman seems to have weathered the vintage conditions with flying colors. His 2008 reds are really superior in texture and finesse to all his previous wines. While they are still very big wines, there is more polish and poise. His 2009 Gorman Winery Chardonnay 'The Big Sissy' is an excellent Washington white, redolent of hazelnuts and delicious apples.

**2009 Gorman Winery Chardonnay 'The Big Sissy'**  
Columbia Valley 35.00 29.05VS

**2008 Gorman Winery Red 'Zachary's Ladder'**  
Columbia Valley 28.00 23.24VS

**2008 Gorman Winery Syrah 'The Pixie'**  
Red Mountain 42.00 34.86VS

**2008 Gorman Winery Red 'The Evil Twin'**  
Red Mountain 60.00 49.80VS

**2008 Gorman Winery Chenin Blanc 'The Cry Baby'**  
Late Harvest 375ml 25.00 20.75VS

## SYNCLINE

A new set of Syncline wines has just arrived and the wines are fun to sample. As always the wines are well priced and reflect the passion of James and Poppie Mantone. The 2009 Syncline Grüner Veltliner is one of only a few examples of domestically produced Grüner Veltliner. Their 2008 Syncline Red 'Cuvée Elena' is an interpretation of a southern Rhône Valley red, and it is their flagship, combining the best lots of fruit in the winery.

**2009 Syncline Grüner Veltliner 'Underwood Mountain'**  
Columbia Gorge 20.00 16.60VS

**2009 Syncline Roussanne**  
Horse Heaven Hills 22.00 18.26VS

**2008 Syncline Pinot Noir**  
Columbia Gorge 28.00 23.24VS

**2008 Syncline Red 'Cuvée Elena'**  
Columbia Valley 40.00 33.20VS

**2008 Syncline Mourvèdre 'Coyote Canyon'**  
Horse Heaven Hills 30.00 24.90VS

## 2008 ST. INNOCENT PINOT NOIRS

The 2008 St. Innocent Pinot Noirs have been selling out before we were able to write about them. Finally there is enough of two wines to mention them in our newsletter. The 2008 St. Innocent Pinot Noir 'Momtazi Vineyard' comes from the new McMinnville appellation. This AVA is affected by coastal winds blowing through the Van Duzer corridor in the early evening. It has a dark fruit profile, is rich in tannins, and is intense on the palate. The 2008 St. Innocent Pinot Noir 'Freedom Hill' has red and black cherry aromas, with flavors of ground spices, pepper, and lots of minerality. Freedom Hill is located ten miles southwest of Salem. The vineyard is protected from strong coastal winds by hills to the west and it has a southeast exposure. Both are full-flavored Pinot Noirs that pair well with red meats, and will benefit from additional aging in the bottle.

**2008 St. Innocent Pinot Noir 'Momtazi Vineyard'**  
McMinnville (Limited) 38.00 31.54VS

**2008 St. Innocent Pinot Noir 'Freedom Hill'**  
Willamette Valley (Limited) 40.00 33.20VS

## REVISED & UPDATED WEBSITE

Check out our newly revised and updated website, designed for us by Rick Gregory of Site Therapy.

**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

## LA SPINETTA

Giorgio Rivetti, the head winemaker for La Spinetta, spends a lot of time traveling. Three wineries, two in Piedmont and one in Tuscany, keep him moving. Each wine has a signature that shows a distinct personality. Come in and taste a range of his wines on Saturday, October 30th.

**2007 La Spinetta Sangiovese 'Il Nero di Casanova'**  
*Toscana* 20.00 16.60VS

**2005 La Spinetta 'Il Colorino di Casanova'**  
*Toscana* 30.00 24.90VS

**2007 La Spinetta Barbera d'Asti**  
*'Ca' Di Pian'* 18.00 14.94VS

**2007 La Spinetta Nebbiolo**  
*Langhe* 30.00 24.90VS

*Taste these wines on Saturday,  
 October 30th at both shops from 11AM-5PM*

## 2009 PIERRE DE LA GRANGE

Pierre Luneau-Papin owns a 30-hectare estate in Le Landreau, in the heart of Muscadet. The property has a high proportion of old vines, 40 years old on average, up to 65 years of age, and many small lots are vinified separately. Harvest is done by hand, a rarity in the region. Following the separation of juice from gross lees, a four-week fermentation at 68 degrees takes place. This is followed by six months of aging in stainless steel on fine lees—the classic Muscadet 'Sur Lie' process. The wine is kept on its lees, with a fair amount of CO2 to protect against oxidation, until it is bottled in the spring. This is a great wine to pair with oysters now that they are back in season.

**2009 Pierre Luneau-Papin Muscadet Sur Lie**  
*'Pierre' de la Grange'* 14.00 11.62VS

## 2007 VAL-JOANIS 'LES GRIOTTES'

Sporting a new updated label, the 2007 Château Val-Joanis Réserve 'Les Griottes' is appropriately named, as it tastes like a bowl full of Griottes black cherries. This lovely wine recalls the warmth of summer with each sip. The soils at the property are similar to those in Châteauneuf-du-Pape with large 'galet' stones that reflect the sun's heat back up to the grape clusters. The perfect match for this peppery red is skewered chicken breast with a mustard glaze.

**2007 Château Val-Joanis Réserve 'Les Griottes'**  
*Côtes du Luberon* 22.00 18.26VS

## 2009 DOMAINE GRAMENON

At the northern end of the Southern Rhône Valley, Domaine Gramenon is managed by Michelle Aubery-Laurent, who farms the vineyard biodynamically. She has many cuvées but a favorite of ours is the 2009 Domaine Gramenon Côtes-du-Rhône 'Poignée de Raisins'. It is a blend of Grenache and Syrah that is both powerful and complex. White pepper aromatics combine with black pepper nuances in the bold flavor to make a food-friendly wine to match with hearty autumn stews.

**2009 Domaine Gramenon Côtes-du-Rhône**  
*'Poignée de Raisins'* 22.00 18.26VS

## 2009 LA SALETTE VALPOLICELLA

A spicy blend of 50% Corvina, 40% Rondinella and Sangiovese, 5% Molinara, and 5% Cabernet Sauvignon, the 2009 La Salette Valpolicella is a perfect wine for everyday sipping. It matches a wide range of flavors with ease, from spicy cioppino to roast chicken. The grapes come from the best sites in the Veneto—Fumane, Negrar, Sant'Ambrogio, and Cellore D'Ilasi.

**2009 La Salette Valpolicella**  
*'Veneto'* 14.00 11.62VS

## VOTE YES ON 1100, NO ON 1105

We normally stay out of politics, but many of you have asked our opinion on the initiatives on the ballot this November. We believe strongly that two things need to happen. We recommend that you vote **yes on 1100** to reform the archaic laws that regulate alcohol in this state. But for this to work, **you must vote no on 1105**, the self-serving bill introduced by the Washington Beer and Wine Wholesalers Association. Initiative 1105 preserves the control of a monopoly by a small number of families that has cost the citizens of Washington countless millions of dollars by mandating that sales be directed through 'controlled channels'. Privatization of the sale of alcoholic beverages works just fine in 32 out of 50 states, and it will work just fine in Washington. Those lobbying against 1100 are only attempting to protect their self-serving interests.

**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 October 2nd** 11AM-5PM *free*  
Peay Vineyards Sonoma Coast Wines

**Saturday October 9th** 11AM-5PM *free*  
Abeja Walla Walla Wines

**Saturday October 16th** 11AM-5PM *free*  
Gramercy Cellars

**Saturday October 23rd** 11AM-5PM *free*  
Poggio la Noce 'Gigiò'

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

**Saturday October 30th** 11AM-5PM *free*  
La Spinetta Reds

## VERY LIMITED QUANTITIES

<b>2005 Garrison Creek Cabernet Sauvignon</b>	Walla Walla Valley	60.00	49.80VS
<b>2007 Opus One</b>	Napa Valley	149.95	net
<b>2006 Spottswoode Cabernet Sauvignon</b>	St. Helena Napa Valley	107.95	net
<b>2006 Signorello Cabernet Sauvignon Estate</b>	Napa Valley	51.00	42.33VS
<b>2006 Diamond Creek Cabernet Sauvignon</b>	'Volcanic Hill'	124.95	net
<b>2006 Pahlmeyer Proprietary Red</b>	Napa Valley	84.95	net

**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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