



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

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

SEPTEMBER, 2010

VISITS AT THE SHOPS ALMQUIST FAMILY VINTNERS

Winemaker Mike Almquist has been perfecting his craft for more than three years and is finally releasing his first wines. These are full-flavored reds with interesting textures and styles, individually crafted to emulate European counterparts. Come in and meet Mike and taste these fine new Wahluke Slope wines on Saturday, September 18th at both shops.

2008 Almquist Family Grenache 'Clifton Bluff'		
Wahluke Slope	25.00	20.75VS
2008 Almquist Family Mourvèdre 'Northridge'		
Wahluke Slope	25.00	20.75VS
2008 Almquist Family Malbec 'Northridge'		
Wahluke Slope	25.00	20.75VS
2008 Almquist Family Cabernet Franc 'Weinbau'		
Wahluke Slope	25.00	20.75VS
2008 Almquist Family Cabernet Sauvignon		
Wahluke Slope	25.00	20.75VS

*Taste these wines on Saturday,
September 18th at both shops*

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

BUTY WINERY

Caleb Foster and Nina Buty make dramatic whites and delicious reds from their small facility at the airport in Walla Walla. We have enough wine available to have Nina Buty come in and pour their wines on Saturday, September 25th at both shops.

2009 Buty Semillon/Sauvignon Blanc/Muscadelle		
Columbia Valley	25.00	20.75VS
2009 Buty Chardonnay 'Conner Lee Vineyard'		
Columbia Valley	36.00	29.88VS
2007 Buty Red 'Columbia Rediviva'		
Columbia Valley	52.00	43.16VS

*Taste these wines on Saturday,
September 25th at both shops*

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

2005 McCARTHY & SCHIERING RED

The 2005 McCarthy & Schiering Red is the newest in our series of private label wines, and was made for us by Lauri and Michael Corliss. It is a delightful blend of 48% Merlot, 26% Cabernet Franc, 13% Cabernet Sauvignon, 7% Malbec, 3% Syrah, and 3% Petit Verdot. The additional bottle aging has added a silky texture to this wine and it has developed a wonderful bouquet.

2005 McCarthy & Schiering Red		
Columbia Valley	22.95	net
<i>Taste this wine on Saturday, September 11th at both shops from 11AM-5PM</i>		

DOURO REDS

The Upper Douro River Valley is well known for the Port wines produced there, but they also make wonderful, full-bodied reds in the region. We have a fine selection of these in Seattle, and we will taste a selection on Saturday, September 4th at both shops.

2007 Vale do Bonfim		
Douro Valley	10.00	8.30VS
2007 Quinta de Roriz 'Prado de Roriz'		
Douro Valley	16.00	13.28VS
2006 Post Scriptum de Chryseia		
Douro	22.00	18.26VS
2007 Quinta do Vesuvio 'Pombal do Vesuvio'		
Douro	25.00	20.75VS

*Taste these wines on Saturday,
September 4th at both shops from 11AM-5PM*

2008 BETZ FAMILY

Limited quantities of the 2008 Betz Family Rhône style reds are available. These are another set of superb wines from Bob Betz M.W. that exemplify what fantastic textures are possible with Washington State Grenache and Syrah.

2008 Betz Family Grenache 'Bésolail'		
Columbia Valley (Limited)	41.95	net
2008 Betz Family Syrah 'La Serenne'		
Yakima Valley (Limited)	51.95	net
2008 Betz Family Syrah 'La Côte Rousse'		
Red Mountain (Limited)	51.95	net

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.

VINTAGE SELECT NEWSLETTER

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WINE OF THE MONTH 2008 MAYFLY RED

Mayfly is a new label from winemaker Mitch Shirbroun. It is a blend of Barbera and Sangiovese that is a medium-weight, round Washington red, perfect for pastas and pizza. It shows lots of cherry and plum notes, with a hint of huckleberry. This is a fun wine to quaff on weeknights.

2008 Mayfly Red
Columbia Valley 15.00 12.45VS

OWEN ROE REDS

Winemaker David O'Reilly has just sent to market his 2009 Owen Roe Red 'Sinister Hand' that is a blend of 70% Grenache, 25% Syrah, 3% Mourvèdre, and 2% Counoise. The 2008 Owen Roe Red is a superb blend of 36% Cabernet Sauvignon, 33% Merlot, and 31% Cabernet Franc.

2009 Owen Roe Red 'Sinister Hand'
Columbia Valley 25.00 20.75VS
2008 Owen Roe Red
Yakima Valley 44.00 36.52VS

2007 SYZYGY RED

The 2007 Syzygy Red shows the very rich fruit character of the 2007 vintage in Washington. It is a blend of 50% Syrah, 26% Cabernet Sauvignon, 13% Merlot and 11% Malbec sourced from Conner Lee, Wallula, Minnick Hills, and Stone Valley Vineyards. The wine has a generous black currant and plum flavor with lots of length. This is our favorite red blend from Syzygy to date.

2007 Syzygy Red
Columbia Valley 25.00 20.75VS

K VINTNERS SYRAHS

Two of the 2008 K Vintners reds have just become available, and based on the response to last year's offering, we want you to know about these right away. Don't wait long to buy these wines as the demand will exhaust the supply rapidly.

2008 K Vintners Syrah 'Northridge'
Wahluke Slope 39.00 32.37VS
2008 K Vintners Red 'The Creator'
Walla Walla Valley 50.00 41.50VS

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

2008 CHINOOK WINES

The 2008 Chinook Sauvignon Blanc is a crisp, clean-as-a-whistle white with a hint of jalapeño pepper. Their 2008 Loire Valley-styled Cabernet Franc is excellent with spicy foods.

2008 Chinook Sauvignon Blanc
Yakima Valley 17.00 14.11VS
2008 Chinook Cabernet Franc
Yakima Valley 22.00 18.26VS

2006 FREEMARK ABBEY CABERNET

The 2006 Freemark Abbey Cabernet Sauvignon is a blend of 82.6% Cabernet Sauvignon, 7.9% Merlot, 4.5% Cabernet Franc, 3.4% Petit Verdot, 1.5% Malbec, .1% Petite Sirah—quite the complex blend! But it has flavors reminiscent of the classic California Cabernets, those with more complex elements such as olive, pencil lead, and herbs. Much more than a fruit bomb, it has an interesting, entertaining flavor that marries perfectly with rib eye steaks.

2006 Freemark Abbey Cabernet Sauvignon
Napa Valley 34.00 28.22VS

2008 DELAPORTE SANCERRES

The firm of Delaporte is located in the village of Chavignol, one of the top areas of Sancerre. All their vines have a southeasterly exposure and get plenty of sunshine. The soil types are flint and limestone. The regular 2008 Delaporte Sancerre is a blend from 28 separate parcels with an average vine age of 35 years. It shows finesse, aromatic complexity, and excellent minerality. The reserve wine 'Cuvée Maxime' comes from Sauvignon vines that are more than 50 years old, planted in clay-limestone soil. It sees a short aging in oak. These are excellent wines for Northwest shellfish—the mussels are perfect right now.

2008 Vincent Delaporte Sancerre
Chavignol 23.00 19.09VS
2008 Vincent Delaporte Sancerre Vieilles Vignes
Cuvée Maxime 39.00 32.37VS

2007 J.L. CHAVE

A container just landed with the 2007 J.L. Chave Côtes du Rhône 'Mon Coeur' aboard. We haven't had a chance to taste this but one can only imagine that it will be a winner!

2007 J.L. Chave Côtes du Rhône
'Mon Coeur' 20.00 16.60VS

Queen Anne Shop
2401B Queen Anne Ave N
Seattle, WA 98109
(206) 282-8500
FAX (206) 284-2498
queenanne@mccarthyandschiering.com

2008 CHIDAINE MONTLOUIS

Two delicious wines from François Chidaine are the 2008 Montlouis sur Loire 'Clos du Breuil' and the 'Les Tuffeaux'. Located across the Loire River from Vouvray, these are both 100% Chenin Blanc from silex soils. They have racy acidity and are fully dry. The beauty is their ability to pair with seafood—from halibut to Atlantic salmon. Try these exceptional wines to see just how complex and amazing Chenin Blanc can be.

2008 François Chidaine Montlouis sur Loire
'Clos du Breuil' 25.00 20.75VS

2008 François Chidaine Montlouis sur Loire
'Les Tuffeaux' 28.00 23.24VS

2008 & 2009 VIOGNIERS

Viognier is difficult to make as the grapes need to be harvested at the perfect moment in order to attain the faint orange/pear varietal character without developing a phenolic edge. We have a selection of fine 2008 and 2009 Viogniers from France, each of which is unique and all of which are great values.

2009 Domaine Astruc Viognier
Pays d'Oc 9.00 7.47VS

2009 Domaine La Bastide Viognier
Pays d'Hauterive 13.00 10.79VS

2009 Domaine de Couron Viognier
Côtes du Rhône 12.00 9.96VS

2008 Triennes Viognier 'Sainte Fleur'
Pays du Var 18.00 14.94VS

2008 Canorgue Viognier
Pays de Méditerranée 20.00 16.60VS

2008 BEAUCASTEL PRE-SELL

More of the 2008 reds and 2009 whites from Château de Beaucastel are available on a pre-arrival basis at attractive prices. Take advantage of the price savings by ordering ahead.

2008 Château de Beaucastel Châteauneuf-du-Pape
(Pre-arrival) 78.95 net

2008 Coudoulet de Beaucastel Rouge
(Pre-arrival) 22.95 net

2009 Coudoulet de Beaucastel Blanc
(Pre-arrival) 32.95 net

ELVIO COGNO

The Elvio Cogno winery is located at the top of Bricco Ravera, a hill near Novello in the Langhe area of Piedmont. It is one of the eleven communes of Barolo. The cellar is housed in an 18th Century manor farm surrounded by eleven hectares of vineyard. Cogno worked at Marcarini until 1990, when he purchased the property. We tasted an incredible set of wines from him, including an extremely rare white wine made from the Nascetta grape. Their 2007 Barbera d'Alba tastes like a bowl full of Morello cherries, but it was the two Barolos that we tried that blew us away. The 2005 Elvio Cogno Barolo 'Ravera' is an unforgettable wine.

2008 Elvio Cogno Bianco 'Anas-Cëtta'
Langhe 31.00 25.73VS

2007 Elvio Cogno Barbera d'Alba
'Bricco dei Merli' 32.00 26.56VS

2004 Elvio Cogno Barolo
Novello 47.00 39.01VS

2005 Elvio Cogno Barolo
'Ravera' 76.00 63.08VS

NEW VIETTI VINTAGES

Two fine new wines from Luca Currada of Vietti Winery have just become available. The 2008 Vietti Barbera d'Asti 'Tre Vigne' is yet another smashing value—Barbera with an attitude! The 2007 Vietti Nebbiolo 'Perbacco' shows sweet cassis notes and a big nose of rose scents. One wonders how Luca can offer this wine at such an attractive price, as it could be labeled Barolo if he chose to do so.

2008 Vietti Barbera d'Asti
'Tre Vigne' 18.00 14.94VS

2007 Vietti Nebbiolo
'Perbacco' 25.00 20.75VS

2006 PETROIO CHIANTI RISERVA

Two thumbs up to the 2006 Fattoria di Petroio Chianti Classico Riserva. This lovely Sangiovese-based wine has classic rose and violet aromas. Sweet black plum and cassis notes accent the rich, fruit-filled flavor, and they are followed by a truly dramatic texture. This wine will last for a decade or more, and develops nicely with a hour of breathing. It is a significant Chianti for those who enjoy big Sangiovese fruit.

2006 Fattoria di Petroio Chianti Classico Riserva
Castelnuovo Berardenga 35.00 29.05VS

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 September 4th 11AM-5PM *free*
Portuguese Douro Reds

Saturday September 11th 11AM-5PM *free*
2005 McCarthy & Schiering Red

Saturday September 18 11AM-5PM *free*
Almquist Family Vintners

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

Saturday September 25th 11AM-5PM *free*
Buty Wines

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

VERY LIMITED QUANTITIES

2004 Corliss Estate Malbec Columbia Valley	55.00	45.65VS
2006 Silver Oak Cabernet Sauvignon Alexander Valley	59.95	net
2007 Joseph Phelps Red 'Insignia' Napa Valley Estate	154.95	net
2006 Kapcsándy Cabernet Sauvignon Yountville	163.95	net
2008 Beaux Frères Pinot Noir 'The Upper Terrace' Ribbon Ridge	90.00	74.70VS
2007 J.L. Chave Hermitage Rouge & Blanc		<i>please inquire</i>

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 _____



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Seattle, Washington 98115

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