

# JANUARY, 2011

## HAPPY NEW YEAR 2011!

We would like to take a moment to thank you for your support in 2010 and look forward to great wines and events in 2011.

### FÊTE DU BORDEAUX DINNER & TASTING

Monday, January 17th - 6PM  
Columbia Tower Club, Seattle

Guests of Honor

Jean-Charles Cazes – Châteaux Lynch Bages  
& Château Ormes de Pez

Anthony Barton – Châteaux Léoville Barton  
& Château Langoa Barton

Nicolas Glumineau – Châteaux Montrose  
& Château Tronquoy Lalande

Reception

Champagne Nicolas Feuillatte Brut

Wines

Blanc de Lynch Bages 2008

Château Tronquoy Lalande 2008 – Saint-Estèphe

Château Ormes de Pez 2008 – Saint-Estèphe

Château Langoa Barton 2008 – Saint-Julien

Château Lynch Bages 2008 – Pauillac

Château Léoville Barton 2008 – Saint-Julien

Château Montrose 2008 – Saint-Estèphe

Château Langoa Barton 1998 – Saint-Julien

Château Lynch Bages 1998 – Pauillac

Château Montrose 1998 – Saint-Estèphe

Château Lynch Bages en Magnum 1988 – Pauillac

Château Léoville Barton 1988 – Saint-Julien

Château Montrose en Magnum 1988 – Saint-Estèphe

Château Suduiraut 2006 – Sauternes

\$225 per person includes tax & gratuity

Credit card reservations required

RSVP to McCarthy & Schiering Wine Merchants  
206-524-9500



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.

## WINERY VISITS AT THE SHOPS PEREGRINE - NEW ZEALAND

Central Otago is New Zealand's only inland and elevated wine growing region, with vineyards nestled in breathtaking river valleys, clinging to snow capped mountainsides, or perched gently on the shores of crystal-clear lakes. It is an area frequently described as "heaven on earth". Peregrine is a boutique, artisan producer of premium wines, who also makes wines under the Mohua label. Since its first vintage in 1998, Peregrine has gained a reputation both domestically and internationally as one of New Zealand's iconic wines. Come in and meet winemaker Greg Hay, and taste a range of his wines on Saturday, January 29th at both shops.

### 2009 Mohua Sauvignon Blanc

Marlborough 12.50 10.38VS

### 2009 Mohua Pinot Gris

Central Otago 18.00 14.94VS

### 2008 Mohua Riesling

Central Otago 16.00 13.28VS

### 2008 Mohua Pinot Noir

Central Otago 20.00 16.60VS

### 2008 Peregrine Pinot Gris

Central Otago 22.00 18.26VS

### 2008 Peregrine Pinot Noir

Central Otago 32.00 26.56VS

Taste a selection of these wines on Saturday,

January 29th at both shops from 11AM-5PM

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

## WINE OF THE MONTH

One might say that the 2009 Palacios Remondo Rioja 'La Vendimia' has too much fruit, is too primary, and isn't "Rioja-like". The argument has merit, but the amazing level of black fruit flavors, from wild blackberry and black currants to mulberries and cassis, is extraordinary for a wine that sells for \$13. It opens with air to reveal complexity and depth—a perfect wine to serve with savory dishes. You really need to try this to see the mind-boggling amount of fruit this wine possesses. It is our "Wine of the Month".

### 2009 Palacios Remondo Rioja

'La Vendimia' 13.00 10.79VS

## MAGNUMS OF MUSCADET

We have a selection of magnum bottles of 2009 Muscadet that are perfect for parties where local oysters and shellfish are served. The vintage has had lots of hype, but hopefully in 2011 we will have outgrown “over-rating” and just tell folks how we feel. These are fantastic wines—period! They are limited.

<b>2009 Domaine de la Pepière Muscadet</b>			
<i>Sèvre et Maine 1.5 Liter</i>	30.00	24.90VS	
<b>2009 Clos des Briords Muscadet</b>			
<i>‘Vieilles Vignes’ 1.5 Liter</i>	36.00	29.88VS	
<b>2009 Les Gras Moutons Muscadet</b>			
<i>‘Cuvée Eden’ 1.5 Liter</i>	36.00	29.88VS	

## FEATURED WINES: 2009 PETITS CHÂTEAUX OF BORDEAUX

The 2009 vintage in Bordeaux was a winemaker’s dream—near perfect weather conditions through the year, without any extremes in temperature or moisture. The 2009 red Bordeaux have opulent fruit, bold color, bright flavors, and big tannins. The wines have a high level of natural acidity and high levels of alcohol. The exceptional element is the balance they possess, still beautiful wines even with their robust and powerful character. These Petits Châteaux will cellar well for three to five years.

<b>2009 Château du Pin</b>			
<i>Bordeaux</i>	10.00	8.30VS	
<b>2009 Château du Colombier</b>			
<i>Bordeaux</i>	9.00	7.47VS	
<b>2009 Château Haut Maginet</b>			
<i>Bordeaux</i>	10.00	8.30VS	
<b>2009 Château Roustaing</b>			
<i>Bordeaux</i>	10.00	8.30VS	
<b>2009 Château Jouanin</b>			
<i>Côtes de Castillon</i>	13.00	10.79VS	
<b>2009 Château La Caussade</b>			
<i>Bordeaux</i>	14.00	11.62VS	
<b>2009 Château Roland La Garde</b>			
<i>Côtes de Blaye</i>	15.00	12.45VS	
<b>2009 Château Le Bosq</b>			
<i>Médoc</i>	18.00	14.94VS	
<b>2009 Château Guillou</b>			
<i>Montagne Saint Emilion</i>	18.00	14.94VS	

*Taste a selection of these wines on Saturday,  
January 22nd at both shops from 11AM-5PM*

## LOST IN THE RUSH

Many excellent new wines were released for sale in the last two months that may not have been noticed — lost in the rush of the holiday season.

<b>2009 DeLille Cellars Blanc ‘Chaleur Estate’</b>			
<i>Columbia Valley</i>	35.00	29.05VS	
<b>2008 Chinook Cabernet Franc</b>			
<i>Yakima Valley</i>	22.00	18.26VS	
<b>2008 Abeja Merlot</b>			
<i>Columbia Valley</i>	40.00	33.20VS	
<b>2007 Seven Hills Merlot ‘Seven Hills Vineyard’</b>			
<i>Walla Walla Valley</i>	30.00	24.90VS	
<b>2007 Long Shadows Merlot Pedestal</b>			
<i>Columbia Valley</i>	55.00	45.65VS	
<b>2008 Gorman Syrah ‘The Pixie’</b>			
<i>Red Mountain</i>	42.00	34.86VS	
<b>2006 Tranche Barbera</b>			
<i>Columbia Valley</i>	20.00	16.60VS	
<b>2008 Nine Hats Red (by Long Shadows)</b>			
<i>Columbia Valley</i>	25.00	20.75VS	
<b>2008 Woodward Canyon Cabernet Sauvignon</b>			
<i>‘Artist Series #17’</i>	48.00	39.84VS	

## 2008 SOTER PINOT NOIRS

Some of the best Oregon Pinot Noirs set a bar that is beginning to rival their counterparts in Burgundy—Asian spices, white pepper, and high-toned floral notes reminiscent of freesia and rose, all above a core of black cherry and black raspberry fruit. Two new 2008 Soter Pinot Noirs exhibit this complexity and offer a view into the future of great Willamette Valley Pinot Noir. Don’t miss these beauties.

<b>2008 Soter Pinot Noir ‘North Valley’</b>			
<i>Willamette Valley</i>	35.00	29.05VS	
<b>2008 Soter Pinot Noir ‘Mineral Springs Ranch’</b>			
<i>Yamhill Carlton</i>	46.00	38.18VS	

## 2009 ST. INNOCENT PINOT NOIR

“Pretty” was the term we heard most while sampling the 2009 St. Innocent Pinot Noir ‘Villages Cuvée’ with a group of wine merchants. Pretty it is—pretty fruit flavor and body, pretty nice to savor right now, pretty balanced and expressive as real Pinot Noir, and pretty nicely priced. It is also pretty wise to stockpile a bit of Oregon Pinot Noir at this time.

<b>2009 St. Innocent Pinot Noir ‘Villages Cuvée’</b>			
<i>Willamette Valley</i>	25.00	20.75VS	

### 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

## NEW YEARS FOR OLD FAVORITES

“Should old acquaintance be forgot, and never brought to mind?” During the holiday rush, many wines changed vintages as stocks were replenished. Here is a selection of wines whose new vintages are quite impressive.

### 2009 *Domaine Astruc Viognier*

*Pays d’Oc* 9.00 7.47VS

### 2009 *Joseph Drouhin Mâcon-Villages*

*Mâconnais* 12.00 9.96VS

### 2009 *Domaine Henri Bourgeois Sancerre*

‘*Grande Réserve*’ 22.00 18.26VS

### 2009 *Roland Schmitt Riesling*

‘*Glintzberg*’ 24.00 19.92VS

### 2009 *Bodegas Borsao Garnacha*

*Campo de Borja* 8.00 6.64VS

### 2009 *Finca El Reposo Bonarda*

*Mendoza* 8.00 6.64VS

### 2008 *Four Vines Zinfandel ‘Old Vine Cuvée’*

*California* 11.00 9.13VS

### 2008 *Michael Pozzan Cabernet Sauvignon ‘Annabella’*

*Napa Valley* 14.00 11.62VS

### 2009 *Damilano Barbera d’Asti*

*Langhe* 15.00 12.45VS

### 2009 *Produttori del Barbaresco Nebbiolo*

*Langhe* 23.00 19.09VS

### 2009 *A to Z Pinot Noir*

*Oregon* 18.00 14.94VS

### 2009 *Evening Land Pinot Noir*

*Eola-Amity Hills* 27.00 22.41VS

### 2008 *Il Poggione Rosso*

*Montalcino* 26.00 21.58VS

### 2009 *Avignonesi Rosso*

*Montepulciano* 17.00 14.11VS

## 2008 BOEKENHOUTSKLOOF

New vintages of South Africa’s highest rated winery, Boekenhoutskloof, have just arrived. Always impressive but never out of balance, these are wines for pairing with spicy cuisine. Don’t be afraid to use a healthy dose of habanero sauce, Thai peppers, or Asian spices to accent these wines.

### 2008 *Boekenhoutskloof Semillon*

*Franschhoek* 30.00 24.90VS

### 2008 *Boekenhoutskloof Cabernet Sauvignon*

*Franschhoek* 49.00 40.67VS

### 2008 *Boekenhoutskloof Syrah*

*Franschhoek* 49.00 40.67VS

## 2009 RHÔNE VALLEY REDS

Vintage 2009 in the Rhône Valley is turning out to be a sleeper, lost in all the hype over years like 2007, 2005, and 2001. The overall balance of the 2009 Rhône Valley reds is quite impressive. There is a subtle character to these wines that was missing in the “super-ripe” vintages. Come in and taste a range of these wines on Saturday, January 8th at both shops.

### 2009 *Château Pesquies ‘Terrasses’*

*Côtes du Ventoux* 13.00 10.79VS

### 2009 *Andezon Côtes du Rhône*

(*Limited*) 14.00 11.62VS

### 2009 *Domaine Paul Autard Côtes du Rhône*

14.00 11.62VS

### 2009 *Domaine La Garrigue Côtes du Rhône*

‘*Cuvée Romaine*’ 15.00 12.45VS

### 2009 *Chateau de Ségrisès Côtes du Rhône*

14.00 11.62VS

### 2009 *Domaine Brusset Côtes du Rhône*

‘*Laurent B.*’ 14.00 11.62VS

### 2009 *Domaine Brusset Cairanne*

‘*Les Travers*’ 19.00 15.77VS

### 2009 *Domaine les Grand Bois Côtes du Rhône-Villages*

‘*Cuvée Philippine*’ 15.00 12.45VS

### 2009 *Domaine les Grand Bois Cairanne*

‘*Cuvée Maximilien*’ 19.00 15.77VS

### 2009 *Domaine les Aphillantes Côtes du Rhône-Villages*

‘*Cuvée 3 Cépages*’ 23.00 19.09VS

*Taste a selection of these wines on Saturday, January 8th at both shops from 11AM-5PM*

## RENATO RATTI

Pietro Ratti is making some of the finest wines in Piemonte —no small statement considering the great success the area is enjoying. Come in and sample his wares on Saturday, January 15th and experience the wonderfully complex flavors of Pietro’s wines.

### 2009 *Renato Ratti Dolcetto d’Alba*

‘*Colombè*’ 17.00 14.11VS

### 2009 *Renato Ratti Barbera d’Alba*

‘*Torreglione*’ 20.00 16.60VS

### 2008 *Renato Ratti Nebbiolo d’Alba*

‘*Ochetti*’ 22.00 18.26VS

*Taste a selection of these wines on Saturday, January 15th at both shops from 11AM-5PM*

**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 January 8th** 11AM-5PM *free*  
2009 Rhône Valley Reds

**Saturday January 15th** 11AM-5PM *free*  
Renato Ratti Piemontese Reds

**Saturday January 22nd** 11AM-5PM *free*  
2009 Petits Châteaux of Bordeaux

**Saturday January 29th** 11AM-5PM *free*  
Mohua & Peregrine - New Zealand  
*Greg Hay will be at the Ravenna shop from 11:30AM-2PM  
and at the Queen Anne shop from 2:30PM-5PM*

**VERY LIMITED QUANTITIES**

2008 Alvaro Palacios 'Finca Dofi'  
Priorat 75.00 62.25VS

2006 Renato Ratti Barolo  
'Marcenasco' 50.00 41.50VS

2007 Poggio La Noce Rosso 'Gigiò'  
Toscana 55.00 45.65VS

2006 Luciano Sandrone Barolo  
'Cannubi Boschis' 145.00 120.35VS

2006 Luciano Sandrone Barolo  
'Le Vigne' 135.00 112.05VS

*Now Available — please inquire*  
2008 Domaine Leflaive  
2008 Comte de Vogüé  
Aldo Conterno & Giacomo Conterno

**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*  
**JANUARY, 2011**