



# JULY, 2011

**McCARTHY & SCHIERING IS NOW ON  
FACEBOOK - CHECK US OUT**

## THE 2011 SUMMER CASE

Our summer case includes a range of tasty whites, a very dry rosé, and a selection of easy-to-quaff reds, each designed for summer sipping—backyard barbecuing, deck side imbibing, and poolside partaking.

<b>2010 Miradou Rosé</b> Côtes de Provence	10.00	8.30VS
<b>2010 Weingut Stadt Krems Grüner Veltliner</b> Kremstal	15.00	12.45VS
<b>2009 Domaine des Cassagnoles 'Gros Manseng'</b> Côtes de Gascogne	12.00	9.96VS
<b>2010 Domaine de la Becassonne Blanc</b> Côtes du Rhône	15.00	12.45VS
<b>2009 Pierre de la Grange Muscadet 'Sur Lie'</b> Sevre & Maine	15.00	12.45VS
<b>2010 Three Pears Pinot Grigio</b> California	12.00	9.96VS
<b>2009 Lamblin Bourgogne Blanc</b> 'Cépage Chardonnay'	13.00	10.79VS
<b>2009 Perrin Côtes du Rhône-Villages</b>	12.00	9.96VS
<b>2009 Le Salette Valpolicella Classico</b> Fumane	14.00	11.62VS
<b>2008 Purple Star Syrah</b> Columbia Valley	14.00	11.62VS
<b>2009 O'Reilly's Pinot Noir</b> Oregon	17.00	14.11VS
<b>2009 Brand Cabernet Sauvignon</b> Columbia Valley	15.00	12.45VS
<b>2011 McCarthy &amp; Schiering Summer Case</b> in a cardboard case	139.95	net

## WINERY VISITS AT THE SHOPS MARK RYAN WINERY

Four superb new wines will be available for tasting on Saturday July 16th, and the convivial Mark McNeilly will be in the shops to discuss his new wines. This is a great opportunity to taste some of the finest Syrahs in the state, and it is always a big hit to have Mark pour his wines.

<b>2009 Mark Ryan Red 'The Dissident'</b> Columbia Valley	32.00	26.56VS
<b>2009 Mark Ryan Syrah 'Lost Soul'</b> Yakima Valley (Limited)	45.00	37.35VS
<b>2009 Mark Ryan Syrah 'Wild Eyed'</b> Red Mountain	45.00	37.35VS
<b>2009 Mark Ryan Mourvèdre 'Crazy Mary'</b> Red Mountain (Limited)	45.00	37.35VS

*Taste these wines on Saturday,  
July 16th at both shops from 11AM-5PM  
Mark McNeilly will be at the Ravenna shop from 11:30AM-2:00PM  
and at the Queen Anne shop from 2:30PM-5PM*

## DUNHAM CELLARS

Eric Dunham will be in the shops on Saturday July 30th to showcase his wines and sign bottles. Come in and meet Eric and sample these classic Walla Walla favorites.

<b>2009 Dunham Cellars Chardonnay</b> Columbia Valley	24.00	19.92VS
<b>2007 Dunham Cellars Syrah</b> Columbia Valley	20.00	16.60VS
<b>2007 Dunham Cellars Cabernet Sauvignon XIII</b> Columbia Valley	45.00	37.35VS

*Taste these wines on Saturday,  
July 30th at both shops from 11AM-5PM  
Eric Dunham will be at the Ravenna shop from 11:30AM-2:00PM and  
at the Queen Anne shop from 2:30PM-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.*

## WALLA WALLA VINTNERS

Three new wines from Walla Walla Vintners have just become available. The classic style of these wines features bold fruit flavor and a soft round mid-palate. The Sangiovese is a bowl full of cherries. Their Cabernet Franc has hints of tobacco leaf and cedar, and the red blend of 60% Cabernet Franc and 40% Merlot from the Cordon Grove Vineyard shows plenty of depth and complexity.

<b>2009 Walla Walla Vintners Sangiovese</b>		
<i>Columbia Valley</i>	23.00	19.09VS
<b>2009 Walla Walla Vintners Cabernet Franc</b>		
<i>Columbia Valley</i>	28.00	23.24VS
<b>2009 Walla Walla Vintners Red 'Cordon Grove'</b>		
<i>Columbia Valley (Limited)</i>	30.00	24.90VS

## FEATURED WINES:

### 2009 RED BURGUNDIES

There is something magical about the nines in Burgundy — 1999, 1989, 1969, 1959, 1949, and now 2009. The year started with a cold winter. Flowering took place in early June. Spring and early summer were both hot and humid, with frequent thunderstorms, making it necessary to spray against mildew and botrytis. There was hail in parts of Morey-St-Denis and Gevrey-Chambertin. August was hot, dry, and sunny, with good weather continuing through the harvest. There is a lot of mocha flavor in the 2009s—a telltale sign of a very good vintage. With the exchange rate favoring the Euro, prices for the Premier Cru and Grand Cru wines are sure to be high, but at the moment there are some very good values in the village wines.

<b>2009 Domaine Gachot-Manot Côtes du Nuits-Villages</b>		
<i>(Limited)</i>	32.00	26.56VS
<b>2009 Domaine Arlaud Bourgogne Rouge</b>		
<i>'Roncevie'</i>	30.00	24.90VS
<b>2009 Domaine Jean Fournier Bourgogne Rouge</b>		
	22.00	18.26VS
<b>2009 Frédéric Magnien Bourgogne Rouge</b>		
	24.00	19.92VS
<b>2009 R. Dubois Côtes du Nuits-Villages</b>		
	23.00	19.09VS
<b>2009 Bertrand Ambroise Bourgogne Rouge</b>		
	23.00	19.09VS
<b>2009 Albert Bichot Bourgogne Rouge</b>		
	16.00	13.28VS

## 2010 NEFARIOUS RIESLING

The 2010 Nefarious Cellars Riesling 'Stone's Throw Vineyard' has an aroma reminiscent of tangerine, honeysuckle, and lemon zest. On the palate, it has lots of orchard-fresh green apple notes. The acidity is bright, making the wine come across as fully dry, but there is a modest residual sugar in the wine. The Stone's Throw Vineyard is the lower, cooler portion of Dean Neff's estate property and it is planted with Clone 9 and 12, two clones that are very low-yielding and provide great minerality and acidity.

<b>2010 Nefarious Cellars Riesling 'Stone's Throw Vinyd'</b>		
<i>Columbia Valley Estate</i>	18.00	14.94VS

## 2010 WASHINGTON ROSÉS

2010 was a fine year for rosé wines around the world and the state of the art in Washington has become world class. These wines are all dry, with notes of watermelon, lime zest, and orange. They are perfect for evening sipping on warm summer nights.

<b>2010 Chinook Cabernet Franc Rosé</b>		
<i>Columbia Valley</i>	16.00	13.28VS
<b>2010 Syncline Rosé</b>		
<i>Columbia Valley</i>	18.00	14.94VS
<b>2010 Cadence Rosé 'Coda'</b>		
<i>Columbia Valley</i>	23.00	19.09VS
<b>2010 Charles &amp; Charles Rosé</b>		
<i>Columbia Valley</i>	10.00	8.30VS

## SAINT COSME CÔTES DU RHÔNES

Saint Cosme is located north of the village of Gigondas. It is an ancient estate, dating to 1416, one of the oldest in the region. Their 2010 Saint Cosme Côtes du Rhône Blanc is a supple blend of 30% Viognier, 30% Roussanne, 20% Marsanne, and 20% Picpoul de Pinet that has a bright acidity, making it great with seafood. The 2009 Château de Saint Cosme Côtes du Rhône 'les Deux Albion' is a co-fermented blend of Syrah, Grenache, Carignan, Mourvèdre and Clairette, that is complex, featuring white pepper, sweet spices, and lots of cherry fruit.

<b>2010 Saint Cosme Côtes du Rhône Blanc</b>		
	18.00	14.94VS
<b>2009 Château de Saint Cosme Côtes du Rhône</b>		
<i>'Les Deux Albion'</i>	18.00	14.94VS

**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

**2009 CHATEAUNEUF-DU-PAPE**

The reports of the 2009 vintage from growers and winemakers in Châteauneuf-du-Pape are glowing. A cold, wet winter and spring were followed by very warm conditions, with almost no rainfall from June through August. A hot spell during August accelerated ripening. Rains in mid-September prolonged the growing season, with ripening continuing through harvest. The wines are ripe and concentrated without being overripe. They are balanced, with alcohol levels and acidity at proper levels. Come in and taste a rotating selection of these 2009 Châteauneuf-du-Papes on Saturday, July 9th at both shops.

<b>2009 Château Fortia Châteauneuf-du-Pape</b>		
‘Tradition’	33.00	27.39VS
<b>2009 Château Fortia Châteauneuf-du-Pape</b>		
‘Cuvée du Baron’	35.00	29.05VS
<b>2009 Cuvée du Vatican Châteauneuf-du-Pape</b>		
	40.00	33.20VS
<b>2009 Cuvée du Vatican Châteauneuf-du-Pape</b>		
‘Réserve Sixtine’	65.00	53.95VS
<b>2009 Mas de Boislauzon Châteauneuf-du-Pape</b>		
	45.00	37.35VS
<b>2009 Bosquet des Papes Châteauneuf-du-Pape</b>		
	50.00	41.50VS
<b>2009 Bosquet des Papes Châteauneuf-du-Pape</b>		
‘Mon Grand-Père’	65.00	53.95VS
<b>2009 La Côte de L’Ange Châteauneuf-du-Pape</b>		
	40.00	33.20VS
<b>2009 La Côte de L’Ange Châteauneuf-du-Pape</b>		
‘Veilles Vignes’	70.00	58.10VS
<b>2009 Le Vieux Donjon Châteauneuf-du-Pape</b>		
	70.00	58.10VS

*Taste a selection of these wines on Saturday,  
July 9th at both shops from 11AM-5PM*

**2010 NIETO SENETINER TORRONTES**

Perfect for summer sipping, the 2010 Nieto Senetiner Torrontes Reserva shows a juicy style, with lime and nectarine aromas, white peach and melon flavors, with a hint of orange peel and acacia flower in the finish. The Torrontes grapes are from the Luján de Cuyo area of the Mendoza region in Argentina, high above the river. This is a great match for Asian cuisine where the spice is light but complex. It also marries well with jamon Iberico or garlicky shrimp.

<b>2010 Nieto Senetiner Torrontes Reserva</b>		
Mendoza	11.00	9.13VS

**PENFOLDS REDS**

Last month we featured the new releases of Penfolds “Big Reds” and there were many questions about how the wines tasted, so this month we will have a Saturday tasting devoted to Penfolds. You will be able to see the exceptional winemaking at Penfolds and get a glimpse of their “Big Reds” as well.

<b>2009 Penfolds Shiraz Mourvèdre ‘Bin 2’</b>		
South Australia	15.00	12.45VS
<b>2008 Penfolds Kalimna Shiraz ‘Bin 28’</b>		
South Australia	20.00	16.60VS
<b>2007 Penfolds Shiraz ‘St. Henri’</b>		
South Australia (Limited)	57.95	net
<i>Taste these wines on Saturday, July 23rd at both shops from 11AM-5PM</i>		

**NEW SANDRONE WINES**

In the Piedmont region of Italy, 2008 saw a rainy spring and summer. However, the warm, sunny months of August, September, and October allowed the grapes to completely mature. 2008 favored the zones best suited to the cultivation of vines, allowing for good drainage during the wet weather and late afternoon sun to ripen the fruit. Sandrone had a very successful vintage and two of the first wines have just arrived. Both were aged in wood barrels for twelve months and then allowed to rest in bottle an additional nine months. The 2008 Sandrone Barbera d’Alba is a food-friendly wine that shows lots of plum and currant flavors. It has a soft round finish. The 2008 Sandrone Nebbiolo d’Alba ‘Valmaggiore’ has an aroma of dried fruits, violets, and sweet spices. It is a full wine with round tannins. Grilled meats on the barbecue are a fine pairing with both these reds.

<b>2008 Sandrone Barbera d’Alba</b>		
	35.00	29.05VS
<b>2008 Sandrone Nebbiolo d’Alba</b>		
‘Valmaggiore’	45.00	37.35VS

**2008 FÈLSINA CHIANTI CLASSICO**

Just fresh off a container, the 2008 Fèlsina Chianti Classico is almost too new to feature as it has barely recovered from its voyage to the US. But one can clearly see the classic dried cherry fruit, bountiful aroma of violets and roses, and the full flavor of ripe Sangiovese.

<b>2008 Fèlsina Chianti Classico</b>		
Castelnuovo Berardenga	22.00	18.26VS

**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*





6500 Ravenna Avenue NE  
Seattle, Washington 98115

## Vintage Select Newsletter

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**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 _____	

### TASTINGS AT BOTH SHOPS

**Saturday July 9th** 11AM-5PM free  
2009 Châteauneuf-du-Papes

**Saturday July 16th** 11AM-5PM free  
Mark Ryan Wines

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

**Saturday July 23rd** 11AM-5PM free  
Penfolds Reds

**Saturday July 30th** 11AM-5PM free  
Dunham Cellars

Eric Dunham 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 Ramey Cabernet Sauvignon 'Pedregal'**  
Oakville Napa Valley 149.95 net
- 2009 Cameron Pinot Noir**  
Dundee Hills 28.00 23.24VS
- 2006 Penfolds Grange**  
Barossa Valley 424.95 net
- 2009 Domaine Pegau Châteauneuf-du-Pape**  
(Futures) 79.95 net
- 2009 Caymus Cabernet Sauvignon**  
Napa Valley 75.00 62.25VS
- 2009 Sauzet White Burgundies - please inquire.