

# AUGUST, 2011

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

## SUMMER IN THE CITY WHITES

"Hot town, summer in the city. Back of my neck getting dirty and gritty. Been down, isn't it a pity. Doesn't seem to be a shadow in the city. All around, people looking half dead.

Walking on the sidewalk, hotter than a match head." *The hit song of 1966 by The Lovin' Spoonful.* While we may not be sweltering like our neighbors on the eastern seaboard, warm weather is finally arriving and we have a fine selection of summer whites to cool your palate.

<b>2010 Domaines Astruc Viognier</b>		
<i>Pays d'Oc</i>	9.00	7.47VS
<b>2010 Terredora Dipaolo Falanghina</b>		
<i>Irpinia</i>	15.00	12.45VS
<b>2009 Vidal-Fleury Côtes du Rhône Blanc</b>		
<i>(100% Viognier)</i>	10.00	8.30VS
<b>2009 Coffele Soave Classico</b>		
	14.00	11.62VS
<b>2010 Domaine Michel Mâcon-Villages</b>		
<i>Clessé</i>	18.00	14.94VS
<b>2009 Henri Bourgeois Pouilly-Fumé</b>		
<i>'Les Jeunes Vignes'</i>	20.00	16.60VS
<b>2009 Domaine de la Garenne Sancerre</b>		
<i>Reverdy-Godon</i>	19.00	15.77VS
<b>2010 Les Héretiers de Comte Lafon Mâcon-Villages</b>		
	25.00	20.75VS
<b>2010 Guardian Sauvignon Blanc 'Angel'</b>		
<i>Columbia Valley</i>	20.00	16.60VS
<b>2009 Ross Andrew Pinot Gris 'Celilo Vineyard'</b>		
<i>Columbia Gorge</i>	18.00	14.94VS
<b>2010 Loimer Grüner Veltliner</b>		
<i>Kamptal</i>	23.00	19.09VS
<b>2008 Tranche Cellars Slice of Pape Blanc</b>		
<i>Columbia Valley</i>	30.00	24.90VS

*Taste a selection of these wines on Saturday, August 6th at both shops from 11AM-5PM*

## BACKYARD BARBECUE REDS

Barbacoa translates as "sacred fire pit". Both the word and cooking technique migrated out of the Caribbean, and have evolved from roasting whole pigs in fire pits to grilling just about anything on the "barbie". But one requirement for most folks to venture out and fire up the grill is warm weather. We have chosen a selection of warm weather reds that are perfect to quaff while the meats cook.

<b>2009 Borsao Garnacha</b>		
<i>Campo de Borja</i>	8.00	6.64VS
<b>2008 Four Vines Zinfandel 'Old Vine Cuvée'</b>		
<i>California</i>	11.00	9.13VS
<b>2009 Podere Ruggeri Corsini Langhe Rosso</b>		
<i>'Matot'</i>	12.00	9.96VS
<b>2008 Piping Shrike Shiraz</b>		
<i>Barossa Valley</i>	15.00	12.45VS
<b>2009 Mas de Boislauzon Côtes du Rhône-Villages</b>		
	18.00	14.94VS
<b>2009 Liegeois Dupont Syrah 'Les Gosses'</b>		
<i>Red Mountain</i>	25.00	20.75VS
<b>2009 Owen Roe Syrah 'Ex Umbris'</b>		
<i>Columbia Valley</i>	25.00	20.75VS
<b>2009 Ridge Geyserville</b>		
<i>Sonoma County</i>	35.00	29.05VS

## CERASUOLO DI VITTORIA

Cerasuolo di Vittoria is a blend of Nero d'Avola and Frappato, grown in vineyards near the town of Vittoria in the southeastern province of Ragusa, Sicily (*the eastern end of the island's south coast*). The word Cerasuolo means cherry, and most bottlings taste of ripe cherry fruit. They are medium in weight, and have moderate tannins and bright acidity. They pair well with salmon, chicken dishes, and spicy Sicilian pastas.

<b>2008 Feudo di Santa Tresa Cerasuolo Classico DOCG</b>		
<i>Vittoria</i>	20.00	16.60VS
<b>2009 Planeta Cerasuolo DOCG</b>		
<i>Vittoria</i>	20.00	16.60VS
<b>2008 Valle dell'Acate Cerasuolo Classico DOCG</b>		
<i>Vittoria</i>	23.00	19.09VS

*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.*

## CALIFORNIA CHARDONNAY

In our tasting for the newsletter this month, two California Chardonnays “tickled our fancy” so to speak, thus, we had to look up the origin of this ancient phrase. Dating to the 1700’s, it turns out that “to tickle” was used to mean “to provoke amusement” rather than touch a sensitive spot, and fancy was a contraction of fantasy, a whim. Perhaps to tickle our tastebuds would be more appropriate. The 2009 Forman Chardonnay shows beautiful Chardonnay fruit—hazelnut and delicious apple without the use of too much new oak. The wine has a balanced and vibrant acidity, keeping it fresh and food friendly. The 2008 Flowers Chardonnay has cool climate acidity and is stunning from start to finish. These wines offer “Burgundian” character while retaining their California identity.

### 2009 Forman Chardonnay

Napa Valley 42.00 34.86VS

### 2008 Flowers Chardonnay

Sonoma Coast 35.00 29.05VS

## FEATURED WINES: MORE 2009 RED BURGUNDIES

As stated last month, there is something magical about the vintages in Burgundy — 1999, 1989, 1969, 1959, 1949, and now 2009. 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 high, but at the moment there are some very good values in the village wines.

### 2009 Bernard Moreau Bourgogne Passetoutgrains

18.00 14.94VS

### 2009 Domaine Pierre Guillemot Bourgogne Rouge

22.00 18.26VS

### 2009 Remoissenet Bourgogne Rouge

23.00 19.09VS

### 2009 Frédéric Magnien Côtes du Nuits-Villages

‘Voillette’ 36.00 29.88VS

### 2009 Anne Gros Hautes Côtes du Nuits Rouge

(Limited) 46.00 38.18VS

### 2009 Bernard Moreau Volnay ‘Clos des Chênes’

(Limited) 70.00 58.10VS

### 2009 Bernard Moreau Volnay ‘Santenots’

(Limited) 70.00 58.10VS

*Taste a selection of these wines on Saturday,  
August 20th at both shops from 11AM-5PM*

## 2009 DOMAINE DROUHIN PINOT NOIR

Few Oregon Pinot noirs can be compared to red Burgundy. The soils are different, the age of the vines is usually much older in Burgundy, and the marine effects of the weather are quite different. However, Veronique Drouhin fashions Pinot Noir grapes into wines that seem to have a sense of place...the Dundee Hills. All the red fruit flavor comparisons—raspberry, black cherry, cherry pit, and red currant don’t express the real flavor behind a Domaine Drouhin Pinot Noir. There is a haunting element to her wines that recalls wines of the village of Chambolle, a certain sweet earth flavor that is more than fruit. The 2009 Domaine Drouhin Pinot Noir seems forward and approachable, and merits purchase. While it seems easy to enjoy now, Veronique’s wines have a long track record of age worthiness, and we expect the 2009 vintage to last for twenty years, not unlike wines from Chambolle.

### 2009 Domaine Drouhin Pinot Noir

Dundee Hills Estate 40.00 33.20VS

## 2010 NEVEU SANCERRES

The Neveu family have been based in the heart of the Chaviagnol vineyards for generations, and today Valérie (André Neveu’s daughter), and her husband Thomas run the 12 hectare domaine. ‘Le Grand Fricambault Silex’ is planted on a hillside composed exclusively of silex soil. The 2010 André Neveu ‘Le Manoir Vieilles Vignes’ is from 50 year old vines planted on a limestone pebble soil. Last but not least, the 2010 André Neveu ‘Les Monts Damnés’ comes from a steep vineyard that is hand-harvested, and composed of limestone-clay soil. Come in and taste the remarkable differences that Sauvignon Blanc grapes express when cultivated in a variety of soil types.

### 2010 Neveu Sancerre

‘Le Grand Fricambault Silex’ 25.00 20.75VS

### 2010 Neveu Sancerre

‘Le Manoir Vieilles Vignes’ 30.00 24.90VS

### 2010 Neveu Sancerre

‘Les Monts Damnés’ 40.00 33.20VS

### 2010 Neveu Sancerre Rosé

‘Le Grand Fricambault’ 25.00 20.75VS

*Taste these wines on Saturday,  
August 13th at both shops from 11AM-5PM*

### Ravenna Shop

6500 Ravenna Avenue NE

Seattle, WA 98115

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ravenna@mccarthyandschiering.com

### Queen Anne Shop

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Seattle, WA 98109

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## 2006 BRUNELLO DI MONTALCINO

Quoting directly from Stephen Tanzer's *International Wine Cellar*, "There may have been past vintages that provided more ideal superb conditions, but no previous vintage has yielded as many outstanding examples of Brunello as 2006 has. The Consorzio del Vino Brunello di Montalcino rates the vintage 5 stars out of 5, and I concur...The best 2006s are exciting, perfumed wines with energy and character. They should age splendidly over the next decade or two, and the best wines will be even longer-lived." We are fortunate to have a good selection of these wines but the supplies are limited, thus we are featuring them now rather than in the Fall.

### 2006 Ciacci Piccolomino Brunello

Montalcino 50.00 41.50VS

### 2006 Ciacci Piccolomino Brunello 'Pianrosso'

Montalcino 65.00 53.95VS

### 2006 La Poderina Brunello

Montalcino 53.00 43.99VS

### 2006 Camagliano Brunello

Montalcino 55.00 45.65VS

### 2006 Argiano Brunello

Montalcino 61.00 50.63VS

### 2006 Casanova di Neri Brunello

Montalcino 56.00 46.48VS

### 2006 Livio Sassetti Brunello 'Pertimali Estate'

Montalcino (Limited) 63.00 52.29VS

### 2006 Altesino Brunello

Montalcino 65.00 53.95VS

### 2006 Il Poggione Brunello

Montalcino (Limited) 80.00 66.40VS

## 2010 HUET VOUVRAY 'LE MONT'

Domaine Huet purchased the vineyard 'Le Mont' in 1957. It is an eight hectare site on the Première Côte of Vouvray. Le Mont yields young wines of intense minerality. Its clay and stone soils make it truly a Grand Cru vineyard in the region. The wine is the estate's longest aging wine, and develops the strongest perfume with age, with great length and finesse. The 2010 Domaine Huet Vouvray 'Le Mont' has a breathtaking aroma of minerals and pure Chenin Blanc character. It is fully dry and provides an exceptional match to Alaskan salmon.

### 2010 Domaine Huet Vouvray 'Le Mont'

Sec 32.00 26.56VS

## THE OTHER RIEUSSECS

The 2009 "R" de Rieussec is produced from the estate vineyards and reflects the early harvesting of grape clusters that are not botrytised. It is a blend of Sauvignon Blanc and Sémillon. Twenty percent of the wine is fermented in barrels, with the balance in stainless steel. Crisp, dry and delicious, the wine is a perfect accompaniment to Northwest seafoods. The 2006 Carmes de Rieussec is the second wine of Château Rieussec and it is a blend of over 80% Sémillon with the balance being Sauvignon Blanc and Muscadelle. The name refers to the monks of the Carmes de Langon, the owners of the Rieussec estate in the 18th century. It is an exceptional value for dessert Sauternes. This is a prime opportunity to get affordable Sauternes for holiday dinner parties.

### 2009 "R" de Rieussec

Bordeaux Blanc Sec 27.00 22.41VS

### 2006 Carmes de Rieussec

Sauternes (Limited) 26.00 21.58VS

## 2008 CHIANTI CLASSICO

The temperatures in the Chianti Classico region from late August to early September were a combination of warm days and cool nights, providing a boost of perfect ripening weather for the grapes. The harvest was later than usual by about ten days. It is a more traditional Chianti Classico vintage, with grapes being harvested at the end of September and the beginning of October. The result of this later harvest was additional complexity and good balance of acidity and tannin. The wines are less obvious than the 2007 vintage, but offer longer futures and more length on the palate.

### 2008 Isole e Olena Chianti Classico

Barberino Val d'Elsa 24.00 19.92VS

### 2008 Badia a Coltibuono Chianti Classico

Gaiole in Chianti 20.00 16.60VS

### 2008 Felsina Chianti Classico

Castelnuovo Berardenga 22.00 18.26VS

### 2008 Rocca di Montegrossi Chianti Classico

Gaiole in Chianti 24.00 19.92VS

### 2008 Fonterutoli Chianti Classico

Castellina in Chianti 25.00 20.75VS

### 2008 Castellare Chianti Classico

Castellina in Chianti 22.00 18.26VS

*Taste a selection of these wines on Saturday,  
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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*



