



# SEPTEMBER, 2011

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

## NEW CADENCE REDS

Winemaker Ben Smith will be in the shops on Saturday, September 10th to showcase his new wines. The 2009 Cadence Red 'Coda' is a blend of 34% Merlot, 31% Cabernet Sauvignon, 25% Cabernet Franc, and 10% Petit Verdot that has a Bordeaux-like taste and texture. The 2008 Cadence Red 'Taptail' is a blend of 50% Cabernet Sauvignon, 30% Merlot, and 20% Cabernet Franc that shows the power of Red Mountain Cabernet. The 2008 Cadence Red 'Ciel du Cheval' is made with 38% Cabernet Franc, 33% Cabernet Sauvignon, 17% Petit Verdot, and 12% Merlot that shows blueberry scents and a Pomerol-like texture. Come in and taste these wines and sample some of Washington's finest.

<b>2009 Cadence Red 'Coda'</b>		
Red Mountain	25.00	20.75VS
<b>2008 Cadence Red 'Taptail'</b>		
Red Mountain	45.00	37.35VS
<b>2008 Cadence Red 'Ciel du Cheval'</b>		
Red Mountain	45.00	37.35VS

*Taste this wine on Saturday,*

*September 10th at both shops from 11AM-5PM*

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

## 2009 BETZ FAMILY

Limited quantities of the 2009 Betz Family Rhône-style reds will be available in mid-September, but we recommend you reserve your wines now. These are another set of superb wines from Bob Betz M.W., showcasing the opulent flavors and dramatic textures of Washington State Grenache and Syrah.

<b>2009 Betz Family Grenache 'Bésoléil'</b>		
Columbia Valley (Limited)	41.95	net
<b>2009 Betz Family Syrah 'La Serenne'</b>		
Yakima Valley (Limited)	52.95	net
<b>2009 Betz Family Syrah 'La Côte Rousse'</b>		
Red Mountain (Limited)	52.95	net

## BUTY & BEAST

Caleb Foster of Buty Winery has crafted another set of excellent wines. His 2010 Beast Riesling 'Sphinx' from the Wallula Vineyard is radically different than most Washington Rieslings in that it is completely dry—a perfect white for Vietnamese cuisine, Dungeness crab, and garlic shrimp. The 2009 Beast Red 'Wilbeest' is made from barrels not used in their Buty wines and as such comes from excellent sources. The 2010 Buty Sémillon/Sauvignon/Muscadelle is a crisp and delicious Bordeaux-style white that works well with local seafoods. The 2010 Buty Chardonnay 'Conner Lee Vineyard' is a beautifully crafted Chardonnay with lots of pure fruit and subtle texture. Come in and taste these wines on Saturday, September 24th.

<b>2010 Beast Riesling 'Sphinx' 'Wallula Vineyard'</b>		
Horse Heaven Hills	25.00	20.75VS
<b>2009 Beast Red 'Wilbeest'</b>		
Columbia Valley	23.00	19.09VS
<b>2010 Buty Sémillon/Sauvignon/Muscadelle</b>		
Columbia Valley	25.00	20.75VS
<b>2010 Buty Chardonnay 'Conner Lee Vineyard'</b>		
Columbia Valley	37.00	30.71VS

*Taste these wines on Saturday,*

*September 24th at both shops from 11AM-5PM*

## 2010 DELILLE CHALEUR BLANC

The 2010 DeLille Cellars Chaleur Estate Blanc is a blend of 77% Sauvignon Blanc and 23% Sémillon, a classic blend for classified growth white Bordeaux. It actually tastes like a white Bordeaux. We try as many wines as we can, and yet we can't think of a domestic Sauvignon Blanc/Sémillon blend that better resembles the top-dollar, top-notch wines from Pessac-Léognan. The wine has an initial aroma of new oak, but given time it opens to scents of green tea, lime zest, lemon blossom, and acacia flower. It has a minerality on the palate that buys a free ticket to Bordeaux for the taster. This is a wine for finfish—fresh-caught trout, steelhead, pike, or the ubiquitous snapper. Savor the pleasure of a Washington State treasure.

<b>2010 DeLille Cellars Chaleur Estate Blanc</b>		
Columbia Valley	35.00	29.05VS

*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.*

## 2008 ROBERT RAMSAY MASON'S RED

A Syrah-based red blend, the 2008 Robert Ramsay 'Mason's Red' has lots of powerful Syrah fruit—red currants and cedar, with a black pepper punch. It acts like a \$40 wine in the glass, showing developing aromatics that open with breathing. On the palate, the wine is big, but not clumsy—its tannins are wrapped in a layer of glycerin. It is a wine that will work well with a broad range of meats, from rich stews to braised lamb shanks. This hearty mouthful of Washington fruit is impressive for the price.

### 2008 Robert Ramsay 'Mason's Red'

Columbia Valley 18.00 14.94VS

## FEATURED WINES:

### REYNVAAN FAMILY

Reynvaan Family Vineyards was started by Mike and Gale Reynvaan in May 2004, in Walla Walla. They initially purchased a 37-acre parcel of land on Cottonwood Road at the base of the Blue Mountains. They have planted five acre parcels to explore the unique terroir of the site. This vineyard has both red and white grapes. In 2007, the Reynvaans planted a second vineyard, 'Foothills in the Sun', a hillside vineyard that is one of the most densely planted and highest-elevation sites in Washington. Winemaker Matt Reynvaan follows strict biodynamic practices in his vineyard and crafts the wines naturally to express the terroir of each parcel. We have tiny amounts of these fine wines to offer, so let us know as soon as possible if you would like some.

### 2009 Reynvaan Family Syrah 'The Unnamed'

Walla Walla Valley (Limited) 55.00 45.65VS

### 2009 Reynvaan Family Syrah 'In the Rocks'

Walla Walla Valley (Limited) 55.00 45.65VS

### 2009 Reynvaan Family Syrah 'The Contender'

Walla Walla Valley (Limited) 65.00 53.95VS

## 2009 LEMELSON THEA'S SELECTION

The 2009 Lemelson Pinot Noir 'Thea's Selection' is a blend from blocks in each of their vineyards, a combination of many clones and soils, all creating a truly representative example of Oregon Pinot Noir. The fruit is bright and forward, the taste is all caneberry fruits—raspberry, blackberry, and brambleberry. This is a great wine to set aside for holiday entertaining, or just to savor with a piece of wild salmon.

### 2009 Lemelson Pinot Noir 'Thea's Selection'

Willamette Valley 30.00 24.90VS

## 2009 ADELSHEIM RESERVES

The grapes for the 2009 Adelsheim Chardonnay 'Caitlin's Reserve' were sourced from Stoller Vineyard (95%), located at the southern edge of the Dundee Hills AVA, and Crawford Beck Vineyard (5%) in the Eola-Amity Hills AVA. The wine shows layers of hazelnut, lemon pie, and delicious apple. The 2009 Adelsheim Pinot Noir 'Elizabeth's Reserve' is a selection of the best barrels of the vintage. Sixty-seven percent of the fruit for this wine came from five estate vineyards located on south-facing slopes of the Chehalem Mountains. The aroma shows great purity and elegance of ripe Pinot Noir, with well integrated oak notes. On the palate, one immediately senses its silky tannins. It has a long finish of black cherry flavors. These are picture-perfect examples of the state of the art in Oregon winemaking.

### 2009 Adelsheim Chardonnay 'Caitlin's Reserve'

Willamette Valley (Limited) 35.00 29.05VS

### 2009 Adelsheim Pinot Noir 'Elizabeth's Reserve'

Willamette Valley (Limited) 51.00 42.33VS

## SOTER

Tony Soter founded Etude Wines in 1982. Tony worked as a consulting winemaker for many great wineries in Napa Valley, including Araujo, Niebaum-Coppola, Shafer, Spottswoode, Viader and Dalle Valle. In 2003, he moved north to Oregon to follow his passion for Pinot Noir. He purchased a Yamhill County barn located off Mineral Springs Road and began refurbishing it. Today he focuses on his own wines and they are sharp, precise, and truly exceptional. Come in and meet Tony and taste a range of his wines on Saturday, September 17th at both shops.

### 2009 Soter Pinot Noir 'North Valley'

Willamette Valley 35.00 29.05VS

### 2009 Soter Pinot Noir

Willamette Valley 50.00 41.50VS

### 2009 Soter Pinot Noir 'Mineral Springs Ranch'

Willamette Valley 90.00 74.70VS

### 2006 Soter Brut Rosé

Willamette Valley 68.00 56.44VS

*Taste these wines on Saturday,*

*September 17th at both shops from 11AM-5PM*

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

### 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

**MUSCADETS**

It is oyster season again—there is an “r” in September, as the old adage goes. A wonderful wine to pair with fresh oysters is Muscadet. The region covers a wide range of terroirs, ranging from riverside slopes, rolling hills, to flat lands near the mouth of the Loire River. The best vineyards are in the rolling hills of Muscadet-Sèvre et Maine. This appellation is located southeast of Nantes. The grape used to make Muscadet is Melon de Bourgogne. It is believed to have come to the Loire Valley from Burgundy and was planted in the area around the beginning of the 17th Century. We have a great selection of 2009 and 2010 Muscadets in the market right now. Both vintages yielded crisp and delicious wines with plenty of fruit and a perfect touch of citrus zest flavor to match with oysters.

<b>2010 Domaine de La Quilla Muscadet</b>		
<i>Sèvre et Maine</i>	11.00	9.13VS
<b>2010 Domaine de la Pepière Muscadet</b>		
<i>Sèvre et Maine</i>	14.00	11.62VS
<b>2010 Pierre Luneau-Papin Muscadet</b>		
<i>‘Pierre de la Grange’</i>	14.00	11.62VS
<b>2010 David Duvallet Muscadet</b>		
<i>‘Clos du Ferre’</i>	14.00	11.62VS
<b>2009 Les Clissages d’Or Muscadet</b>		
<i>Sèvre et Maine</i>	14.00	11.62VS
<b>2009 Pierre Luneau-Papin Muscadet ‘Le L d’Or’</b>		
<i>‘Cuvée Medaille’ (Limited)</i>	23.00	19.09VS
<b>2009 Pierre Luneau-Papin Muscadet</b>		
<i>‘Terre de Pierre’ (Limited)</i>	25.00	20.75VS
<b>2010 Domaine de la Pepière Muscadet</b>		
<i>Sèvre et Maine 1.5 L (Limited)</i>	28.00	23.24VS
<b>2010 Domaine de la Pepière Muscadet</b>		
<i>‘Clos des Briords’ 1.5 L</i>	35.00	29.05VS

**2010 BRAVES RÉGNIÉ**

Winemaker Paul Cinquin farms just over 20 acres of land in the village of Régnié where he produces remarkably fresh, very clean Gamay, that is just outstanding for the price. Tasting the 2010, we were worried that it could match the superb 2009 vintage. It not only matched, but surpassed the 2009. It has more fruit than a roadside stand in Yakima! This wine is showing nothing but pure ripe Gamay fruit and will work magic with roast chicken or Coq au Vin.

<b>2010 Domaine des Braves Régnié</b>		
<i>Beaujolais</i>	16.00	13.28VS

**CORSICA BEAUTÉS**

Yves Leccia is the winemaker of Domiane de Croce, a producer of Corsica wines renowned for dedication to the vineyards. Located between Calvi and Bastia, his wines carry the regional appellation Patrimonio. He farms 15 hectares devoted to the regional specialties: Vermentinu (*Vermentino*), Ugni Blanc, Niellucciu (*Sangiovese*), and Grenache. The 2009 Leccia Blanc ‘Cuvée YL’ is made with 100% Ugni Blanc and is a crisp, delicious white with an attention-grabbing body. It demands fresh seafood. The 2009 Leccia Rouge ‘Cuvée YL’ is a blend of Niellucciu and Grenache that shows island spice, the sweet aroma of the local maquis plant. It is great with grilled meats on warm evenings. These are fun wines for those seeking something new.

<b>2009 Leccia Blanc ‘Cuvée YL’</b>		
<i>L’Ile de Beauté</i>	27.00	22.41VS
<b>2009 Leccia Rouge ‘Cuvée YL’</b>		
<i>L’Ile de Beauté</i>	27.00	22.41VS

**BAD BOYS’ WINES**

Even in these curious financial times, there are still people who are willing to risk their capital and start a wine business. Such is the case with two partners who recently spent time traveling through Bordeaux and the Languedoc ferreting out gems that weren’t already imported to the U.S.A. They returned home and opened Bad Boys’ Wines, LLC. We are pleased to feature a selection of their new finds.

<b>Whites:</b>		
<b>2010 Château Haut-Mongeat Blanc</b>		
<i>Graves de Vayres</i>	11.00	9.13VS
<b>2009 Domaine de Coujan ‘Cépage Rolle’</b>		
<i>Pays des Côteaux de Murveil</i>	10.00	8.30VS
<b>2009 Domaine Las Vals Roussanne</b>		
<i>Pays de Hauterive</i>	22.00	18.26VS
<b>Reds:</b>		
<b>2009 Bordeaux Caractères Rouge</b>		
<i>Bordeaux</i>	10.00	8.30VS
<b>2009 Château Eugénie ‘Tradition’ Rouge</b>		
<i>Cahors</i>	13.00	10.79VS
<b>2008 Château Chambert Gourmand ‘Fruité Intense’</b>		
<i>Cahors</i>	13.00	10.79VS
<b>2009 Domaine Ollier Taillefer ‘Les Collines’</b>		
<i>Faugères</i>	14.00	11.62VS

**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*

**SEPTEMBER, 2011**

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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 September 10th** 11AM-5PM *free*  
Cadence Reds

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

**Saturday September 17th** 11AM-5PM *free*  
Soter Vineyards

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

**Saturday September 24th** 11AM-5PM *free*  
Buty & Beast Wines

**VERY LIMITED QUANTITIES**

- 2008 Opus One**  
Napa Valley 189.95 *net*
- 2007 Shafer 'Hillside Select'**  
Stags Leap District *please inquire*
- 2009 Reynvaan Family Syrah 'Stonessence'**  
Walla Walla Valley 72.00 59.76VS
- 2006 Gaja Pieve Santa Restituta Brunello**  
'Rennina' 144.95 *net*
- 2006 Gaja Pieve Santa Restituta Brunello**  
'Sugarille' 157.95 *net*