



JANUARY, 2012

HAPPY NEW YEAR 2012!

We would like to take a moment to thank you for your support in 2011, and look forward to great wines and events in 2012.

2010 PATRICIA GREEN PINOT NOIRS

The 2010 Oregon grape harvest was like a scene from Alfred Hitchcock's legendary film 'The Birds', with vintners fighting frantically to stave off voracious migrating birds and protect their crops. Combined with a cool growing season that required major green harvesting to bring grapes to full ripeness, the yields in 2010 are dramatically off from a normal year. The 2010 Patricia Green Pinot Noirs are bright, zesty wines, lower in alcohol, and lovely to taste even at this young age. Come in and taste a selection of these wines on Saturday, January 7th at both shops.

2010 Patricia Green Pinot Noir Reserve

Willamette Valley 24.00 19.92VS

2010 Patricia Green Pinot Noir 'Four Winds'

McMinnville (Limited) 34.00 28.22VS

2010 Patricia Green Pinot Noir 'Ana'

Dundee Hills 38.00 31.54VS

2010 Patricia Green Pinot Noir Estate 'Old Vine'

Ribbon Ridge 39.00 32.37VS

*Taste a selection of these wines on Saturday,
January 7th at both shops from 11AM-5PM*

2010 KEN WRIGHT PINOT NOIRS

The 2010 Ken Wright single-vineyard Pinot Noirs were released right in the middle of the holiday season and as such, we didn't get a chance to truly feature them. The dramatic fresh berry flavor of these individual terroirs can be tasted on Saturday, January 7th at both shops.

2010 Ken Wright Pinot Noir 'Freedom Hill Vineyard'

Willamette Valley 50.00 41.50VS

2010 Ken Wright Pinot Noir 'McCrone Vineyard'

Yamhill-Carlton 50.00 41.50VS

2010 Ken Wright Pinot Noir 'Savoya Vineyard'

Yamhill-Carlton 50.00 41.50VS

2010 Ken Wright Pinot Noir 'Shea Vineyard'

Yamhill-Carlton 50.00 41.50VS

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VISITS AT THE SHOPS

ELIO ALTARE - SILVIA ALTARE

The wines of Elio Altare in La Morra are some of the finest in Italy. His vineyards are cultivated without the use of any chemicals or pesticides, and his winemaking has only minimal intervention. Silvia Altare will be in the shops pouring new releases. Come in and sample these truly exceptional wines.

2010 Elio Altare Dolcetto d'Alba

La Morra 19.00 15.77VS

2010 Elio Altare Barbera d'Alba

La Morra 22.00 18.26VS

2007 Elio Altare Barolo

La Morra 75.00 62.25VS

Taste the above wines on Saturday,

January 21st at both shops from 11AM-5PM

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

2008 Elio Altare Rosso 'Arborina'

Langhe (Limited) 87.00 72.21VS

2008 Elio Altare Rosso 'Larigi'

Langhe (Limited) 87.00 72.21VS

2008 Elio Altare Rosso 'La Villa'

Langhe (Limited) 87.00 72.21VS

2008 GIGIO

'Gigio' is the Super-Tuscan red made by Enzo Schiano and Claire Beliard, who own the Fiesole estate, Poggio La Noce. Many of you will recognize Poggio La Noce as the olive oil which we feature in the shops. They produce an exceptional wine that is a blend of 90% Sangiovese and 10% Merlot, aged for 12 months in barriques. It is a contender in the field of Super-Tuscans, holding its own with the likes of Tignanello and Cepparello. Come in and taste this wine and meet Enzo on Saturday, January 28th at both shops.

2008 Poggio La Noce Rosso 'Gigio'

Fiesole 60.00 49.80VS

Taste this wine on Saturday,

January 28th at both shops from 11AM-5PM

*Enzo Schiano 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.

DEAL OF THE MONTH 2010 SHARECROPPER'S CABERNET

The 2010 Owen Roe Cabernet Sauvignon 'Sharecropper's' comes from two blocks of Elerding Vineyards—The Six Prong Vineyard in the Horse Heaven Hills and the Canyon Block from his home site in the Yakima Valley. It also incorporates fruit from Slide Mountain—the westernmost site in the Yakima Valley AVA. The wine shows huge fruit flavor and a powerful structure, more than one expects in this price category. There is an element of finesse that makes this wine easy to drink at this early stage.

2010 Owen Roe Cabernet Sauvignon 'Sharecropper's'
Washington State 16.00 13.28VS

FEATURED WINES: WINES FOR WINTER STEWS

According to Wikipedia, a stew is a combination of solid food ingredients that have been cooked in liquid and served in the resultant gravy. From barbacoa, cassoulet, chili con carne, cocido, daube, feijoada, gumbo, Irish stew, Lancashire hotpot, pot au feu, pozole, ratatouille, tagine, and hundreds of others, all qualify as stews, and each is a fine meal for winter nights. We have a great selection of reds to savor with these hearty dishes and they are friendly to the budget. Each has a peppery note that marries well with spices in stews.

2009 Château Eugénie Cahors
'Tradition' 13.00 10.79VS

2009 Domaine Ollier Taillefer Faugères
'Les Collines' 14.00 11.62VS

2010 Le Pigeolet en Provence
Pays de Vaucluse 19.00 15.77VS

2009 Domaine de la Renjarde Massif d'Uchaux
Côtes-du-Rhône-Villages 20.00 16.60VS

2007 Château Val-Joanis Syrah
'Réserve Les Griottes' 22.00 18.26VS

2009 Domaine Las Vals Corbières
'Notre Dame' 23.00 19.09VS

2009 Domaine d'Andezon Sinargues
Côtes-du-Rhône-Villages 23.00 19.09VS

2009 Vietti Barbera d'Alba
'Tre Vigne' 25.00 20.75VS

2009 Le Clos du Cailloux Côtes-du-Rhône
Vieilles Vignes 25.00 20.75VS

2009 WOODWARD CANYON CABERNET 'ARTIST SERIES #18'

The Woodward Canyon website has a great description of the 2009 Woodward Canyon Cabernet Sauvignon 'Artist Series #18'. "This wine has an enticing nose of earth, cedar, tobacco, and jonquil integrated with aromas of black fruits and cassis. In the mouth, the wine is firm but rich showing notes of pepper, herb, and berries. Integrated tannins enhance the texture and give proportion; the finish is complex, generous, and long. While this wine can be enjoyed now, it will benefit greatly from additional cellaring and, with proper storage, should develop for ten years or more." It is a blend of 76% Cabernet Sauvignon, 13% Cabernet Franc, 5% Merlot, 5% Petit Verdot, and 1% Syrah.

2009 Woodward Canyon Cabernet Sauvignon
Artist Series #18 51.00 42.33VS

2010 DROUHIN LAFORET

The Joseph Drouhin Bourgogne Chardonnay 'Laforet' is quite exceptional in the 2010 vintage. It is made with Chardonnay from all over the Burgundy region, selected and blended to make a crisp, bright white. There is a healthy amount of 2010 Chablis fruit in this vintage, as the citrus fruit flavor has a minerally finish. It is a great value.

2010 Joseph Drouhin Bourgogne Chardonnay 'Laforet'
11.00 9.13VS

2010 J.M. BOILLOT MONTAGNY

Jean-Marc Boillot set up his estate in Pommard in 1985, after having worked at the family domaine in Volnay and then with the négociant Olivier Leflaive in Puligny-Montrachet. Today he farms a total of 11 hectares of vineyard with his two children, Benjamin and Lydie. His 2010 J.M. Boillot Montagny 1^{er} Cru is an annual favorite at the shops. It has notes of cream and butter from aging in new barrels, and it is wonderfully rich on the palate. This tastes like a much more expensive wine from the Côte de Beaune.

2010 J.M. Boillot Montagny 1^{er} Cru
Côte Chalonnaise 27.00 22.41VS

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

2010 CHABLIS

The 2010 vintage yielded a small crop in Chablis, due to a lack of juice in the grapes more than the size of the crop. The wines are filled with zesty fruit and racy acidity. Come in and sample a selection on Saturday, January 14th at both shops.

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| 2010 Joseph Drouhin Chablis Vaudon | 21.00 | 17.43VS |
| 2010 Bernard Defaix Petit Chablis | 18.00 | 14.94VS |
| 2010 Domaine Gérard Tremblay Chablis | 20.00 | 16.60VS |
| 2010 Domaine Gérard Tremblay Chablis <i>'Vieilles Vignes'</i> | 25.00 | 20.75VS |
| 2010 Louis Michel & Fils Petit Chablis | 21.00 | 17.43VS |
| 2010 Louis Michel & Fils Chablis AOC | 25.00 | 20.75VS |

*Taste a selection of these wines on Saturday,
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2009 DOMAINE LA ROQUÈTE

The 2009 Domaine La Roquette Châteauneuf-du-Pape is a property that has been owned by the Brunier family since 1986. They have brought the property back to its potential, creating a second Châteauneuf-du-Pape estate for the owners of Domaine du Vieux Télégraphe. The wine is a blend of 70% Grenache Noir, 20% Syrah, and 10% Mourvèdre grown in the stony Plateau du Piélong hillsides in the lieux-dits of La Roquette and Colombis, and sandy soils in the Pignan district. The vines have an average age of 45 years. The wine has an amazing aroma of old-vine Grenache in all its earthy intensity. On the palate it is deep and complex with a brooding nature. This is a wine to put in the cellar and let age.

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| 2009 Domaine La Roquette Châteauneuf-du-Pape | 55.00 | 45.65VS |
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2010 LA CROIX DU DUC BORDEAUX

One of the first of the 2010 Bordeaux to arrive in the market, the 2010 Château La Croix du Duc is a harbinger of great things to come. It is a delightful blend of 80% Merlot, 10% Cabernet Franc, and 10% Cabernet Sauvignon that is loaded with black berry and currant fruit flavor. This is a perfect wine for winter meals.

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| 2010 Château La Croix du Duc <i>Bordeaux</i> | 9.00 | 7.47VS |
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LUCIANO SANDRONE

The Seattle market has long had some of the best pricing on Sandrone wines, as our local supplier buys Sandrone directly from the winery, bypassing the national importer. We will continue to get the wines, but the winery has asked that our distributor charge more to avoid causing problems for the national importer. We have a chance to acquire the new vintages at the previous vintage's pricing for one month only. In February, all of the Sandrone wines will go up 7% in price. Now is a good time to buy a stash.

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| 2010 Sandrone Dolcetto d'Alba | 22.00 | 18.26VS |
| 2009 Sandrone Barbera d'Alba | 36.00 | 29.88VS |
| 2009 Sandrone Nebbiolo d'Alba <i>'Valmaggione'</i> | 48.00 | 39.84VS |

2009 ARGIANO ROSSO DI MONTALCINO

Argiano's Rosso di Montalcino is made from 100% Sangiovese Grosso (*Brunello clone*) that comes from 30 hectare of vineyards surrounding the winery. Argiano's vineyards are located on a plateau 300m above sea level where nighttime temperatures are cool in the summer months. This was particularly important in the 2009 vintage when the weather was quite warm during harvest. The 2009 Argiano Rosso di Montalcino has a lovely dried cherry aroma, lots of red fruit flavors, raspberry and cherry, and a supple texture. Many will also notice that the price has come down \$7 a bottle. This makes it a very good deal for those who love Brunello but don't want to pay the price it fetches.

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| 2009 Argiano Rosso di Montalcino | 24.00 | 19.92VS |
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2007 MUGA RESERVA RIOJA

Located in Rioja Alta, Bodegas Muga owns 620 acres of vineyards and controls over 370 acres owned by vine growers in the area. The grape varieties are Tempranillo, Garnacha, Mazuelo, and Graciano for the red wines. The 2007 Bodegas Muga Reserva is a modern-style Rioja aged in small oak barrels. It has an opulent aroma of earthy Tempranillo that has mocha notes from new wood. While it is a full-flavored wine, it is well balanced and works exceptionally well with chicken dishes.

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| 2007 Bodegas Muga Reserva <i>Rioja</i> | 25.00 | 20.75VS |
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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



