



FEBRUARY, 2012

MCCARTHY & SCHIERING GOES GREEN! MAILED MONTHLY NEWSLETTER TO BE LARGELY DISCONTINUED

With the cost of first class postage having increased yet again, and in an effort to respect the environment, we will be discontinuing the mailed monthly newsletter except for those Vintage Select Buyers' Club members who specifically request to opt in, to continue receiving their newsletter by US mail. The monthly newsletter will continue to be written as it has for over 25 years. But it now will be available primarily on line at our web site mccarthyandschiering.com.

For those of you who still want to receive a printed copy of the newsletter via first class mail, you must either phone us at 206.524.9500, or email us at

ravenna@mccarthyandschiering.com

with your correct mailing address. To receive the monthly newsletter on line and our weekly emails, all you need to do is go to our web site mccarthyandschiering.com and sign up. It's as simple as one, two, three, four, click! If you sign up on line and later decide that you no longer like the email option, all you have to do is click unsubscribe in one of our emails - one click, that's it!

While the monthly newsletter contains lots of exciting wine news, we receive great offers almost every day that never make it into print because of time constraints. Over the last few years, many of our most exciting new wines and best deals have been offered exclusively to our customers through email, because if we waited weeks before offering these great deals in the monthly newsletter, the wines would have been long sold out.

Thank you for your loyal support of our locally owned independent wine shop over these many years. We look forward to many great years to come!

VISITS AT THE SHOPS EVENING LAND

Evening Land is an investment group that includes a lawyer, a film director, a restaurateur, a Burgundy family, and the founder of the French Culinary Institute in New York City. The group purchased respected vineyards in California and Oregon, and hired Dominique Lafon of Domaines des Comte Lafon as a consultant. Working under the direction of Dominique, Isabelle Meunier is responsible for the winemaking in Oregon. Come in and taste a selection of her wines and meet Isabelle on Saturday, February 4th at both shops.

2009 Evening Land Chardonnay

'Mad Hatter' 42.00 34.86VS

2009 Evening Land Pinot Noir

Seven Springs Estate 42.00 34.86VS

2009 Evening Land Pinot Noir 'La Source'

Seven Springs Estate 63.00 52.29VS

Taste these wines on Saturday,

February 4th at both shops from 11AM-5PM

Isabelle Meunier will be at the Ravenna shop from 11:30AM-2:00PM

and at the Queen Anne shop from 2:30PM-5PM

2009 DOUBLEBACK

The 2009 Doubleback Cabernet Sauvignon is a blend of 76% Cabernet Sauvignon, 14% Merlot, and 10% Petit Verdot that was aged in half new and half neutral French oak barrels. It is described by owner Drew Bledsoe perfectly. "The nose evolves dramatically after a couple of hours. Initially there are notes of dried fruits, strawberries and a hint of saddle leather. After about 90 minutes the aromas evolve and begin to show some high toned floral notes and red fruits. The juice is round and soft on the attack with nicely integrated tannins even in its youth. The ripe red fruit is balanced nicely by crisp acidity. With the deft touch of a true master, Chris Figgins captured the essence of this fantastic vintage in the 2009 Doubleback Cabernet Sauvignon. Please open at least a couple of hours before enjoying to allow this wine to show its true character."

2009 Doubleback Cabernet Sauvignon

Walla Walla Valley (Limited) 89.95 net

Taste this wine on Saturday,

February 18th at both shops from 11AM-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 2009 CHÂTEAU HAUT-VIGNEAU

Château Haut-Vigneau is located in the commune of Martillac, a 20 hectare parcel that produces a red wine typical of its Pessac-Léognan appellation. Owner Eric Perrin strives to produce a truly classic wine, expressing both the power and the finesse of its fruit. The wine is a blend of 60% Cabernet Sauvignon and 40% Merlot grown in deep Garonnaise gravel. It is aged in 20% new barrels that give it mocha notes. Pleasing aromas of black fruits—blackberries and black currants combine with a subtle smoky aroma. It is rare to see a true Pessac-Léognan wine at a \$20 price. This is our deal of the month.

2009 Château Haut-Vigneau
Pessac-Léognan 20.00 16.60VS

FEATURED WINES 2010 CHINOOK WHITES

Fresh, unoaked, and delicious with a variety of savory foods, the 2010 Chinook Semillon was made with fruit from Carter Family and Desert Hills Vineyards. It is a wonderfully versatile wine that marries well with scallops, calamari, and snapper. It is the balance of body and acidity that allows the 2010 Chinook Sauvignon Blanc to pair well with goat cheeses. The bold citrus zest notes also work well with oysters. But perhaps the magical combination is with steamed clams. The 2010 Chinook Chardonnay is an old vine Chardonnay, with fruit from vineyards that Carter and Den Hoed planted in the 1970's. It was aged in lightly toasted oak barrels and has a faint tropical note and vibrant apple flavor. It is the wine to serve with prawns, langoustines, and lobster, or just a bowl of Walla Walla onion soup.

2010 Chinook Semillon
Yakima Valley 15.00 12.45VS

2010 Chinook Sauvignon Blanc
Yakima Valley 17.00 14.11VS

2010 Chinook Chardonnay
Yakima Valley 18.00 14.94VS

Taste these wines on Saturday,

February 25th at both shops from 11AM-5PM

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

NEW SYNCLINE WINES

The 2010 Syncline Carignan-Grenache is a blend of 64% Carignan and 36% Grenache from McKinley Springs Vineyard. We love the winery's own description, "Wild and untamed, this wine contains substance and personality; certainly not prim and proper, but rarely are the best of times....Meaty, spicy aromas and bramble fruit flavors cavort with a refined texture and persistent finish." The 2010 Syncline Mourvèdre is made with fruit from Coyote Canyon and Alder Ridge Vineyards. Again quoting the website description, the wine shows "juicy pomegranate, cassis, and savory flavors with hints of herbs de Provence complemented by a rich, layered mouthfeel and bright finish."

2010 Syncline Carignan-Grenache
Columbia Valley 25.00 20.75VS

2010 Syncline Mourvèdre
Horse Heaven Hills 30.00 24.90VS

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

2009 EIGHT BELLS CABERNET

The fruit for the 2009 Eight Bells Cabernet Sauvignon is a blend of 80% Cabernet Sauvignon from Ambassador Vineyard and 20% Merlot from Hedges Vineyard, both on Red Mountain. The Ambassador Vineyard is located on the southern slope of Red Mountain, just below Col Solare and east of Ciel du Cheval Vineyard. The wine shows amazing complexity for wine made with young vine fruit. The bold aroma of black raspberry is a delight just to smell. On the palate, it is full, round, and the tannins are well integrated. This is a stunning value for Red Mountain Cabernet.

2009 Eight Bells Cabernet Sauvignon
Red Mountain 25.00 20.75VS

2009 DELILLE CELLARS

The 2009 DeLille Cellars Red 'Chaleur Estate' is a blend of 68% Cabernet Sauvignon, 23% Merlot, 7% Cabernet Franc, and 2% Petit Verdot. Its complexity is impressive, featuring flavors of currants, blueberries, and an eloquent herb note. Chocolate and vanilla scents give it an impression of creaminess, but it is a structured wine that easily will last a decade. The 2009 DeLille Cellars Red 'Harrison Hill', made from the second oldest vineyard in Washington State, has a bouquet of Bing cherries and violets. On the palate it shows density and power.

2009 DeLille Cellars Red 'Chaleur Estate'
Yakima Valley 75.00 62.25VS

2009 DeLille Cellars Red 'Harrison Hill'
Yakima Valley 75.00 62.25VS

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2010 FEVRE CHABLIS 'ROYAUX'

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 2010 Domaine William Fevre 'Champs Royaux' is made from purchased fruit that is given the same handling and cellar treatment as their 1^{er} and Grand Cru wines. It has green apple and mineral notes, a big citrus flavor, and a touch of melon in the finish. Fresh, zesty, and clean, this is perfect for halibut or oysters Rockefeller.

2010 Domaine William Fevre Chablis

'Champs Royaux' 21.00 17.43VS

2010 PIERRE USSEGLIO

The 2009 Domaine Pierre Usseglio Côtes du Rhône is a blend of 80% Grenache Noir and 20% Mourvedre. The wine is robust, and has notes of bing cherries, earth, black pepper, and black raspberries. It is a complete over-achiever in the world of Côtes-du-Rhône, having as much complexity as many of the best Châteauneuf-du-Papes. Asian spices of coriander, cumin, and cardamom open in the aroma as the wine breathes. The suave tannins make it easily approachable at an early age. Try this with veal shanks for a great Sunday supper.

2010 Domaine Pierre Usseglio Côtes-du-Rhône

25.00 20.75VS

2004 BADIA A PASSIGNANO

The Badia a Passignano is an abbey that dates to 395 A.D. The Antinori family now owns and farms 56 hectares of vineyards planted with the best Sangiovese clones taken from very old vineyards at Tignanello. A smaller part of the estate is planted with Cabernet Sauvignon and Syrah. The newly released 2004 Badia a Passignano Chianti Classico Riserva has aromas of vanilla, chocolate and coffee. It has a marvelous texture with balanced tannins. Showing blackberry and plum flavors in abundance, this is a truly lovely estate that focuses on a single wine.

2004 Badia a Passignano Chianti Classico Riserva

Val di Pesa 50.00 41.50VS

1.5 liter bottle 115.00 95.45VS

DOMAINE GABRIEL D'ARDHUY

The 2009 Domaine d'Ardhuy Bourgogne Blanc shows a mineral nose with acacia and persimmon, and it is round on the palate. The grapes for the Blanc are grown on clay and limestone soils, giving the wine its vibrant nature. Half of the wine is fermented in barrels and half in stainless steel tanks. The 2009 Domaine d'Ardhuy Bourgogne Rouge comes from two parcels at the base of a southeast exposure—Les Coquines and Le Chaignot. They are 20 year-old and 50 year-old vines respectively. The wine is delightfully fruity, soft on the palate, and has expressive aromas of strawberry and cherry.

2009 Gabriel d'Ardhuy Bourgogne Blanc

19.00 15.77VS

2009 Gabriel d'Ardhuy Bourgogne Rouge

19.00 15.77VS

2010 FANTINEL PINOT GRIGIO

Fantinel is a family estate with over 300 hectares of prized vineyards in the Collio, Grave, and Colli Orientali del Friuli DOC zones. The 2010 Fantinel Pinot Grigio is a crisp white, with floral scents and a hint of toasted almond. The fruit is clean yet the flavor is rich. It has more minerality than most Pinot Grigio, and it opens as it breathes to reveal a complex aroma with hints of jasmine. This is an excellent wine with seafood soups, bisques, and seafood risottos.

2010 Fantinel Pinot Grigio 'Vigneti Sant'Helena'

Collio 18.00 14.94VS

2009 ABBONA 'PAPÀ CELSO'

The 2009 Abbona Dolcetto Dogliani 'Papà Celso' is a rare single vineyard Dolcetto Superiore from a unique 22 acre parcel of the Bricco di Dorio vineyard. Named after Marziano Abbona's father, the 60 plus year-old vines grow in loose sandy soil with a southeast exposure. This vineyard is the oldest and most prized Dolcetto vineyard in Dogliani. The wine has a big aroma of cherries and plums with a hint of truffle. It is full and rich on the palate, making one think it was aged in oak, but it is only matured in stainless steel. This is a great bottle for pasta.

2009 Maurizio Abbona 'Papà Celso'

Dogliani 24.00 19.92VS

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



