



# JUNE, 2012

## WE SPECIALIZE IN SPECIAL ORDERS

As liquor replaces wine in many stores, we would like to remind you that we will gladly special-order wines that are available in the local market. In most cases, we can order a single bottle, so if you are missing your favorite wine, just let us know, and we will see if we can access it for you.

## 2009 McCARTHY & SCHIERING CABERNET SAUVIGNON

The 2009 McCarthy & Schiering Cabernet Sauvignon will be **available after June 15th**. Produced for the seventh consecutive year by the Palette Wine Company of Snohomish, Washington, this Cabernet Sauvignon is a bold expression of Washington fruit from some of the state's best vineyards. A total of 280 cases were made, and while this may sound like a lot, it will sell quickly.

**2009 McCarthy & Schiering Cabernet Sauvignon**  
Columbia Valley 22.95 net  
Taste this wine on Saturday,  
June 23rd at both shops from 11AM-5PM

## VISITS AT THE SHOPS SPARKMAN CELLARS

Winemaker Chris Sparkman will be at the shops on Saturday, June 30th. His new releases are setting a new bar for Sparkman Cellars as one of the leaders in Washington State. Come in and meet Chris, the former director of wines for the MacKay Restaurants, and discuss his transition from sommelier to winemaker.

**2011 Sparkman Cellars Sauvignon Blanc 'Pearl'**  
Columbia Valley 23.00 19.09VS  
**2011 Sparkman Cellars Chardonnay 'Lumière'**  
Columbia Valley 26.00 21.58VS  
**2010 Sparkman Cellars Syrah 'Ruckus'**  
Red Mountain 44.00 36.52VS  
**2009 Sparkman Cellars Cabernet Sauvignon 'Kingpin'**  
Red Mountain 66.00 54.78VS  
Taste a selection of these wines on Saturday,  
June 30th at both shops from 11AM-5PM  
Chris Sparkman will be at the Ravenna shop from 11:30AM-2:00PM  
and at the Queen Anne shop from 2:30PM-5PM

## VISITS AT THE SHOPS ST. INNOCENT

Winemaker Mark Vlossak will visit the shops to pour new releases and discuss the complex 2009 and 2010 vintages in Oregon's Willamette Valley. Mark has been making wine at St. Innocent since 1988, and his passion for crafting old-world-style wines using modern-day technology has made him one of the most respected winemakers in Oregon.

**2010 St. Innocent Pinot Blanc 'Freedom Hill'**  
Willamette Valley 20.00 16.60VS  
**2010 St. Innocent Chardonnay 'Freedom Hill'**  
Willamette Valley 25.00 20.75VS  
**2010 St. Innocent Pinot Noir 'Villages Cuvée'**  
Willamette Valley 25.00 20.75VS  
**2009 St. Innocent Pinot Noir 'Freedom Hill'**  
Willamette Valley 42.00 34.86VS  
Taste a selection of these wines on Saturday,  
June 16th at both shops from 11AM-5PM  
Mark Vlossak will be at the Ravenna shop from 11:30AM-2:00PM and  
at the Queen Anne shop from 2:30PM-5PM

## EFESTÉ

Come in and taste the new wines of Brennon Leighton of Efesté. His wines have developed a cult following and we are pleased to be able to have him showcase his wines at the shops. Working with native yeasts, Brennon crafts wines with exceptional richness and complexity.

**2011 Efesté Riesling 'Evergreen Vineyard'**  
Columbia Valley 19.00 15.77VS  
**2011 Efesté Sauvignon Blanc 'Feral'**  
Columbia Valley 21.00 17.43VS  
**2010 Efesté Chardonnay 'Lola'**  
Columbia Valley 32.00 26.56VS  
**2008 Efesté Red 'Final-Final'**  
Columbia Valley 28.00 23.24VS  
**2009 Efesté Cabernet Sauvignon 'Big Papa'**  
Columbia Valley 51.00 42.33VS  
Taste a selection of these wines on Saturday,  
June 2nd at both shops from 11AM-5PM  
Brennon Leighton 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.

## WINE OF THE MONTH 2010 DOMAINE DROUHIN PINOT NOIR

The 2010 Domaine Drouhin Pinot Noir is an elegant expression of why the Dundee Hills of the Willamette Valley is a great place to make wine. The Coast Range to the west creates a rain shadow over the Dundee Hills, lessening the effects of heavy rains and windstorms. This was helpful in 2010, as the cool summer growing season caused much lower yields than normal—some off by more than 25%. An Indian summer came in October, and warm days and cool nights lingered until the end of harvest. The result is a vintage with lower alcohol, firm acidity, and exceptional fruit flavor. A fresh cranberry and red cherry fruit is obvious in the aroma. There is only a faint hint of oak, hardly detectable, as the wine shows such bright fruit. On the palate, a bing cherry fruit note blends with a raspberry and red currant flavor. This will be a wine to savor early, but it will age gracefully for a decade. It is a great match for Copper River salmon.

### 2010 Domaine Drouhin Pinot Noir

Willamette Valley 40.00 33.20VS

## FEATURED WINES WALLA WALLA VINTNERS REDS

Each year, the new releases from Walla Walla Vintners herald the summer season, and they are great wines for backyard get-togethers. The 2010 Walla Walla Vintners Sangiovese offers a juicy, dried cherry style that reminds one of good Chianti Classico, but with a Northwest weight and depth. The 2010 Walla Walla Vintners Cabernet Franc offers some pretty new oak with hints of tobacco and green olive. The 2009 Walla Walla Vintners Washington State 'Cuvee' is a great value and blends fruit from many of the top vineyards in the state. The 2009 Walla Walla Vintners Cabernet Sauvignon from Sagemoor Vineyard shows black currant and marionberry notes.

### 2010 Walla Walla Vintners Sangiovese

Walla Walla Valley 23.00 19.09VS

### 2010 Walla Walla Vintners Cabernet Franc

Walla Walla Valley 28.00 23.24VS

### 2009 Walla Walla Vintners 'Cuvee'

Washington State 28.00 23.24VS

### 2009 Walla Walla Vintners Cabernet Sauvignon

'Sagemoor Vineyard' 40.00 33.20VS

## WHICH DRY ROSÉS?

It is the 'Season of the Which'—which dry rosés do you choose from the vast array available? We have wines from all over the planet arriving and the taste profile in 2011 just can't be beat. We thought we would go "off the beaten path" for our June selection of dry rosés, leaving the tried and true Bandol and Côte de Provence offerings behind (*although some are listed in the limited section, to be honest*).

### 2011 Jean-Luc Colombo Rosé 'Cape Bleue'

Pays de Mediterranée 11.00 9.13VS

### 2011 Domaine Sainte-Eugénie Rosé

Corbières 11.00 9.13VS

### 2011 Château Bas

Côteaux d'Aix-en-Provence 10.00 8.30VS

### 2011 Mas de la Dame Rosé du Mas

Les Baux de Provence 13.00 10.79VS

### 2011 Château Val-Joanis Rosé

Côtes du Luberon 13.00 10.79VS

### 2011 Château Lancyre Rosé

Pic Saint Loup (Limited) 16.00 13.28VS

### 2011 Chinook Cabernet Franc Rosé

Yakima Valley 16.00 13.28VS

### 2011 Robert Ramsay Highland Rosé

Columbia Valley 18.00 14.94VS

### 2011 LIOCO Indica Rosé

Mendocino County (Limited) 18.00 14.94VS

### 2011 Comte Abbattucci 'Cuvee Faustine' Rosé

Ajaccio, Corsica 34.00 28.22VS

## MARK RYAN WINERY

The 2011 Mark Ryan Viognier is a show-stopper, having a fresh, juicy, peach pit tang with vibrant acidity, and a clean-as-a-whistle finish. The 2010 Washington reds are really beginning to show how a cool growing season that produces slightly lower alcohols makes for wines that have verve and persistence. The 2010 Syrahs from Mark Ryan clearly have the vivaciousness that this harvest embodied.

### 2011 Mark Ryan Viognier

Columbia Valley 28.00 23.24VS

### 2010 Mark Ryan Syrah 'Lost Soul'

'Red Willow Vineyard' 48.00 39.84VS

### 2010 Mark Ryan Syrah 'Wild Eyed'

Red Mountain 48.00 39.84VS

### 2010 Mark Ryan Mourvèdre 'Crazy Mary'

Red Mountain (Limited) 48.00 39.84VS

*Taste a selection of these wines on Saturday,*

*June 9th at both shops from 11AM-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

## SUMMERTIME WHITES & REDS

It is soon to be summertime in Seattle and the need for refreshing wine values reaches its high point. Simple sipping at prices that are everyday is what the season demands. We have a fine selection of well-priced whites and reds to offer.

### Whites

<b>2010 Domaine du Tariquet Blanc 'Classic'</b> <i>Côtes de Gascogne</i>	9.00	7.47VS
<b>2010 Casteggio Pinot Grigio</b> <i>'Oltrepò Pavese</i>	10.00	8.00VS
<b>2011 Condes de Albarei Albariño</b> <i>Salnes Valley</i>	11.00	9.13VS
<b>2010 Montinore Pinot Gris</b> <i>Willamette Valley</i>	12.00	9.96VS
<b>2010 Barbi Orvieto Classico</b>	12.00	9.96VS
<b>2011 La Domitienne Piquepoul de Pinet</b> <i>Languedoc</i>	12.00	9.96VS
<b>2010 Arco do Esporão</b> <i>Alentejo</i>	12.00	9.96VS
<b>2010 Château Lestrille Blanc</b> <i>Entre-deux-Mers</i>	13.00	10.79VS
<b>2010 Nicolas Potel Mâcon-Villages</b>	12.99	net
<b>2010 Marc Kreydenweiss Pinot Blanc</b> <i>'Kritt'</i>	16.00	13.28VS
<b>Reds</b>		
<b>2010 Casa Castillo Monastrell</b> <i>Jumilla</i>	10.00	8.30VS
<b>2010 Sferra Cavallo Rosso</b> <i>Umbria</i>	10.00	8.30VS
<b>2010 Contrado de San Felice Rosso</b> <i>Tuscany</i>	10.00	8.30VS
<b>2010 La Grange de Piaugier Côtes du Rhône</b>	12.00	9.96VS
<b>2011 La Chaussyette Rouge</b> <i>Vin de France</i>	13.00	10.79VS
<b>2008 Ontañón Crianza</b> <i>Rioja</i>	13.00	10.79VS
<b>2010 Côteaux des Travers Côtes du Rhône</b> <i>'Cuvée Char à Vin'</i>	14.00	11.62VS
<b>2010 Nicolas Potel Bourgogne Pinot Noir</b>	12.99	net

## CA'VIOLA

Giuseppe Caviola founded Ca'Viola in 1991 after many years as a winemaking consultant. The winery is located in Dogliani, the area of Piemonte known for its long-lived Dolcetto wines. At a recent tasting, we were struck by the purity of fruit flavor his wines each embodied. The 2010 Ca'Viola Dolcetto d'Alba 'Vilot' shows hints of African violets, red roses, and blackberries. It is well balanced, with a fine, elegant texture. The 2009 Ca'Viola Barbera d'Alba 'Bricchet' displays a deep violet-ruby red color. The aroma is fresh blueberry and plum, with a hint of coffee. It is a savory wine that pairs well with spicy foods. The 2007 Ca'Viola Rosso 'Bric du Luv' is made from Barbera with just a twinge of Nebbiolo added for complexity. It is aged for 15 months in barrique, giving it an aroma of raspberries, red currants, and white chocolate.

<b>2010 Ca'Viola Dolcetto d'Alba</b> <i>'Vilot'</i>	23.00	19.09VS
<b>2009 Ca'Viola Barbera d'Alba</b> <i>'Bricchet'</i>	34.00	28.22VS
<b>2007 Ca'Viola Rosso 'Bric du Luv'</b> <i>Langhe</i>	45.00	37.35VS

## 2009 PEZA DO REI

Godello as a grape variety has been receiving lots of attention, in *Decanter* and the *The New York Times* most recently. The crisp, refreshing style of wines made with Godello is perfect for seafood meals. The 2009 Peza do Rei is a blend of 70% Godello, 20% Treixadura, and 10% Albariño made from an eight-acre estate in the terraced Ribera Sacra region in Northwest Spain. The wine is filled with fresh green apple scents and has a faint saline quality.

<b>2009 Peza do Rei</b> <i>Ribera Sacra</i>	20.00	16.60VS
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## 2011 CASA GIRALDI OLIO

The 2011 Casa Giraldi extra virgin olive oil is a collaboration between Robin Pollard of Pollard Per Se and Chris Camarda of Andrew Will Winery. The oil was produced from a grove 15km outside of Florence in Bagno a Ripoli, owned by the Giraldi family since 1875. It is a buttery style oil that works well on white fish with capers and lemon.

<b>2011 Casa Giraldi Olio Extra Vergine di Oliva</b> <i>Bagno a Ripoli 500ml tins</i>	27.50	net
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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*





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  Queen Anne

Qty	Wine/ Producer	Retail	V.S.	Ext
_____	_____	_____	_____	_____
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Subtotal _____		9.5% Sales tax _____	Total _____	

### TASTINGS AT BOTH SHOPS

**Saturday June 2nd 11AM-5PM free**  
*Efesté*

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

**Saturday June 9th 11AM-5PM free**  
*Mark Ryan Wines*

**Saturday June 16th 11AM-5PM free**  
*St. Innocent*

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

**Saturday June 23rd 11AM-5PM free**  
*2009 M&S Cabernet Sauvignon*

**Saturday June 30th 11AM-5PM free**  
*Sparkman Cellars*

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

### VERY LIMITED QUANTITIES

**2009 Temuta dell'Ornellaia**

*Bolgheri Superiore* 164.95 *net*

**2010 Shea Pinot Noir Estate 'Shea Vineyard'**

*Willamette Valley* 43.00 35.69VS

**2011 Domaine Tempier Rosé**

*Bandol* 35.95 *net*

**2011 Gramercy Cellars Rosé**

*Columbia Valley* 28.00 23.24VS

**2008 Hourglass Cabernet Sauvignon**

*Napa Valley* 150.00 124.50VS

**2008 Staglin Family Cabernet Sauvignon**

*Rutherford* 164.95 *net*

**2009 Capataz Malbec**

*Mendoza (made by Darioush)* 50.00 41.50VS