

## AUGUST, 2012

### THE 2012 McCARTHY & SCHIERING SUMMER CASE

Our summer case includes a range of tasty whites, a dry rosé, and a selection of easy to quaff reds, each designed for summer sipping—backyard barbecuing, deck side imbibing, and poolside partaking.

<b>2011 Château Val-Joanis Rosé</b> <i>Côtes du Luberon</i>	13.00	10.79VS
<b>2010 Arco do Esporão Vinho Branco</b> <i>Alentejo</i>	12.00	9.96VS
<b>2010 David Duvallet Muscadet 'Sur Lie'</b> <i>'Clos du Ferré'</i>	14.00	11.62VS
<b>2010 Blanc de Costis</b> <i>Bordeaux</i>	10.00	8.30VS
<b>2011 Lone Birch Pinot Gris</b> <i>Yakima Valley</i>	9.00	7.47VS
<b>2010 Potel Mâcon-Villages</b>	14.00	11.62VS
<b>2011 Mirth Chardonnay</b> <i>Columbia Valley</i>	11.00	9.13VS
<b>2010 La Granges de Piaugier Côtes du Rhône</b>	12.00	9.96VS
<b>2011 Herencia Altés Garnacha</b> <i>Terra Alta</i>	10.00	8.30VS
<b>2009 Corfini Cellars Syrah</b> <i>Columbia Valley</i>	12.00	9.96VS
<b>2010 Wallace Brook Pinot Noir</b> <i>Willamette Valley</i>	15.00	12.45VS
<b>2010 Trentadue Old Patch Red 'Lot #34'</b> <i>California</i>	11.00	9.13VS
<b>2012 McCarthy &amp; Schiering Summer Case</b> <i>in a cardboard case</i>	121.95	net

### 2011 NINE HATS RIESLING

A terrific deal, the 2011 Nine Hats Riesling (produced by Gilles Nicault of Long Shadows) is a fresh, vibrant summer white with big fruit flavor and a great crisp finish. It has just a touch of residual sugar, but with plenty of acidity to balance.

<b>2011 Nine Hats Riesling</b> <i>Columbia Valley</i>	13.00	10.79VS
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### 2011 DELILLE CELLARS WHITES

Mother Nature took control in 2011 and reduced the levels of alcohol in Washington white wines. The cool summer and long, late growing season allowed the fruit to become mature without becoming overripe, or losing acidity. The 2011 DeLille Cellars Chaleur Estate Blanc is among the best whites that we have ever tasted from Washington State. It is a delicious blend of Sauvignon Blanc and Semillon, one that emulates fine white Bordeaux. The 2011 Doyenne Roussanne is a lovely Rhône-style white that shows lots of white peach, a touch of honeysuckle, sweet spices, and an orange blossom scent. Come in and taste these wines on Saturday, August 4th.

<b>2011 DeLille Cellars Chaleur Estate Blanc</b> <i>Columbia Valley</i>	36.00	29.88VS
<b>2011 Doyenne Roussanne</b> <i>Red Mountain</i>	34.00	28.22VS
<i>Taste these wines on Saturday, August 4th at both shops from 11AM-5PM</i>		

### 2011 SYNCLINE WHITES

Two new whites from James and Poppie Mantone have just arrived and they are delicious wines for summer sipping. The 2011 Syncline White 'Subduction' is a blend of 38% Roussanne, 26% Marsanne, 20% Viognier, 10% Picpoul, and 6% Grenache Blanc. It reminds us of a Châteauneuf-du-Pape Blanc in the complexity which the various varieties contribute. The 2011 Syncline Grenache Blanc from Boushey Vineyard is a knock-out, having a vibrant flavor of white peach, Bosq pear, and citrus blossom. The aromatics are sweet and lovely, but the finish is as clean as a whistle.

<b>2011 Syncline White 'Subduction White'</b> <i>Columbia Valley</i>	20.00	16.60VS
<b>2011 Syncline Grenache Blanc 'Boushey Vineyard'</b> <i>Yakima Valley</i>	26.00	21.58VS
<i>Taste these wines on Saturday, August 4th at both shops from 11AM-5PM</i>		

*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 2011 'AMINEO' CODA DI VOLPE

Cantina del Taburno actively encourages local producers to work with indigenous varieties such as the somewhat rare Coda di Volpe (*tail of the fox*) grown mostly in Campania near Naples. The 2011 Cantina del Taburno Coda di Volpe 'Amineo' is a crisp, clean secret at a stellar price. Winemaker Luigi Moio, who previously oversaw production at Feudi di San Gregorio, has crafted a lemon-scented dry white that shows an excellent blend of lime and lemon flavors. This is a perfect white for local shellfish.

**2011 Cantina del Taburno Coda di Volpe 'Amineo'**  
Beneventano 15.00 12.45VS

## FEATURED WINES

### SERESIN ESTATE FROM NEW ZEALAND

Organically and biodynamically grown, hand-tended and hand-picked, the grapes from Seresin estate are transformed into artisan wines through the gentle, traditional winemaking of Clive Dougall. Clive's philosophy is to allow all the fruit to become fully mature before being harvested. In a country where so much fruit is overcropped, underripe, and machine harvested, the style of the Seresin Estate wines tastes dramatically softer, rounder, and richer. Come in and sample these unique New Zealand wines on Saturday, August 18th at both shops.

**2010 MOMO Sauvignon Blanc**  
Marlborough 17.00 14.11VS

**2010 Seresin Estate Sauvignon Blanc**  
Marlborough 20.00 16.60VS

**2010 MOMO Pinot Noir**  
Marlborough 19.00 15.77VS

**2009 Seresin Estate Pinot Noir 'Leah'**  
Marlborough 30.00 24.90VS

*Taste a selection of these wines on Saturday,  
August 18th at both shops from 11AM-5PM*

## 2010 PLANET OREGON PINOT NOIR

Using only certified, sustainably farmed grapes, Tony Soter creates Planet Oregon Pinot Noir and donates a percentage of the profits to the Oregon Environmental Council, working for clean air, clean water, and healthy food from local farmers. The 2010 Planet Oregon Pinot Noir tastes of the expensive fruit, but it's priced modestly and is a true value.

**2010 Planet Oregon Pinot Noir**  
Willamette Valley 20.00 16.60VS

## 2010 'SUICIDE SHIFT'

Mark McNeilly from Mark Ryan Winery produced a red blend of 59% Syrah and 41% Mourvèdre from 2010 vintage fruit that offers a spicy, full, everyday red for barbecued meats. One tastes hints of boysenberry and blueberry from the Mourvèdre, with white pepper and game from the Syrah. On the palate, smoked meats, game, and mineral flavors stand out. There is a round palate impression and a soft tannin taste. The finish is clean and lingers. The wine comes across with a softer impression than the name seems to imply!

**2010 Board Track Racer Red 'Suicide Shift'**  
Columbia Valley 25.00 20.75VS

## NEW LONG SHADOWS VINTAGES

Three new vintages of Long Shadows wines have just arrived. The 2008 Long Shadows Red 'Saggi' is a blend of 45% Sangiovese, 40% Cabernet Sauvignon, and 15% Syrah that features an aroma of black cherries, violets, and licorice. On the palate it shows more earthy notes of cedar and dried cherries. The wine has a long and persistent finish. The 2008 Long Shadows Merlot 'Pedestal' is a blend of 81% Merlot, 12% Cabernet Sauvignon, 4% Cabernet Franc, and 3% Petit Verdot. The aroma shows cedar from new oak, cassis, and Asian spices. On the palate, black currants and cassis flavor abound. The 2008 Long Shadows Cabernet Sauvignon 'Feather' is made with 100% Cabernet Sauvignon from Wahluke Slope and Horse Heaven Hills vineyards. It shows hints of sandalwood in the aroma. On the palate it is powerfully big with dense cassis and black currant flavors. This is a wine to age. Come in and taste these new releases on Saturday August 11th at both shops.

**2008 Long Shadows Red 'Saggi'**  
Columbia Valley 45.00 37.35VS  
1.5 Liter 100.00 83.00VS

**2008 Long Shadows Merlot 'Pedestal'**  
Columbia Valley 55.00 45.65VS  
1.5 Liter 115.00 95.45VS

**2008 Long Shadows Cabernet Sauvignon 'Feather'**  
Columbia Valley 55.00 45.65VS  
1.5 Liter 115.00 95.45VS

*Taste these wines on Saturday,  
August 11th 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

## 2010 CÔTES DU RHÔNE-VILLAGES

The appellation Côtes-du-Rhône-Villages was established as an AOC in 1966. Producers are required to follow stricter wine growing and wine making rules than those necessary for Côtes du Rhône. In the red wines the Grenache grape must make up no less than 50% of the blend, with 20% Syrah and/or Mourvèdre. However, only a maximum of 20% of other authorized varieties is permitted. These rules seek to keep the style of Côtes-du-Rhône-Villages consistent. Come in and taste a selection of these wines on Saturday, August 25th at both shops.

### 2010 Boisson Côtes du Rhône-Villages

*Cairanne* 21.00 17.43VS

### 2010 Cuvée du Vatican Côtes du Rhône-Villages

18.00 14.94VS

### 2010 Mas des Boislauzon Côtes du Rhône-Villages

20.00 16.60VS

### 2010 Domaine Stehelin Côtes du Rhône-Villages

*Sablet* 23.00 19.09VS

### 2010 Cros du Romet Côtes du Rhône-Villages

*Cairanne* 23.00 19.09VS

### 2010 Catherine Le Goeuil Côtes du Rhône-Villages

*Cairanne* 24.00 19.92VS

### 2010 Domaine Boisson Côtes du Rhône-Villages

*Massif d'Ucheaux* 25.00 20.75VS

*Taste a selection of these wines on Saturday,*

*August 25th at both shops from 11AM-5PM*

## 2010 BERNARD MOREAU CHASSAGNE

At Domaine Bernard Moreau, all red wines are aged in French oak barrels (10%-50% new) for 12 to 20 months. Their Pinot Noirs are not racked, fined, or filtered in order to make the purest expression of Pinot Noir from their vineyards. The 2010 Bernard Moreau Chassagne-Montrachet Rouge shows delicious Bing cherry fruit, a deep color, and a generous new oak vanilla. On the palate it has the fresh, juicy style of the 2010 vintage—a taste so round and mouthfilling that it is hard to sip slowly. But this vintage will age into a savory red that will be great with lamb.

### 2010 Bernard Moreau Chassagne-Montrachet Rouge

*Vieilles Vignes (Limited)* 40.00 33.20VS

## 2009 FÈLSINA CHIANTI CLASSICO

Quoting the Fèlsina website, “The 2009 vintage was the child of a fairly balanced growing season...” Lots of ground water in the soil from winter rains encouraged early vine growth. This resulted in an early budbreak and flowering. The warm weather of late summer was compensated for by the moisture in the soils, and light rain in early September refreshed the grapes. Harvest took place under sunny skies and lasted until October 15th. The 2009 Fèlsina Chianti Classico has a lovely aroma of dried cherries, red plums, and clove—a pure expression of 100% Sangiovese. On the palate, lots of red fruits evolve—cherries, plums, and currants, with a faint pomegranate note. The finish is clean and bright, and the wine is easy to enjoy now.

### 2009 Fèlsina Chianti Classico

*Castelnuovo Berardenga* 22.00 18.26VS

## 2008 RATTI MARCENASCO

Barolo ‘Marcenasco’ has ancient origins, as there are historical documents from the “Rigestum Communis Albae” that bear witness to the cultivation of the Nebbiolo vine in the “Marcenasco” area in the 12th century. The 2008 Renato Ratti Barolo Marcenasco is smooth, balanced, and elegant, reflecting the typical characteristics of the La Morra sub-zone. Classic tar and rose aromas are clearly in the wine, but there are even higher notes of African violets and nutmeg. On the palate the wine is huge, but all the tannins seem wrapped in a blanket of glycerin. This wine will age for a generation or more.

### 2008 Renato Ratti Barolo ‘Marcenasco’

53.00 43.99VS

## 2010 ELENA WALCH PINOT BIANCO

A new arrival is the 2010 Elena Walch Pinot Bianco, a likeable crisp, dry, faintly lemony white from the Alto Adige that is a great match for Northwest seafoods. Hints of acacia flower, pear, and lemon give the wine a sea breeze fresh aroma. The high altitude vineyards where the grapes are grown naturally provide cool evenings, a recipe for preserving fresh acidity in wine. You can feel this bright, zesty acidity, but the finish is filled with fruit.

### 2010 Elena Walch Pinot Bianco

*Alto Adige* 15.00 12.45VS

### 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*



