



SEPTEMBER, 2012

WINEMAKER VISIT INTRODUCING AVENNIA

Avennia is inspired by the Roman name for the city of Avignon, and is the joint project of Marty Taucher and Chris Peterson. We are pleased to be able to showcase these wines as their first vintage places them among the top wines in Washington. Chris learned his craft working at DeLille Cellars for seven years, (*many of you will know Chris as he has worked at the Queen Anne shop on Saturdays*). Marty brings a wealth of talent as he was the Director of Marketing and Brand Strategy for Microsoft. The 2011 Avennia Sauvignon Blanc 'Oliane' comes from Boushey Vineyard and is made to resemble Bordeaux Blanc, and it is delicious. They will release two Syrahs, both of which are filled with varietal character—dried cherries, roasted nuts, charred meat, and minerals. Come in and try these exciting new wines on Saturday, September 15th.

2011 Avennia Sauvignon Blanc 'Oliane' 'Boushey Vineyard'	25.00	20.75VS
2010 Avennia Syrah 'Parapine' Yakima Valley	35.00	29.05VS
2010 Avennia Syrah 'Arnaut' 'Boushey Vineyard'	45.00	37.35VS

Taste these wines on Saturday,

September 15th at both shops from 11AM-5PM

Chris Peterson & Marty Taucher will be at the Ravenna shop from 11:30AM-2:00PM and at the Queen Anne shop from 2:30PM-5PM

2010 BETZ FAMILY

Once again we only have limited quantities of the 2010 Betz Family Rhône-style reds. These will be available in mid-September, but we recommend you reserve your wines now. These are superb wines from Bob Betz M.W. that showcase the opulent flavors and dramatic textures of Washington State Grenache and Syrah.

2010 Betz Family Grenache 'Bésoleil' Columbia Valley (Limited)	41.95	net
2010 Betz Family Syrah 'La Serenne' Yakima Valley (Limited)	52.95	net
2010 Betz Family Syrah 'La Côte Rousse' Red Mountain (Limited)	52.95	net

Taste a selection of these wines on Saturday,

September 22nd 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.

WINEMAKER VISIT EIGHT BELLS WINERY

Four new wines from Eight Bells Winery will be poured on Saturday, September 8th at both shops. The 2011 Eight Bells Ravenna White is a crisp and refreshing blend of 95% Pinot Gris and 5% Viognier. The 2010 Eight Bells Sangiovese is a blend of two clones of Sangiovese from the Red Willow Vineyard, the same fruit that David Lake used to make his famous Columbia Winery Sangioveses. The 2010 Eight Bells Syrah from Red Willow is from young blocks of vines planted in 2006, and their 2010 Eight Bells Syrah 'Clonal Block' is from specific rows in the Red Willow Vineyard that contain a mixture of eight different clones. It is a wonderfully complex Syrah that features game, minerals, and roasted nuts. There is 5% Grenache co-fermented in this wine.

2011 Eight Bells Ravenna White

Oregon 16.00 13.28VS

2010 Eight Bells Sangiovese 'Red Willow Vineyard'

Yakima Valley 20.00 16.60VS

2010 Eight Bells Syrah 'Red Willow Vineyard'

Yakima Valley 25.00 20.75VS

2010 Eight Bells Syrah 'Clonal Block'

'Red Willow Vineyard' 32.00 26.56VS

Taste these wines on Saturday,

September 8th at both shops from 11AM-5PM

Andy Shepherd & Tim Bates will be at the Ravenna shop from 11:30AM-2:00PM and at the Queen Anne shop from 2:30PM-5PM

2011 BUTY

Caleb Foster is perfecting his craft of making intensely varietal wines that reflect the terroir of the parcels of Washington vineyards he dearly loves. His enthusiasm bubbles over as he describes each wine, and details his decisions on how he wants them to be made—like telling stories about children. Come in and taste a selection of his current favorites.

2011 Buty White 'Sémillon-Sauvignon-Muscadelle'

Columbia Valley 25.00 20.75VS

2011 Buty Chardonnay 'Conner Lee Vineyard'

Columbia Valley 40.00 33.20VS

2009 Buty Columbia Rediviva 'Phimny Hill Estate'

Horse Heaven Hills 52.00 43.16VS

Taste a selection of these wines on Saturday,

September 22nd at both shops from 11AM-5PM

WINE OF THE MONTH 2011 LAS COLINAS DEL EBRO

Terra Alta is the southern end of Catalonia's wine region and is a very high-altitude growing area with vines planted as high as 3,000 feet above sea level. The 2011 Las Colinas del Ebro Garnacha Blanca is made with some of the oldest Grenache Blanc vines in the world, many more than 100 years old. The 'Cierzo' is the dry wind from the Ebro River Valley that keeps the vines and their fruit healthy in these exposed vineyards. The 2011 Las Colinas del Ebro Garnacha Blanca has crisp acidity from the cool nights. It has curious old vine character, with citrus and stone fruit flavor and a hint of peppermint and crabapple. This wine is a steal for its price.

2011 Las Colinas del Ebro Garnacha Blanca

Terra Alta 10.00 8.30VS

FEATURED WINES BLUE MOUNTAIN VINEYARD

Blue Mountain Vineyard and Cellars is owned by the Mavety family. They grow Pinot Noir, Gamay Noir, Pinot Gris, Pinot Blanc, and Chardonnay on their 31 hectare estate that was started in 1971. Initially, they only sold grapes to other wineries, but in 1991 they began produced wines under their own label. They quickly became one of the cult wines of British Columbia. We are pleased to have Okanagan Valley wines to feature.

Blue Mountain Estate Brut

Okanagan Valley 25.00 20.75VS

2010 Blue Mountain Estate Chardonnay

Okanagan Valley 22.00 18.26VS

2010 Blue Mountain Estate Pinot Noir

Okanagan Valley 25.00 20.75VS

2011 DUBOURDIEU WHITE BORDEAUX

Hervé Dubourdieu hit a pair of home runs with his 2011 dry whites. We have sold his wines for years, but these are clearly the best he has ever produced. They are spicy, dry, and intriguing whites that are perfect matches with Northwest seafoods.

2011 Château Ducasse Blanc

Bordeaux 17.00 14.11VS

2011 Château Gravelle-Lacoste

Graves 19.00 15.77VS

2010 KERLOO SYRAH 'LES COLLINES'

Les Collines (French for 'the foothills') is a 240 acre sustainably farmed vineyard with steep elevation changes from top to bottom. The fruit for the 2010 Kerloo Syrah 'Les Collines' Syrah all comes from Block 30 that is located at 1,000 feet in elevation. Nearly 35% of the fruit was whole cluster fermented. The result is a wine with a savage element—a wild game, mineral, smoked meat, and roasted nut aroma. On the palate, the wine is filled with blackberry and blueberry fruit flavors, with hints of sage and thyme. Les Collines is becoming a great site for growing Syrah and this is a terrific example of the terroir.

2010 Kerloo Cellars Syrah 'Les Collines'

Walla Walla Valley 35.00 29.05VS

A TRIO OF TRIENNES

The estate is named Triennes, a reference to Triennia, the festival for Bacchus. The estate was created in 1989 by two Burgundians, Jacques Seysses of Domaine Dujac, and Aubert de Villaine of Domaine de la Romanée-Conti, and a Parisian friend, Michel Macau. The property was chosen for its southern exposure, and its clay and limestone soils. The 2010 Triennes Viognier 'Sainte Fleur' has a delicate aroma of apricot, honeysuckle, and white flowers. It is rich, yet crisp on the palate. The 2011 Triennes Rosé is made mostly of Cinsault with touches of Grenache, Syrah, and Merlot. The 2008 Triennes Rouge 'St. Auguste' has an attractive aroma of ripe black cherries, with hints of nutmeg and clove. These wines are particularly good values.

2010 Triennes Viognier 'Sainte Fleur'

Pays du Var 19.00 15.77VS

2011 Triennes Rosé

Pays du Var 17.00 14.11VS

2008 Triennes Rouge 'St. Auguste'

Pays du Var 19.00 15.77VS

2011 VACHERON SANCERRE

Domaine Vacheron is a 46 hectare estate run by two generations of the Vacheron family. The 2011 Domaine Vacheron Sancerre comes from a mix of flint and limestone soils. The wine shows a stone fruit character in the aroma with hints of grapefruit and citrus. On the palate, the wine is racy, mineral, and zesty—the house style. This is always among the top Sancerres each vintage, and 2011 is no exception.

2011 Domaine Vacheron Sancerre

(Limited) 33.00 27.39VS

Ravenna Shop

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Queen Anne Shop

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2009 CHÂTEAU PRIGNAC

The 2009 Château Prignac is a blend of 70% Merlot and 30% Cabernet Sauvignon from a parcel of land in the northern Médoc with clay and limestone soils. The vines average twenty years of age and it shows in the density and complexity of the wine. Scents of huckleberry and clove abound in the aroma. On the palate, the wine shows good fruit, but it's the texture that is impressive for the \$13 price.

2009 Château Prignac

Médoc 13.00 10.79VS

GALACIAN GOODNESS - GODELLO

The home for Godello is Galacia, but it almost lost its home in the 1970's. Godello wasn't doing well, and sales of the more popular Albarino wines were causing these vines to be planted over to Albarino. But a few determined souls in the D.O. Valdorreas recognized that Godello has a special character that Albarino doesn't. It is a bit more like Chardonnay than Albarino. Although it has a lovely apple and apricot scented aroma, it has the power to stand up to oak aging. A tad crisper and less obvious than Albarino, Godello can age for several years. It can be served with a broader range of foods than Albarino, such as snapper in a cream sauce with mushrooms. Godello pairs well with sea bass, black cod, and sturgeon—the more fatty finfish. Come in and taste a selection of these wines on Saturday, September 29th at both shops.

2010 Atalaya do Mar Godello

Monterrei 14.00 11.62VS

2010 Viña Godeval Godello

Valdeorras 15.00 12.45VS

2010 Rafael Palacios Godello 'Sabrego'

Valdeorras 15.00 12.45VS

2010 Amizade Godello

Monterrei 16.00 13.28VS

2009 Bodegas Abanico Godello 'Tempestad'

Valdeorras 18.00 14.94VS

2010 Adegá Vella Godello

Ribera Sacra 20.00 16.60VS

2010 Rafael Palacios Godello 'Louro do Bolo'

Valdeorras (Limited) 22.00 18.26VS

2010 Pena das Donas Godello 'Almalarga'

Ribera Sacra (Limited) 22.00 18.26VS

Taste a selection of these wines on Saturday,
September 29th at both shops from 11AM-5PM

2006 LIVIA FONTANA BAROLO CRUS

Two exceptional wines from Livia Fontana caught our fancy. The 2006 Livia Fontana Barolo 'Bussia' shows the power and depth of this great cru located in Monforte d'Alba. It has lots of rose petal and dried cherry fruit with hints of tar. The flavor shows the elegance of the Nebbiolo fruit, and very fine tannins give the wine spice and length. The 2006 Livia Fontana Barolo 'Villero' from the village of Castiglione Falletto is a gem, having very elegant fruit character, fine, long chain tannins, and wonderfully complex spice flavors. The wines from Mascarello, Vietti, and now Sandrone that use fruit from the Villero vineyard are all much most expensive. These are amazing direct imports from a local wholesaler, thus there is no national importer mark-up.

2006 Livia Fontana Barolo 'Bussia'

Monforte d'Alba 55.00 45.65VS

2006 Livia Fontana Barolo 'Villero'

Castiglione Falletto 55.00 45.65VS

2009 IL BRUCIATO ROSSO

The Guado al Tasso estate is located approximately 80 miles southwest of Florence, near the gates of the medieval village of Bolgheri. A range of wines are produced from this 200 acre estate including the 2009 Guado al Tasso 'Il Bruciato', a hearty blend of 50% Cabernet Sauvignon, 30% Merlot, and 20% Syrah. The wine is densely structured with an aroma of Cuban tobacco leaf, baker's chocolate, and blackberries. It is a big wine on the palate, but ten months of barrel aging has rounded out the texture perfectly.

2009 Temuta Guado al Tasso 'Il Bruciato'

Bolgheri 25.00 20.75VS

2007 HACIENDA DON HERNÁN

The 2007 Hacienda Don Hernán is made by one of Spain's cult winemakers, Rodolfo Bastida, and it is styled in a fashion their technical information calls, "boisterously expressive". The wine comes from 45 year-old head-pruned Tempranillo vines grown in two areas of the Rioja Alta—Villalba and Haro. It is aged for eight months in 85% French and 15% American oak barrels. The aroma is all about plums, the flavor is majorly cherry, the taste is savory, with hints of vanilla, and the finish is...boisterous!

2007 Hacienda Don Hernán 'Winemaker's Choice'

Rioja 13.00 10.79VS

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



