

OCTOBER, 2012

TEMPIER BANDOLS

Vintage 2010 in Bandol was a cooler year, something that is praised in this region of warm, dry weather. A cooler winter left good levels of moisture in the soils. "The wines seem to have enough acid and structure to live long, but they are so attractive right now that they are hard to turn down."—Bruce Neyers, Kermit Lynch Wine Merchant

2011 Domaine Tempier Bandol Blanc		
(Limited)	40.00	33.20VS
2010 Domaine Tempier Bandol Rouge		
	45.00	37.35VS
2010 Domaine Tempier Bandol Rouge		
1.5 liter (Limited)	100.00	83.00VS
2010 Domaine Tempier Bandol		
'Les Tourtine' (Limited)	65.00	53.95VS
2010 Domaine Tempier Bandol		
'La Migoua' (Limited)	65.00	53.95VS

2010 LES PALLIÈRES GIGONDAS

The 2011 Les Pallières Gigondas Rosé is a blend of Grenache, Syrah, Cinsault, and Clairette that has a wonderfully dry style. The crisp acidity makes this a great bottle for serving with ham. The 2010 Les Pallières Gigondas 'Les Racines' is made of 80% Grenache, 15% Cinsault, and 5% Clairette. It is aged in foudres for 7-9 months. This cuvée features the vineyard parcels that surround the winery, some of the oldest vines at the domaine. The style focuses on freshness and prominent fruit flavor. The 2010 Les Pallières Gigondas 'Terrasse du Diable' is a blend of 90% Grenache, 5% Mourvèdre, and 5% Clairette, that is aged in foudres for 12 months. The cuvée showcases low-yielding vines from high altitudes, that provide great structure and minerality. Come in and taste these exceptional wines on Saturday October 6th at both shops.

2011 Domaine Les Pallières Gigondas Rosé		
'Au Petit Bonheur' (Limited)	20.00	16.60VS
2010 Domaine Les Pallières Gigondas		
'Les Racines' (Limited)	48.00	39.84VS
2010 Domaine Les Pallières Gigondas		
'Terrasse du Diable' (Limited)	48.00	39.84VS

*Taste a selection of these wines on Saturday,
October 6th 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 MARK RYAN WINERY

The 2010 vintage provided winemaker Mark McNeilly with near-perfect fruit to make his red blends. The season ran late, about twelve days later than usual. Care needed to be taken to avoid mold, but Cabernet Sauvignon and Cabernet Franc seemed to benefit from the cooler ripening conditions. The 2010 Mark Ryan Red 'Long Haul' is a blend of 61% Merlot, 16% Cabernet Sauvignon, 12% Cabernet Franc, 9% Malbec, and 2% Petit Verdot. It now carries a Columbia Valley Appellation as some of the fruit is sourced from Red Willow Vineyard. The 2010 Mark Ryan Cabernet Sauvignon 'Dead Horse' is a blend of 81% Cabernet Sauvignon, 9% Merlot, 6% Cabernet Franc, 2% Malbec, and 2% Petit Verdot. Come in and taste these wines, and discuss them with Mark on Saturday, October 20th at both shops.

2010 Mark Ryan Red 'Long Haul'		
Columbia Valley	48.00	39.84VS
2010 Mark Ryan Cabernet Sauvignon 'Dead Horse'		
Red Mountain	52.00	43.16VS

Taste these wines on Saturday,

October 20th at both shops from 11AM-5PM

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

2010 DOMAINE LA ROQUÈTE

The 2010 Domaine La Roquette Châteauneuf-du-Pape has just arrived and it is a marvelous wine. The property was acquired in 1986 by the Brunier Family of Vieux Télégraphe, and it was completely renovated. Domaine La Roquette has three large vineyard parcels, all situated along the Piélong Plateau. This is a high-altitude location, north of the village of Châteauneuf-du-Pape. The adjoining vineyards of La Roquette and Pignan are situated to the east, at the foot of the Piélong Plateau, adjacent to the famous Le Rayas Vineyard. The 2010 Domaine La Roquette Châteauneuf-du-Pape has an elegance and velvety texture that makes it easy to appreciate young, with rich, red fruit flavors, and beautifully integrated tannins.

2010 Domaine La Roquette Châteauneuf-du-Pape		
	50.00	41.50VS
375ml (Limited)	28.00	23.24VS

WINE OF THE MONTH FAMILLE PERRIN L'OUSTALET'

One of the best meals we have had while traveling in the Rhône Valley was at L'Oustalet, the restaurant owned by the Perrin Family in the charming village of Gigondas. The house wine is a declassified blend of Grenache, Syrah, and Mourvèdre from Châteauneuf-du-Pape, Gigondas, Vinsobres, and other crus wines, plus an addition of Merlot from a vineyard in Orange. All of the fruit comes from organically grown grapes, so technically this is the Perrin Family estates' second wine. It is a remarkable value for the price, having full, rich flavors—earthiness from Grenache, pepper from Syrah, game and minerals from Mourvèdre, and a soft, round finish provided by Merlot.

2011 Famille Perrin L'Oustalet

Vin de France 10.00 8.30VS

FEATURED WINES 2010 LIOCO CHARDONNAYS

Matt Lickliger and Kevin O'Connor, the owners of LIOCO, produce outstanding Chardonnay in a unique manner. They forgo oak aging, preferring to use only stainless steel vessels. They use only native yeast to accomplish fermentation, and they source their fruit from top vineyards in cool climate areas. The results speak for themselves. The 2010 LIOCO Chardonnay Sonoma County is so French in style that it recently passed as a Bourgogne Blanc in a tasting put on by industry professionals. The 2010 LIOCO Chardonnay 'Demuth' is produced with Wente clone Chardonnay, planted on original rootstock in 1982, from a mountaintop vineyard at 1600 feet above sea level in the Anderson Valley. This extremely cool site provides crisp acidity and the wine has a Chablis-like character. The 2010 LIOCO Chardonnay 'Hanzell' from Sonoma Valley comes from a legendary site in the Mayacamas Mountains where three separate clones, Wente, Robert Young, and Hanzell combine to create a near-perfect wine—one of the most complex California Chardonnays we've come across.

2010 LIOCO Chardonnay

Sonoma County 19.00 15.77VS

2010 LIOCO Chardonnay 'Demuth'

Anderson Valley 44.00 36.52VS

2010 LIOCO Chardonnay 'Hanzell'

Sonoma Valley 49.00 40.67VS

2009 STOLLER ESTATE PINOT NOIR

It is a constant quest to find solid quality \$20 Oregon Pinot Noir, especially as the holiday season approaches. The 2009 Stoller Estate Pinot Noir is a near-perfect answer, having plenty of depth and richness, some new wood vanilla (35% new French oak), and a lovely mid-palate. It is a great value and we recommend stashing this for friends and family during the holidays.

2009 Stoller Estate Pinot Noir 'JV'

Dundee Hills 20.00 16.60VS

2009 DOMAINE DROUHIN 'LAURÈNE'

The new vintage of the Domanie Drouhin Pinot Noir 'Laurène' is the 2009, an arrival we've been waiting to see. The wine is produced entirely from Pinot Noir grown on the family's estate in the Dundee Hills. Véronique Drouhin selects barrels which have extra complexity, length, and depth to create 'Laurène'.

2009 Domaine Drouhin Estate Pinot Noir 'Laurène'

Dundee Hills Estate 65.00 53.95VS

DOMAINE EDEN SANTA CRUZ

Mount Eden Vineyards purchased a neighboring mountaintop estate that had been modeled after Mount Eden Estate. The property was originally planted with Mount Eden clones of Chardonnay and Cabernet Sauvignon in 1983 by the late Tom Mudd. The new estate is Domaine Eden and bears a label very similar to the classic Mount Eden Vineyards label. The 2010 Domaine Eden Chardonnay shows a dramatic aroma, of citrus, pear, vanilla and hazelnut quite similar to an aged Mount Eden Chardonnay. The 2008 Domaine Eden Cabernet Sauvignon is made using all five traditional Bordeaux varietals, each separately vinified. Currant, sage, and sweet oak add a fine nose to this delectable Santa Cruz Mountain Cabernet. The long-chain tannins and rich texture of this wine make it an ideal cool weather red.

2010 Domaine Eden Chardonnay

Santa Cruz Mountains 26.00 21.58VS

2008 Domaine Eden Cabernet Sauvignon

Santa Cruz Mountains 32.00 26.56VS

SAVE THE DATE - OCTOBER 18TH

At 6PM on Thursday October 18th at the Uptown Hideaway, we will have a tasting with special guest Daniel Brunier, co-proprietor of Domaine du Vieux Télégraphe.

Ravenna Shop

6500 Ravenna Avenue NE

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FAX (206) 524-0310

ravenna@mccarthyandschiering.com

Queen Anne Shop

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Seattle, WA 98109

(206) 282-8500

FAX (206) 284-2498

queenanne@mccarthyandschiering.com

2009 BORDEAUX CHÂTEAUX

As the 2009 châteaux begin to arrive, there are many well-priced excellent wines, many of which have unfamiliar names. It is clear that 2009 is a vintage to collect, and even though they are age-worthy, they are enjoyable to sample now.

2009 Château de L'Estang			
Castillon Côtes de Bordeaux	13.00	10.79VS	
2009 Château La Brande 'Cuvée Réserve'			
Castillon Côtes de Bordeaux	13.00	10.79VS	
2009 Château Prignac			
Médoc	13.00	10.79VS	
2009 Château Damase			
Bordeaux Supérieur	14.00	11.62VS	
2009 Château Haut Saint Martin			
Bordeaux Supérieur	14.00	11.62VS	
2009 Château Recougue			
Bordeaux Supérieur	15.00	12.45VS	
2009 Château Le Breuil Renaissance			
Médoc	16.00	13.28VS	
2009 Château Marcadis			
Lalande de Pomerol	20.00	16.60VS	
2009 Château Lyonnat			
Lussac Saint-Émilion	24.00	19.92VS	
2009 Château La Tour de Mons			
Margaux	25.00	20.75VS	
2009 Château Lilian Ladouys			
Saint Estéphe	26.00	21.58VS	
2009 Château Sergant			
Lalande de Pomerol	29.00	24.07VS	
2009 Château Boutisse			
Saint-Émilion Grand Cru	35.00	29.05VS	
2009 Château Haut-Beauséjour			
Saint Estéphe	35.00	29.05VS	
2009 Château Meyney			
Saint Estéphe	42.00	34.86VS	
2009 Château Du Glana			
Saint-Julien	43.00	35.69VS	
2009 Lamouroux			
Margaux	48.00	39.84VS	

Taste a selection of these wines on Saturday, October 13th at both shops from 11AM-5PM

VIAS IMPORTS FROM ITALY

We welcome Chris Zimmerman of Vias Imports to the shops on Saturday, October 27th to provide a tour through Italy. Chris is a great educator, and has traveled to Italy numerous times. He will discuss a range of the following wines, providing maps and pictures. You are guaranteed to learn something new, even if you are an expert in Italian wines. His energy and enthusiasm for the subject are truly special.

Whites:

2009 Pallavicini Frascati Superiore			
Valdobbadiene	12.00	9.96VS	
2010 Vie di Romans Pinot Grigio 'Dessimis'			
Mariano del Friuli Isonzo	42.00	34.86VS	

Reds:

2010 Pecchenino Dolcetto 'San Luigi'			
Dogliani	17.00	14.11VS	
2010 Pecchenino Dolcetto 'Siri d'Jermu'			
Dogliani Superiore	28.00	23.24VS	
2007 Damilano Barolo 'Lecinqvevigne'			
	35.00	29.05VS	
2006 Damilano Barolo 'Cannubi'			
	83.00	68.89VS	

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

CORTE ALLA FLORA - MONTEPULCIANO

Montepulciano is known for its rolling hills and wonderful climate that allows olives and grapes to ripen evenly and fully. The village is charming and a bit off the beaten path, thus unlike the touristy Montalcino, few visitors make their way to these vineyards. One well-kept secret is the property Corte alla Flora—rich, deeply extracted, powerful reds made from the Prungnolo Gentile clone of Sangiovese. These are great wines for fall feasts, and the prices are far less than for Montalcino wines.

2010 Corte alla Flora 'Podere del Giuggiolo' Bianco			
Toscana	12.00	9.96VS	
2010 Corte alla Flora 'Podere del Giuggiolo' Rosso			
Toscana	12.00	9.96VS	
2009 Corte alla Flora Vino Nobile DOCG			
Montepulciano	22.00	18.26VS	
2007 Corte alla Flora Vino Nobile Riserva			
Montepulciano	28.00	23.24VS	

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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6500 Ravenna Avenue NE
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Queen Anne Shop
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Seattle, WA 98109
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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 October 6th 11AM-5PM free
Les Pallières Gigondas

Saturday October 13th 11AM-5PM free
2009 Red Bordeaux

Saturday October 20th 11AM-5PM free
2010 Mark Ryan Blended Reds

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

Saturday October 27th 11AM-5PM free
Vias Imports from Italy

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

VERY LIMITED QUANTITIES

- 2010 Domaine Tempier Bandol Rouge
'Cabassaou' 90.00 74.70VS
- 2009 Shafer Cabernet Sauvignon 'Hillside Select'
Napa Valley please inquire
- 2011 Rombauer Chardonnay
Carneros 38.00 31.54VS
- 2011 Didier Dagueneau Blanc Fumé de Pouilly
72.95 net
- 2011 Didier Dagueneau Blanc Fumé de Pouilly
'Pur Sang' 93.95 net
- 2011 Didier Dagueneau Blanc Fumé de Pouilly
'Silex' 119.95 net
- 2010 Domaine Leflaive White Burgundies are available
please inquire.