

VINTAGE SELECT BUYERS' CLUB NEWSLETTER WWW.MCCARTHYANDSCHIERING.COM

EXPANDED HOLIDAY HOURS

Beginning Monday, November 19th

Monday through Friday 10AM-7PM Saturday 10AM-6PM

Closed Sunday

Winery Visits at the Shops Poggio La Noce

Fiesole is to the northeast of Florence, and it is an area recognized for its full-flavored olive oils. Enzo Schiano and Claire Beliard left Seattle to buy an estate in Fiesole, Poggio La Noce, to produce world class olive oil. They also discovered that their property is ideally suited to growing world class Sangiovese, a wine they named 'Gigio'. Enzo will be at the shops on Saturday, November 10th to showcase the 2009 Poggio La Noce Rosso 'Gigio' as well as the freshest possible olive oil from the 2012 harvest.

2009 Poggio La Noce Rosso 'Gigio'

Toscana (Limited) 60.00 49.80VS

2012 Poggio La Noce Extra Virgin Olive Oil

Fiesole 25.00 net

Taste these wines on Saturday,

November 10th at both shops from 11AM-5PM Enzo Schiano will be at the Ravenna shop from 11:30AM-2PM and at the Queen Anne shop from 2:30PM-5PM

Syncline Reds

The 2011 Syncline Subduction Red is a ripe and hedonistic red, with plenty of black cherry, raspberry, and white pepper aromas, and it is an outstanding value. The 2010 Syncline Syrah 'McKinley Springs' comes from a parcel known as the 'Espresso Block' and it is a dark, coffee-scented red that has exceptional complexity. The 2010 Syncline Red 'Cuvée Elena' is a complex blend (57% Grenache, 32% Mourvedre, 5% Syrah, 5% Counoise, and 1% Carignan) that shows black cherry and raspberry aromas, with hints of violet, and a rich flavor of garrigue and pepper spices.

2011 Syncline Subduction Red

Columbia Valley 20.00 16.60VS

2010 Syncline Syrah 'McKinley Springs Vineyard'

Horse Heaven Hills 30.00 24.90VS

2010 Syncline Red 'Cuvée Elena'

Columbia Valley 40.00 33.20VS

Taste these wines on Saturday,

November 3rd at both shops from 11AM-5PM James & Poppie Mantone will be at the Ravenna shop from 11:30AM-2PM and at the Queen Anne shop from 2:30PM-5PM

November, 2012

CADENCE ESTATE REDS

Winemaker Ben Smith will be at the shops to showcase his new Red Mountain wines. These are wonderful reds for holiday gifts. Ben will be available to sign bottles and discuss the new releases. The wines are showing exceptional complexity as the vineyards mature, and both the 2009 and 2010 vintages are oustanding. These elements combined to yield wines that are Bordeaux-esque in nature, having lots of sweet plum, cassis, and black cherry notes. Ben's deft hand with oak adds a layer of complexity that only the top Washington wines possess. Come in and meet Ben, and taste his wines on Saturday, November 17th at both shops.

2010 Cadence Red 'Coda'

Red Mountain 25.00 20.75VS 2009 Cadence Red 'Ciel du Cheval' Red Mountain 45.00 37.35VS

Rea Mountain 45.00 77.7778

2009 Cadence Red 'Tapteil Vineyard'

Red Mountain 45.00 *37.35VS*

2009 Cadence Red 'Camerata'

Red Mountain 55.00 45.65VS

2009 Cadence Red 'Bel Canto'

Red Mountain 55.00 45.65VS

Taste these wines on Saturday,

November 17th at both shops from 11AM-5PM Ben Smith will be at the Ravenna shop from 11:30AM-2PM and at the Queen Anne shop from 2:30PM-5PM

2007 Corliss Estates Red

The 2007 Corliss Estates Red has just been released and it is a great wine. The winery website states it "shows dark plum, pomegranate, and wild currants on the nose with underlying spice notes of chai, cedar, sagebrush, black tea and tobacco leaf. The wine is lush and concentrated upon entry with dark cassis flavors and exotic spices. Fine dusty tannins continue to build and broaden in the mouth, leading to a long, lingering finish." It was aged for 33 months in 75% new French oak. We have a small allocation of this wine.

2007 Corliss Estates Red

Columbia Valley (Limited) 65.00 53.95VS

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.

=VINTAGE SELECT NEWSLETTER

PAGE 2

2012 BEAUJOLAIS NOUVEAU

The 2012 Beaujolais Nouveau remind us of 2009. The colors are intense, with deep red cherry tints, and aromas reminiscent of raspberry, blueberry, and blackberry. Supple on the palate, with rounded tannins, they are extremely pleasant. We have very limited amounts this year, so reserve your wines early. *These will vanish*.

2012 Joseph Drouhin Beaujolais Nouveau
(Very Limited) 16.00 13.28VS
2012 Vissoux 'Pierre Chermette' Beaujolais Nouveau
(Very Limited) 18.00 14.94VS
2012 Domaine Dupeuble Beaujolais Nouveau
(Very Limited) 19.00 15.77VS

2011 Ken Wright Pinot Noirs

Between now and the end of 2012, the 2011 Ken Wright single vineyard Pinot Noirs will be available at a pre-offering price of \$50. After the end of the year, the price will go up to \$60. The 2011 harvest was late and difficult, and only talented winemakers knew how to handle such fruit to craft fine wines. The quantities are off from the norm, but Ken Wright was able to produce single vineyard wines in 2011. *Available mid-November.*

2011 Ken Wright Pinot Noir 'Single Vineyards'

Willamette Valley 50.00 41.50VS Available single vineyards include Abbott Claim, Canary Hill, Carter, Freedom Hill, Guadalupe, McCrone, Nysa, Shea, and Savoya.

'TIS THE SEASON

SHIPPING

Shipping to legal states and UPS deliveries within Washington can be arranged with a one week lead time. We recommend UPS third day select or second day air for shipping during the winter months. Freezing temperatures may affect the advisability of shipping. UPS does not guarantee exact delivery days during peak periods. **November 13** will be the last day we will ship prior to Thanksgiving. Wine shipments cannot be left without the signature of a recipient who is of legal age.

Please allow ample time for holiday orders to be processed.

CHAMPAGNE & SPARKLING WINES

To celebrate the season, we have great sparkling wines and Champagnes to toast the holidays.

mampagnes to toast the holidays.						
Valdo Prosecco Brut						
Valdobbiadene	11.00	9.13VS				
De Chanceny Brut						
Crémant de Loire	13.99	net				
Adami Prosecco						
Valdobbiadene	15.00	12.45VS				
J. Laurens Brut						
Crémant de Limoux	17.00	14.11VS				
Champagne Colin 'Cuvée Alliance'	,					
Vertus	35.00	29.05VS				
Champagne Dumont Brut 'Tradition'						
Champignol-lez-Mondeville	37.00	30.71VS				
Champagne Gaston Chiquet 1er Cru 'Tradition'						
Dizy	45.00	37.35VS				
Champagne Pierre Peters Brut Blanc de Blancs						
Le-Mesnil-sur-Oger	55.00	45.65VS				
Champagne DeSouza Brut Blanc de Blancs Réserve						
Avize	58.00	48.14VS				
Champagne Vilmart 'Grand Cellier' Brut						
Rilly-la-Montagne	70.00	58.10VS				
Taste a selection of these wines on Saturday,						
November 24th at both shops from 11AM-5PM						

Washington State Reds

Showcase the flavor of the Pacific Northwest to friends and family by serving Washington State reds. They make topnotch gifts and are great for parties.

2009 Januik Red					
Columbia Valley	20.00	16.60VS			
2009 McCarthy & Schiering Cabernet Sauvignon					
Columbia Valley	22.95	net			
2008 Chinook Merlot					
Yakima Valley	24.00	19.92VS			
2010 Gramercy Cabernet Sauvignon 'Lower East'					
Columbia Valley	30.00	24.90VS			
2009 Eight Bells Syrah 'Clonal Selection'					
Yakima Valley	32.00	26.56VS			
2010 Avennia Syrah 'Parapine'					
Yakima Valley	35.00	29.05VS			
2010 Manu Propria Cabernet Sauvignon 'Ex Animo'					
'Red Willow Vineyard'	35.00	29.05VS			
2010 DeLille Cellars Red 'D2'					
Columbia Valley	42.00	34.86VS			
2009 Andrew Will Red 'Sorella'					
Horse Heaven Hills	62.95	net			

Ravenna Shop

6500 Ravenna Avenue NE Seattle, WA 98115

(206) **524-9500** FAX (206) 524-0310

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

= VINTAGE SELECT NEWS NOVEMBER, 2012=

PAGE 3

AUTUMNAL PINOT NOIR			Wines for Friends & Famil	LY
Here are our picks for "bird friend	ly" Pinot N	oirs to serve	Wonderful Whites	
with Thanksgiving dinner.			2011 Las Colinas del Ebro Garnacha Bla	nca
2011 Angeline Pinot Noir			Terra Alta 10.0	0 8.30VS
California	13.00	10.79VS	2011 Chinook Sauvignon Blanc	
2009 Stoller Pinot Noir			Yakima Valley 18.0	0 14.94VS
$Dundee\ Hills$	20.00	16.60VS	2011 Château Ducasse Blanc	
2010 Planet Oregon Pinot Noir			Bordeaux 17.0	0 14.11VS
Oregon	20.00	16.60VS	2010 Viña Godeval Godello	
2010 Maison Joseph Drouhin Cô	tes de Bear	ine	Valdeorras 15.0	0 12.45VS
(de-classified Clos des Moud	ches)33.00	26.56VS	2011 Domaine de Becassonne Blanc	
2010 Ken Wright Pinot Noir			Côtes du Rhône 16.0	0 <i>13.28VS</i>
Willamette Valley	30.00	24.90VS	2010 Ca' Rugate Soave Classico	
2009 Le Cadeau Pinot Noir			'San Michele' 15.0	0 12.45VS
Willamette Valley	38.00	31.54VS	2010 Southard White	32,
2010 Shea Wine Cellars Pinot No	oir 'Shea Vi	ineyard'	Columbia Valley 15.0	0 12.45VS
Willamette Valley	43.00	35.69VS	2011 Henri Bourgeois Sauvignon 'Petit B	
2010 Soter Pinot Noir 'Mineral S	Springs Ran	nch'	Chavignol 13.0	-
Willamette Valley (Limited)	1 0	41.50VS	2011 Elk Cove Pinot Gris	0 10.7275
2009 Domaine Drouhin Pinot No		Laurène'	Willamette Valley 18.0	0 14.94VS
Dundee Hills	65.00	53.95VS	2010 Tobias Chardonnay	0 11.2175
			North Coast 18.0	0 14.94VS
Rosés for Ham & Tu	RKEY		2009 Domaine Eden Chardonnay	0 11.2175
2011 Ormilles Rosé			Santa Cruz Mountains 26.0	0 21.58VS
Côtes de Provence	10.00	8.30VS	2011 Château de La Vieille Tour Blanc	0 21.2073
2011 Château Val-Joanis Rosé			Bordeaux 10.0	0 8. <i>30V</i> S
Côtes de Luberon	13.00	10.79VS		0 0.2073
2011 Triennes Rosé			2011 Nicolas Potel Mâcon-Villages 12.9	0
Pays du Var	17.00	14.11VS		9 net
2011 Domaine Lafran-Veyrolles I	Rosé		ROBUST REDS	
Bandol	20.00	16.60VS	2011 Altés Herencia Garnatxa Negra	
2011 Domaine du Gros'Noré Ros			Terra Alta 10.0	0 8. <i>30VS</i>
Bandol	30.00	24.90VS	2011 L'Oustalet Rouge	
			Vin de France 10.0	0 8.30VS
STAFF SELECTIONS			2008 Bonfio Chianti	
2011 H. Reverdy Sancerre			Colli Senesi 12.0	0 9.96VS
, and the second	25.00	20.75VS	2009 Corfini Cellars Syrah	
2010 Domaines Leflaive Mâcon-	Verzé		Columbia Valley 12.0	0 9.96VS
(Limited)	43.00	35.69VS	2010 Buglioni Valpolicella Classico	
2010 Le Pigeoulet en Provence R			'Il Valpolicella' 15.0	0 12.45VS
Pays du Vaucluse	19.00	15.77VS	2010 Vietti Barbera d'Asti	
2009 Château La Tour du Mons	10.00	12.,,,,	'Tre Vigne 18.0	0 <i>14.94VS</i>
Margaux	25.00	20.75VS	2009 Fèlsina Chianti Classico	
2009 Château Bel-Air	_0.00	_0	Castelnuovo Berardenga 22.0	0 18.26VS
Pomerol	30.00	24.90VS	2009 Carpe Diem Cabernet Sauvignon	
10110101	00.00		Napa Valley 25.0	0 20.75VS
			1 7	

Queen Anne Holiday Hours

Beginning Monday, November 19th

Monday-Friday 10AM-7PM Saturday 10AM-6PM

Closed Sunday

Ravenna Holiday Hours

Beginning Monday, November 19th

Monday-Friday 10AM-7PM Saturday 10AM-6PM

Closed Sunday





6500 Ravenna Avenue NE Seattle, Washington 98115

Vintage Select Newsletter November, 2012

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6500 Ravenna Avenue NE Seattle, WA 98115 (206) **524-9500**

Queen Anne Shop 2401B Queen Anne Ave N

Qty

Seattle, WA 98109 (206) **282-8500**

Order Form Ravenna FAX 524-0310 Ouee	en Anne FAX 284-2498
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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.

Phone No. work _____home ____ _Exp. Date ___ Credit Card No. ___ (Mastercard, Visa or American Express discount is 15%) Check Enclosed ______ Pick-up at Ravenna QueenAnne Wine/ Producer Retail Subtotal _____ 9.5% Sales tax _____

TASTINGS AT BOTH SHOPS

Saturday November 3rd 11AM-5PM free Syncline Wines

James & Poppie Mantone will be at the Ravenna shop from 11:30AM-2PM and at the Queen Anne shop from 2:30PM-5PM

> Saturday November 10th 11AM-5PM free 2009 Gigio Toscana Poggio La Noce Olive Oil

Enzo Schiano will be at the Ravenna shop from 11:30AM-2PM and at the Queen Anne shop from 2:30PM-5PM

Saturday November 17th 11AM-5PM free

Cadence Winery Reds

Ben Smith will be at the Ravenna shop from 11:30AM-2PM and at the Queen Anne shop from 2:30PM-5PM

Saturday November 24th 11AM-5PM free Sparkling Wines & Champagnes

VERY LIMITED QUANTITIES

Total _____

VERY LIMITED QUANTITIES						
2007 Corliss Estates Cabernet Sauvignon						
Columbia Valley	75.00	62.25VS				
2010 Abeja Merlot						
Columbia Valley	42.00	34.86VS				
2009 Opus One						
Napa Valley	207.95	net				
2009 Joseph Phelps Red 'Insignia'						
Napa Valley	174.95	net				
2010 Domaine Didier Dagueneau						
Blanc Fumé de Pouilly	72.95	net				
2010 Domaine Didier Dagueneau 'Silex'						
Blanc Fumé de Pouilly	119.95	net				
2011 Château de Beaucastel Châteauneuf-du-Pape Rouge						
Futures	please inquire					