



WINE MERCHANTS, INC.

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

FEBRUARY, 2013

LEONETTI CELLAR

We are offering the new releases of Leonetti Cellar in February, prior to their release in March. Leonetti reds continue to amaze us with their outstanding quality. At a recent tasting, these wines showed the most complex tannin structures of any of their vintages to date. The preservation of the natural glycerine showcases the talented hand of winemaker Chris Figgins. They are among the best wines made in Washington. Credit card payments are being accepted to guarantee your order.

Please confirm availability before sending payment.

2010 Leonetti Cellar Sangiovese

Columbia Valley 69.95 net

2011 Leonetti Cellar Merlot

Columbia Valley 79.95 net

2010 Leonetti Cellar Cabernet Sauvignon

Walla Walla Valley 94.95 net

2010 Leonetti Cellar Reserve

Walla Walla Valley 149.95 net

2009 BORDEAUX

Situated in the village of Soussans in the Margaux appellation, Château La Tour de Mons is a Cru Bourgeois that dates to the 12th Century when it was a feudal fief of 200 hectares. The property was renovated in 1615 with the marriage of Pierre de Mons to the sole daughter of the Baron de Soussans. Today, the watchtower is gone, and it is now a 35-hectare vineyard, close to the Garonne River. The 2009 Château La Tour de Mons shows a blackberry, currant, and Asian spice aroma. It remains one of the few "known name" Bordeaux that sells for a reasonable price.

The second wine of 2009 Château Smith Haut Lafitte, (a wine that scored 100 points by Robert Parker), the 2009 Le Petit Haut Lafitte is a blend of 55% Cabernet Sauvignon and 45% Merlot that sees the same vinification and barrel aging as the first wine. The mineral-scented aroma is clearly Pessac-Léognan in character. The wine sings of sweet spices and cassis. This is an amazing wine that outshines many châteaux' first level bottles.

2009 Château La Tour de Mons

Margaux 25.00 20.75VS

2009 Château Le Petit Haut Lafitte

Pessac-Léognan 48.00 39.84VS

VISITS AT THE SHOPS

AVENNIA RED BLENDS

The first release of the 2010 Avennia Bordeaux-styled red blends will happen in February. The 2010 Avennia Red 'Gravura' is a blend of 54% Cabernet Sauvignon, 40% Merlot, and 6% Cabernet Franc that is styled after the wines produced in Bordeaux's Graves region. The 2010 Avennia Red 'Sestina' is a blend of 73% Cabernet Sauvignon, 18% Merlot, and 9% Cabernet Franc that is meant to showcase old world style with Washington State fruit. Come in and taste these wines, and meet the winemaker on Saturday, February 16th at both shops.

2010 Avennia Red 'Gravura'

Columbia Valley 35.00 29.05VS

2010 Avennia Red 'Sestina'

Columbia Valley 50.00 41.50VS

Taste these wines on Saturday,

February 16th at both shops from 11AM-5PM

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

2010 OWEN ROE REDS

Winemaker David O'Reilly will be at the shops on Saturday, February 9th to showcase his juicy, impressive, new 2010 big reds. The Vintage produced wines will lower alcohol, softer tannins, and a tiny bit more acidity than what is the norm for Washington State. These wines will impress you with their charming drinkability, but we feel they have the ingredients to last for a decade.

2010 Owen Roe Red

Yakima Valley 44.00 36.52VS

2010 Owen Roe Cabernet Franc 'Rosa Mystica'

Yakima Valley (Limited) 44.00 36.52VS

2010 Owen Roe Cabernet Sauvignon '1973 Block'

'Red Willow Vineyard' 77.00 63.91VS

2010 Owen Roe Cabernet Sauvignon

'DuBrul Vineyard' 77.00 63.91VS

Taste these wines on Saturday,

February 9th at both shops from 11AM-5PM

David O'Reilly 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.

2011 CEP PINOT NOIR

The 2011 Cep Pinot Noir shows balance, elegance, and complexity, as it is de-classified barrels of Peay Vineyards Pinot Noirs. Peay is one of our favorite producers on the Sonoma Coast. The expression of Pinot Noir is captured in its high toned, feminine aroma of raspberry, strawberry, sweet spices, and black tea notes. The 2011 Cep Pinot Noir is delicious to enjoy now, and it will make a wonderful complement to the Columbia, Copper, and Yukon River salmon this year. We recommend stashing some now as good Pinot Noir is getting difficult to source.

2011 Cep Pinot Nor
Sonoma Coast 29.00 24.07VS

FEATURED WINES: LA CHABLISIENNE CHABLIS

La Chablisienne is a cooperative of nearly 300 growers that makes thirty different 'Crus'—six Grand Crus, fifteen Premier Crus, Chablis, and Petit Chablis. Growing in Kimmeridgian soils on slopes along both sides of the River Serein, Chablis wines each develop a terroir based on the exposure of the vineyard to the sun. Vinification of the grape juice produced by each grower varies according to the different terroirs. La Chablisienne wines have bold aromas, rich palate impressions, and a fine mineral touch. Come in and taste these excellent wines on Saturday, February 23rd at both shops.

2011 Henry de Vezelay Bourgogne
13.00 10.79VS

2010 La Chablisienne Petit Chablis
'Pas Si' 17.00 14.11VS

2010 La Chablisienne Chablis
'Pierrelee' 20.00 16.60VS

2010 La Chablisienne Chablis Vieilles Vignes
'Les Vénérables' 25.00 20.75VS

2010 La Chablisienne Chablis
'Montmains' 25.00 20.75VS

2010 La Chablisienne Chablis
'Côte de Lechet' 25.00 20.75VS

2010 La Chablisienne Chablis
'Montée de Tonnerre' 30.00 24.90VS

*Taste a selection of these wines on Saturday,
February 23rd at both shops from 11AM-5PM*

SUPER BOWL WINNERS

Because the Super Bowl is held in New Orleans this year, it seems appropriate that one serves Creole jambalaya, Cajun jambalaya (*no tomatoes*), gumbo, or étouffée for the main course on Super Bowl Sunday. However, many folks will be stewing over how their Super Bowl chili should be made—with or without beans. Either way, the melding of Spanish and French influences in these dishes calls for powerful, hearty reds to match their deep, rich flavors. Here are a collection that our staff picked as winners, perfect for Super Bowl sipping. Sample a selection of these wines on Saturday, February 2nd at both shops.

2011 Notre Dame des Pallières Côtes-du-Rhône
'Les Riens' 12.00 9.96VS

2010 Maison L'Aiglon Saint-Chinian
Grande Réserve 12.00 9.96VS

2010 Domaine Tour Trecavel Minervois
'Le Fou' 12.00 9.96VS

2011 Le Grange de Piaugier Côtes-du-Rhône
12.00 9.96VS

2010 Pas de L'Estradelle Fitou
13.00 10.79VS

2011 Filón Garnacha
Calatayud 13.00 10.79VS

2010 Château de Vaugelas Corbières
'Le Prieuré' 13.00 10.79VS

2010 Dauvergne Ranvier Côtes-du-Rhône
13.00 10.79VS

2010 Clos La Coutale Cahors
17.00 14.11VS

2010 J. Palacios Mencía 'Pétalos'
Bierzo 22.00 18.26VS

2008 Muga Reserva
Rioja 25.00 20.75VS

*Taste a selection of these wines on Saturday,
February 2nd at both shops from 11AM-5PM*

Ravenna Shop

6500 Ravenna Avenue NE

Seattle, WA 98115

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Queen Anne Shop

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Seattle, WA 98109

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2012 CÔTES DE CIEL VIOGNEIR

There is a new wine on the shelves from the owners of Ciel du Cheval Vineyard, the now famous property on Red Mountain owned by the Holmes family. Their first wine is Viognier, the 2012 Côtes de Ciel Viognier 'Ciel du Cheval Vineyard' and it is a crisp, apple scented version that has good balance and lovely stonefruit character.

2012 Côtes de Ciel Viognier 'Ciel du Cheval Vineyard'
Red Mountain 18.00 14.94VS

2011 EFESTÉ CHARDONNAY 'LOLA'

The 2011 Efesté Chardonnay 'Lola' is named after the granddaughter of the Ferrelli family, partners in the winery. It has lovely floral notes and a racy style that reminds us of an old world version of this variety. The palate has a creamy texture and focused acidity. Winemaker Brennon Leighton described the finish stating that it "reminds me of walking along the beach on a foggy autumn morning." We are still chewing over that line!

2011 Efesté Chardonnay 'Lola' 'Evergreen Vineyard'
Columbia Valley 32.00 26.56VS

2010 CHANDON DE BRIAILLES

Chandon de Briailles has been owned by the same family since 1834, and currently belongs to the Count and Countess Aymard-Claude de Nicolay and their children. Situated just north of Beaune in Côte d'Or, the domain extends over 34 acres in the villages of Savigny-lès-Beaune, Pernand-Vergelesses, and Aloxe-Corton. We are offering the fine 2010 vintage, wines with earthy complexity and a juicy, easy-to-enjoy style.

2010 Chandon de Briailles Pernand-Vergelesses 1^{er} Cru
'Ile de Vergelesses' Blanc 50.95 net

2010 Chandon de Briailles Savigny-les-Beaune 1^{er} Cru
'Aux Forneaux' 39.95 net

2010 Chandon de Briailles Savigny-les-Beaune 1^{er} Cru
'Les Lavières' 46.95 net

2010 Chandon de Briailles Pernand-Vergelesses 1^{er} Cru
'Les Vergelesses' 40.95 net

2010 Chandon de Briailles Pernand-Vergelesses 1^{er} Cru
'Ile de Vergelesses' 50.95 net

2010 Chandon de Briailles Corton-Marechaudes
Grand Cru 101.95 net

2010 Chandon de Briailles Corton-Clos du Roi
Grand Cru 139.95 net

2010 CAMPOGIOVANNI

Produced by the Agricola San Felice from their Montalcino property, the 2010 Campogiovanni Rosso di Montalcino is described on their website as "smooth and full-fruited". This aptly describes the blackberry and cassis scented red made with Brunello clones. There is a remarkable drinkability for such a young wine, and it marries well with veal dishes and game recipes. It's a crowd-pleaser.

2010 Campogiovanni Rosso
Montalcino 20.00 16.60VS

2011 ALDO CONTERNO DOLCETTO

The 2011 Poderi Aldo Conterno Dolcetto d'Alba 'Masanté' comes from vineyards in the Bussia section of Monforte d'Alba, and is vinified for eight months in stainless steel vats. The wine has a striking aroma of blueberries and red currants, a faint earthy note, and more fruit than a roadside stand in Yakima.

2011 Poderi Aldo Conterno Dolcetto d'Alba
'Masanté' 23.00 19.09VS

2008 PRODUTTORI DEL BARBARESCO

"Simply put, these are the very best young Riservas I have ever tasted from the Produttori." - Antonio Galloni of the *Wine Advocate*

The 2008 Produttori del Barbaresco Single Vineyard Crus will be released soon. Because 2008 is a great vintage in Piemonte, we expect these wines will sell out quickly. Only limited quantities are available. The price is 54.95 net per bottle for all of the wines (*same as last year*) and already includes the Vintage Select Buyers' Club discount. Pre-payment is due upon confirmation of your order. Delivery is expected later this Spring.

2008 Produttori del Barbaresco Riserva
Montefico, Montestefano, Muncagotta,
Ovello, Pajé, Pora, Rio Sordo
Single Vineyards (Limited) 54.95 net

2010 GR-174

Named for a walking path that crosses through Priorat, the 2010 Casa Gran del Suirana is a fruit forward blend of Garnatxa, Carinyena, and Cabernet Sauvignon which is aged for five months in French oak barrels. Ripe and filled with red currant fruit, it is a great match for fried chicken.

2010 Casa Gran del Suirana 'GR-174'
Priorat 18.00 14.94VS

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

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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 QueenAnne

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

TASTINGS AT BOTH SHOPS

Saturday February 2nd 11AM-5PM *free*
Super Bowl Winners

Saturday February 9th 11AM-5PM *free*
2010 Owen Roe Reds

*David O'Reilly will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM*

Saturday February 16th 11AM-5PM *free*
Avennia Bordeaux-style Blends

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

Saturday February 23rd 11AM-5PM *free*
2010 La Chablisienne Chablis

VERY LIMITED QUANTITIES

2010 Doubleback Cabernet Sauvignon

Walla Walla Valley 94.95 net

2010 Doyenne Syrah 'Grand Ciel Vineyard'

Red Mountain 62.00 51.46VS

2010 DeLille Cellars Red 'Harrison Hill'

Snipes Mountain 80.00 66.40VS

2009 Forman Cabernet Sauvignon

Napa Valley 95.00 78.85VS

2008 Aldo Conterno Barolo 'Cicala'

Monteforte d'Alba 114.95 net

2010 Domaine de Montille Burgundies - please inquire.