

JANUARY, 2013

HAPPY NEW YEAR 2013!

We would like to take a moment to thank you for your business in 2012. With all the changes in the wine trade during the last year, your support has allowed us to remain viable and continue to provide great wines and events. We look forward to an exciting year in 2013. Thanks from all our staff.

FÊTE DU BORDEAUX DINNER & TASTING

Monday, January 21st - 6PM
Columbia Tower Club, Seattle

Guests of Honor

Jean-Charles Cazes – Châteaux Lynch Bages
& Château Ormes de Pez

Anthony Barton – Châteaux Léoville Barton
& Château Langoa Barton

Hervé Berland – Châteaux Montrose
& Château Tronquoy Lalande

Reception

Champagne Nicolas Feuillatte Brut

Wines

Blanc de Lynch Bages 2011

Château Tronquoy Lalande 2010 – *Saint-Estèphe*

Château Ormes de Pez 2010 – *Saint-Estèphe*

Château Langoa Barton 2010 – *Saint-Julien*

Château Lynch Bages 2010 – *Pauillac*

Château Léoville Barton 2010 – *Saint-Julien*

Château Montrose 2010 – *Saint-Estèphe*

Château Langoa Barton 2005 – *Saint-Julien*

Château Lynch Bages 2003 – *Pauillac*

Château Montrose 2000 – *Saint-Estèphe*

Château Léoville Barton 1999 – *Saint-Julien*

Château Lynch Bages 1995 – *Pauillac*

Château Montrose 1995 – *Saint-Estèphe*

Château Suduiraut 1997 – *Sauternes*

\$235 per person includes tax & gratuity

Credit card reservations required

RSVP to McCarthy & Schiering Wine Merchants
206-524-9500

VISITS AT THE SHOPS CASA VENTURA SPANISH WINES

A very appealing range of new Spanish wines from Casa Ventura Imports caught our attention. Come in and sample these new discoveries and traditional flavors with Laura Stiff, the Casa Ventura representative on Saturday, January 5th. It's a great way to start the new year's tasting schedule.

2011 Pardevalles Albarin

Tierra de León 17.00 14.11VS

2010 Bodegas del Medievo Seleccion Especial

Rioja 14.00 11.62VS

2009 Pardevalles Prieto Picudo 'Gamonal'

Tierra de León 20.00 16.60VS

2011 Agnès de Cervera 'La Petit Agnès'

Priorat 18.00 14.94VS

2010 Sofros Tinta de Toro

Toro 32.00 26.56VS

Taste these wines on Saturday,

January 5th at both shops from 11AM-5PM

Laura Stiff will be at the Ravenna shop from 11:30AM-2:00PM

and at the Queen Anne shop from 2:30PM-5PM

2010 EIGHT BELLS REDS

The 2010 Eight Bells Roosevelt Red is 100% Merlot—50% from Red Willow Vineyard and 50% from Hedges Vineyard. The 2010 Eight Bells Shellback Red is a blend of 78% Cabernet Sauvignon, 6% Merlot, and 16% Syrah that features ripe aromas of plum, cedar, violet, and licorice. 2010 Eight Bells Red Mountain Cabernet Sauvignon Barrel Select is a blend of 76% Cabernet Sauvignon and 24% Cabernet Franc from the new Ambassador Vineyard. Come in and taste these new wines on Saturday, January, 26th at both shops.

2010 Eight Bells Roosevelt Red

Columbia Valley 18.00 14.94VS

2010 Eight Bells Shellback Red

Columbia Valley 25.00 20.75VS

2010 Eight Bells Cabernet Sauvignon 'Barrel Select'

Red Mountain 35.00 29.05VS

Taste this wine on Saturday,

January 26th at both shops from 11AM-5PM

Andy Shepherd will be at the Ravenna shop from

11:30AM-2:00PM

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 DDO CHARDONNAY 'ARTHUR'

The 2011 Domaine Drouhin Chardonnay 'Arthur' will convince even the most diehard Francophiles that great wines are being made in the United States. Tasting like fine white Burgundy, the hazelnut and apple blossom aroma reminds one of a finely made Meursault 1^{er} Cru wine. Sporting a brand new label, the wine is beginning to look more French than Oregonian. As it breathes, notes of nutmeg, butter cream, and honey combine to give it serious complexity. The underlying acidity of the 2011 vintage keeps it racy and crisp. This is the model for all future Oregon Chardonnays with which to compare themselves.

2011 Domaine Drouhin Chardonnay 'Arthur'

Dundee Hills 33.00 27.39VS

Taste this wine on Saturday,

January 19th at both shops from 11AM-5PM

FEATURED WINES: TENUTA DELLE TERRE NERE

Tenuta delle Terre Nere is located on Sicily's Mount Etna, and its vineyards are believed to be the highest in Italy, with some sites located more than 1,000 meters above sea level. 700,000 years of volcanic eruptions have created endless soil differentiations, resembling the diversity of soils in Burgundy. The late-ripening indigenous Nerello Mascalese and Nerello Cappuccio yield aromatically complex wines, with fine tannins and a quality that reminds one of a cross between Pinot Noir and Nebbiolo. Many of the best sites are still planted to old vines that were resistant to phylloxera. Terre Nere's top selections are aged in 25% new French oak. Come in and taste these wines on Saturday, January 12th at the shops.

2011 Tenuta delle Terre Nere Bianco

(Very Limited) 17.00 14.11VS

2011 Tenuta delle Terre Nere Rosso

16.00 13.28VS

2010 Tenuta delle Terre Nere Rosso

'Santo Spirito' 40.00 33.20VS

2010 Tenuta delle Terre Nere Bianco

'Feudo di Mezzo' 40.00 33.20VS

2010 Tenuta delle Terre Nere Bianco

'Guardiola' 40.00 33.20VS

2010 Tenuta delle Terre Nere Bianco

'Calderara Sottana' 40.00 33.20VS

Taste a selection of these wines on Saturday,

January 12th at both shops from 11AM-5PM

2010 NORTH VALLEY PINOT NOIR

Winemakers James Cahill and Tony Soter create North Valley Pinot Noirs from a diverse set of clones, soil types, and microclimates, all within the Willamette Valley appellation. The wine sees only 5 to 15% new oak, the balance being 2 to 3 year old barrels. The 2010 North Valley Pinot Noir is a show stopper. There are earthy scents from the Jory soil portions, a hint of lavender, red fruit elements, and a touch of baker's chocolate. A taste of clove marries well with the wild cherry flavor. This an early drinking Pinot Noir, perfect for serving with salmon and veal dishes.

2010 Soter North Valley Pinot Noir

Willamette Valley 32.00 26.56VS

2009 CAMBON LA PELOUSE

The Féret Guide states that Château Cambon La Pelouse is "one of the oldest in the region and that its products have made a great contribution over the years to the reputation of the wines of the Médoc." Dating to the time of the French Revolution, the 60 hectare property is adjacent to Château Giscours and Château Cantemerle. The wine is matured in 50% new French oak for twelve months. The gravel based terroir is planted to 50% Merlot, 45% Cabernet Sauvignon, and 5% Petit Verdot. This yields a wine which offers licorice, vanilla, black cherry, earth, and cassis notes. Truly a great value in a region of expensive wine.

2009 Château Cambon La Pelouse

Haut-Médoc 25.00 20.75VS

2011 DOMAINE HUET VOUVRAY

There are nine hectares of vines in Le Haut Lieu, which abut the Rue de la Croix Buisée, where the family home is located. This vineyard is the original property of the family and the estate now owns more than thirty-five hectares in Vouvray. The Le Haut-Lieu soils are brown clay and chalk, making the most forward drinking wines of all their vineyards. The 2011 Domaine Huet Vouvray Sec 'Le Haut-Lieu' is a stunning wine. It is every bit a Chenin Blanc, but with enough acidity to marry well with raw oysters. There is a scent of bee's wax that speaks to the Chenin Blanc variety, but the wine is intensely crisp with a rich finish. Fabulous!

2011 Domaine Huet Vouvray Sec

'Le Haut-Lieu' 30.00 24.90VS

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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J.L. CHAVE 'MON COEUR'

The Chave family produces what are argueably the greatest wines of the Northern Rhône Valley, with the family owning land in the region dating back to 1481. Their holdings include parcels in Hermitage, Crozes-Hermitage, and Saint Joseph. The family also produces a negociant sourced wine, Côtes du Rhône 'Mon Coeur' and the 2010 vintage of this wine is an unbelievable value. It is a blend of Grenache and Syrah sources from four distinct terroirs—Visan, Vinsobres, Buisson, and Estezargues. The wine shows an aroma of game and minerals that begins to resemble their top properties in complexity. This is a lovely wine for winter sipping.

2010 J.L. Chave Côtes du Rhône
'Mon Coeur' 21.00 17.43VS

2010 DOMAINE ROGER BELLAND

The 2010 Domaine Roger Belland Bourgogne Rouge is a blend of cuvées from the parish of Maranges and from the low slopes of Chassagne-Montrachet. The soils are primarily limestone and the vines average 35 years of age. The wine is vinified at low temperatures, and given 12 months in French oak barrels to create a rounded tannin structure that is especially appealing at a young age.

2010 Domaine Roger Belland Bourgogne Rouge
(Limited) 25.00 20.75VS

2010 LESTRILLE CAPMARTIN BLANC

Château Lestrille-Capmartin Blanc is made by Estelle Roumage, whose family has owned the 96 acre property, located in the small town of St. Germain du Puch, since the end of the 19th century. The blend of Sauvignon Blanc, Sauvignon Gris, and Sémillon aged in neutral wood barrels shows the rich and round flavors possible when all three grapes are married. Try this with scallops in a cream sauce.

2010 Château Lestrille Capmartin Blanc
Bordeaux 15.00 12.45VS

2010 WOODWARD CANYON

The cool vintage of 2010 offered the chance to make more left-bank Bordeaux-styled wines in Washington State. The 2010 Woodward Canyon Cabernet Sauvignon 'Artist Series #19' is a blend of 87% Cabernet Sauvignon, 7% Merlot, 5% Cabernet Franc, and 1% Petit Verdot, with an alcohol level of 14.1%—quite a bit lower than previous vintages.

2010 Woodward Canyon Cabernet Sauvignon
'Artist Series #19' 50.00 41.50VS

2010 CASTELLARE CHIANTI

Sangiovetto and Canaiolo grown on south facing slopes in Castellina lend their fresh red cherry and black plum flavors to the 2010 Castellare Chianti Classico. On the palate, there is a burst of bing cherry flavor that melds into silky, sweet tannins and rich glycerin. This is a wine for rabbit stews, roast chicken, or spiced duck.

2010 Castellare Chianti Classico
Castellina in Chianti 22.00 18.26VS

2008 PRODUTTORI DEL BARBARESCO

The Produttori del Barbaresco, founded in 1958, now has 56 members and 100 hectares of Nebbiolo vineyards in the Barbaresco appellation, amounting to nearly one-sixth of the vineyards of the region. The 2008 Produttori Barbaresco 'Torre' shows a tightly wound aroma of tea leaf, dried cherry, clove, and licorice. It has medium body and is showing a lightly tannic nature at the moment, making us believe that it could use time in the cellar. This is a distinctive Barbaresco and the classic notes of tar and rose are very apparent.

2008 Produttori del Barbaresco 'Torre'
Barbaresco 35.00 29.05VS

2011 BRUNO GIACOSA ARNEIS

A big aroma of wisteria, acacia blossom, pear, and apricot set the 2011 Bruno Giacosa Arneis apart from most Italian whites. While dry, it is quite rich and full bodied. There is a silky texture to the wine that makes it pleasing on its own, but the wine really sings with bacon wrapped scallops or angels on horseback. It can handle salty notes with more eloquence than most Italian whites.

2011 Bruno Giacosa Arneis
Roero 33.00 27.39VS

2010 CAMINS DEL PRIORAT

The 2010 Alvaro Palacios Camins del Priorat is a blend of 60% Carignan, 30% Garnacha (*Grenache*), 5% Cabernet Sauvignon, and 5% Syrah. It has an aroma of blackberry, minerals, and flowers. Flavors of raspberry and red cherry are accented by a hint of white pepper. The tannins are gentle, and there is a marvelously complex finish.

2010 Alvaro Palacios 'Camins del Priorat
Priorat 22.00 18.26VS

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
JANUARY, 2013

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Ravenna Shop
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2401B Queen Anne Ave N
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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
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Subtotal	_____	9.5% Sales tax	_____	Total
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TASTINGS AT BOTH SHOPS

Saturday January 5th 11AM-5PM free
Casa Ventura Spanish Wines

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

Saturday January 12th 11AM-5PM free
Tenuta delle Terre Nere Etna Wines

Saturday January 19th 11AM-5PM free
2011 Domaine Drouhin Chardonnay 'Arthur'

Saturday January 26th 11AM-5PM free
2010 Eight Bells Reds

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

VERY LIMITED QUANTITIES

2011 Les Héritiers du Comte Lafon Mâcon
'Milly-Lamartine' 30.00 24.90VS

2011 Les Héritiers du Comte Lafon Mâcon-Uchizy
'Les Maranches' 40.00 33.20VS

2011 Les Héritiers du Comte Lafon Mâcon-Chardonnay
'Clos de la Crochette' 40.00 33.20VS

2008 Aldo Conterno Barolo 'Colonnello, Cicala, Romirasco'
Monforte d'Alba please inquire

2010 Foradori Teroldego 'Morei'
Vigneti delle Dolomiti 40.00 33.20VS

2010 Domaine Chandon de Briailles Burgundies - please inquire.