



**McCarthy &
Schiering**

WINE MERCHANTS, INC.

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

MARCH, 2013

WASHINGTON WINE MONTH KEVIN WHITE RHÔNE-STYLE BLENDS

The 2011 Kevin White Red 'La Fraternité' is a blend of 43% Mourvèdre, 42% Grenache, and 14% Syrah aged in neutral oak with fruit from Upland and Olsen Vineyards. It shows lots of white pepper and sweet cherry flavor. The 2011 Kevin White Red 'En Hommage' is a blend of 50% Syrah and 50% Grenache that features huge black and red currant flavors. We were impressed by the purity and length of flavor in both of these wines. Come in and meet Kevin on March 16th and taste his wines.

2011 Kevin White Red 'La Fraternité'

Yakima Valley 20.00 16.60VS

2011 Kevin White Red 'En Hommage'

Yakima Valley 25.00 20.75VS

Taste these wines on Saturday,

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

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

2010 BETZ FAMILY

Our small allocation of the 2010 Betz Family 'Clos de Betz' and 'Père de Famille' will arrive in March. The wines are bold expressions of Washington State fruit from a vintage that saw warmer weather on October 1st than on June, July, or August 1st. The long cool growing season provided intense ripe fruit flavor, but with good firm acidity and tannin. These will be long aging wines.

2010 Betz Family Red 'Clos du Betz'

Columbia Valley (Limited) 60.00 49.80VS

2010 Betz Family Cabernet Sauvignon

'Père de Famille'

Columbia Valley (Limited) 75.00 62.25VS

2011 SYNCLINE WINES

The 2011 Syncline Marsanne 'Boushey Vineyard' is one of the best versions of this varietal that we've ever tasted. The 2011 Syncline Subduction Red is a Côtes-du-Rhône masquerading as a Washington wine—great new discoveries.

2011 Syncline Marsanne 'Boushey Vineyard'

Yakima Valley 26.00 21.58VS

2011 Syncline Subduction Red

Columbia Valley 20.00 16.60VS

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.

VISITS AT THE SHOPS GRAMERCY CELLARS

The 2012 Gramercy Cellars Rosé is out just in time for Easter. The wine is a blend of 46% Cinsault, 32% Grenache, and 22% Syrah that all comes from the Olsen Vineyard. It is modeled after the producer in Provence, Château Peyrassol. The 2010 Gramercy Syrah 'Lagniappe' ("a little something extra") is 100% Syrah from Red Willow Vineyard, Minick Vineyard, Olsen Vineyard, and Les Collines Vineyard. We will also feature the new 2010 Gramercy Walla Walla Cabernet Sauvignon. Come in and taste these wines, and meet Greg Harrington on Saturday, March 30th at both shops.

2012 Gramercy Cellars Rosé 'Olsen Vineyard'

Columbia Valley 28.00 23.24VS

2010 Gramercy Cellars Syrah 'Lagniappe'

Columbia Valley 59.00 48.97VS

2010 Gramercy Cellars Red 'L'Idiot du Village'

Columbia Valley (Limited) 55.00 45.65VS

2010 Gramercy Cellars Cabernet Sauvignon

Walla Walla Valley 55.00 45.65VS

Taste these wines on Saturday,

March 30th at both shops from 11AM-5PM

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

2011 ANDREW WILL BLACK LABELS

The black label wines of Andrew Will are varietal bottlings that use fruit from Two Blondes Vineyard, Champoux Vineyard, and Ciel du Cheval Vineyard. They show the sweet and delicious character of these premier vineyards, each one being 100% varietal. The 2011 Andrew Will Cabernet Franc has Cuban tobacco leaf, black tea, and black cherry scents. The 2011 Andrew Will Cabernet Sauvignon shows cassis and black currant notes with hints of vanilla and truffle. Both are pure expressions of the grape varieties, and each was aged in Taransaud and Gamba barrels. These are a lot of wine for the price.

2011 Andrew Will Cabernet Franc

Columbia Valley 29.00 24.07VS

2011 Andrew Will Cabernet Sauvignon

Columbia Valley 29.00 24.07VS

2011 MARK RYAN 'THE VINCENT'

The 2011 Mark Ryan Red 'The Vincent' had to be very good to follow the uniquely popular 2010 version—and it is! A blend of 60% Cabernet Sauvignon and 40% Syrah, the wine was made completely under the supervision of Mark McNeilly at Artifex Wine Company in Walla Walla. It shows lots of black raspberry and vanilla notes in the aroma, a quality seldom found in value blends. The texture and glycerine of the wine give it body and elegance that clearly is worth a pretty penny.

2011 Mark Ryan Red 'The Vincent'
Columbia Valley 20.00 16.60VS

FEATURED WINES: 2011 SANCERRE

The 2011 vintage in the villages of Sancerre and Pouilly-Fumé was tricky to gauge. Warmer than usual temperatures at the end of winter led to an early bud break, around the first week in April. A very warm, dry spring with little rainfall caused rapid vine growth, leaving less than 55 days between bud break and flowering (*65 days is normal*). Flowering was over by the end of May. The summer was cooler than usual, but this didn't slow the pace. Harvesting lasted over a month, with intermittent storms creating problems of rot and botrytis for some producers. Those who wisely chose to bring in fruit early avoided many problems and created wines that are soft and mellow with a naturally sweet flavor. The wines are round, fresh, and balanced.

2011 Domaine de la Garenne Sancerre
20.00 16.60VS

2011 Henri Bourgeois Sancerre
'Grande Réserve' 20.00 16.60VS

2011 Domaine Dauley Sancerre
21.00 17.43VS

2011 Domaine Tabordet Sancerre
21.00 17.43VS

2011 Pascal & Nicolas Reverdy Sancerre
'Cuvée Les Coûtes' 24.00 19.92VS

2011 Château La Rabotine Sancerre
25.00 20.75VS

2011 Domaine Pastou Sancerre
25.00 20.75VS

2011 Vacheron Sancerre
33.00 27.39VS

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

2010 WALLA WALLA VINTNERS

Three new reds from Walla Walla Vintners are now in the market. The 2010 Walla Walla Vintners Sangiovese has a very Tuscan taste. The dried cherries and sage notes combine with a bit of wood smoke to create a Super Tuscan-like aroma. The 2010 Walla Walla Vintners Cabernet Franc is all about tobacco leaf. Pass a Royal Jamaican Churchill underneath your nose and you'll get the idea. The 2010 Walla Walla Vintners Syrah is a pepper and allspice red with smoked meat elements.

2010 Walla Walla Vintners Sangiovese
Columbia Valley 25.00 20.75VS

2010 Walla Walla Vintners Cabernet Franc
Columbia Valley 29.00 24.07VS

2010 Walla Walla Vintners Syrah
Columbia Valley 33.00 27.39VS

2009 NAPANOOK ESTATE RED

For a restrained Napa Valley red, try the 2009 Napanook Estate Red, made from grapes grown in the historic Napanook Vineyard in Yountville, originally planted in 1836 by George C. Yount. It was the core vineyard for the legendary wines of Inglenook. Lively fruit, soft tannins, and early maturing characteristics are the qualities that winemaker Christian Moueix seeks out for this blend. The 2009 Napanook Estate Red is a lovely, complex wine, filled with notes of plum and tobacco leaf. A combination of 87% Cabernet Sauvignon, 5% Cabernet Franc, and 8% Petit Verdot, it is a precise wine, with chocolate and cedar notes, and a long finish. Only 20% new French oak was employed. This wine is pleasing to taste now, but will age gracefully for a decade.

2009 Napanook Estate Red
Napa Valley 60.00 49.80VS

2012 FOUQUETTE PROVENCE ROSÉ

One of the first dry French Provence Rosés to arrive was one of our favorites last year. The 2012 Domaine de la Fouquette Rosé has a fruit-filled aroma of cranberry, huckleberry, and peach. It is crisp and dry on the palate and shows vibrant acidity. This arrives just in time to serve with Easter ham. The saltiness of ham really works best with dry rosés.

2012 Domaine de la Fouquette Rosé
'Cuvée Rosée d'Aurore' 18.00 14.94VS

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

2011 LIGER-BELAIR BOURGOGNE

Forward and easy to drink now, the 2011 Liger-Belair Bourgogne Blanc has a floral aroma of acacia blossom and a touch of wild flowers. It is rich without being oaky, and has seen little new wood. This is an excellent example of the deft winemaking of Thibaut Liger-Belair.

2011 Liger-Belair Bourgogne Blanc
Burgundy (Limited) 23.00 19.09VS

DOMAINE DE LA PEPIÈRE MUSCADETS

Marc Ollivier and Rémi Branger make what are arguably the finest Muscadets in the world. Working with native yeasts and focusing on single terroirs, they produce striking, mineral-scented, crisp whites that each express their soils. The wines are ideally suited to Northwest seafood and are the perfect companion to local oysters. We have a small quantity of 1.5 liter bottles of these Muscadets available. Please let us know what you would like as soon as possible.

2011 Domaine de la Pepière Muscadet
Sur Lie 14.00 11.62VS

2011 Domaine de la Pepière Muscadet
'Clos des Briords' 17.00 14.11VS

2010 Domaine de la Pepière Muscadet
'Clos des Briords' 1.5 Liter 35.00 29.05VS

2010 Domaine de la Pepière Muscadet
'Granite de Clisson' 1.5 Liter 48.00 39.84VS

2009 Domaine de la Pepière
'Cuvée Trois' 1.5 Liter 48.00 39.84VS

2009 FATTORIA DI PETROIO CHIANTI

The 2009 Fattoria di Petroio Chianti Classico is a great value. It's a blend of 85% Sangiovese, and the other 15% is a mixture of Colorino, Canaiolo, Malvasia Nera, and Merlot. The wine shows a bold aroma of violets and dried cherries—classic Sangiovese. On the palate, bing cherry and black plum flavors abound. There is a lovely texture and the wine has grip, making it an excellent accompaniment to grilled meats and poultry.

2009 Fattoria di Petroio Chianti Classico
Castelnuovo Berardenga 14.00 11.62VS

VIAS VOLCANIC WINES

We lovingly call Chris Zimmerman of Vias Imports "The Professor". His knowledge and passion for the wines he purveys is exceptional. It has become a tradition to have Chris do a tasting with his wines each year. Come in and taste a selection of wines grown in volcanic soils, and let Chris amaze you with his depth of understanding on Saturday, March 9th at both shops.

2010 Suavia Soave Classico
Verona 15.00 12.45VS

2011 Terredora Falanghina
Campania 15.00 12.45VS

2010 Suavia Soave Classico
'Montecarbonare' 30.00 24.90VS

2010 Terradora Aglianico
Campania 15.00 12.45VS

2005 Terradora Taurasi
'Pago dei Fusi' 50.00 41.50VS

*Taste a selection of these wines on Saturday, March 9th at both shops from 11AM-5PM
 Chris Zimmerman will be at the Ravenna shop from 11:30AM-2:00PM
 and at the Queen Anne shop from 2:30PM-5PM*

SANDRONE

A new set of vintages of Sandrone wines have just arrived and they are truly exceptional. The purity of fruit, exquisite balance, and remarkable concentration puts these wines in a class of their own. Come in and taste the varietal wines of Dolcetto d'Alba, Barbera d'Alba, and Nebbiolo d'Alba on Saturday, March 23rd at both shops. Limited amounts of the 2008 Sandrone Barolos are available—please inquire before sending in payment.

2011 Sandrone Dolcetto d'Alba
 23.00 19.09VS

2010 Sandrone Barbera d'Alba
 38.00 31.54VS

2010 Sandrone Nebbiolo d'Alba
'Valmaggione' 48.00 39.84VS

Taste the above three wines on Saturday, March 23rd at both shops from 11AM-5PM

2008 Sandrone Barolo
'Le Vigne' (Limited) 140.00 116.20VS

2008 Sandrone Barolo
'Cannubi Boschis' (Limited) 150.00 124.50VS

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





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WINE MERCHANTS, INC.

6500 Ravenna Avenue NE
Seattle, Washington 98115

Vintage Select Newsletter

MARCH, 2013

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

Queen Anne Shop
2401B Queen Anne Ave N
Seattle, WA 98109
(206) 282-8500

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 March 9th 11AM-5PM free
Vias Italian Volcanic Wines

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

Saturday March 16th 11AM-5PM free
Kevin White Reds

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

Saturday March 23rd 11AM-5PM free
Sandrone Dolcetto, Barbera, & Nebbiolo

Saturday March 30th 11AM-5PM free
Gramercy Cellars

*Greg Harrington 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 Doubleback Cabernet Sauvignon

Walla Walla Valley 94.95 net

2008 Silver Oak Cabernet Sauvignon

Napa Valley 110.00 91.30VS

2009 Dunn Cabernet Sauvignon 'Howell Mountain'

Napa Valley 87.95 net

2004 Den Hoed Cabernet Sauvignon 'Andreas'

Horse Heaven Hills 82.00 68.06VS

2008 Dunham Cabernet Sauvignon 'Artist Series'

'Lewis Vineyard' 76.00 63.08VS