



AUGUST, 2013

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

THE 2013 MCCARTHY & SCHIERING SUMMER CASE

Our summer case includes a range of tasty whites, a dry rosé, and a selection of easy-to-quaff reds, each designed for summer sipping—backyard barbecuing, deckside imbibing, and poolside partaking.

2012 Château de Campuget Rosé <i>Costières de Nîmes</i>	10.00	8.30VS
2012 Le Jade Picpoul de Pinet <i>Côteaux du Languedoc</i>	12.00	9.96VS
2010 Bodegas Ontañón Blanco 'Vetiver' <i>Rioja Baja</i>	13.00	10.79VS
2012 Château Ducasse Blanc <i>Bordeaux</i>	16.00	13.28VS
2011 Christopher Michael Pinot Gris <i>Oregon</i>	12.00	9.96VS
2012 Cave de Lugny Mâcon-Villages <i>'La Côte Blanche'</i>	11.00	9.13VS
2011 For a Song Chardonnay <i>Columbia Valley</i>	11.00	9.13VS
2011 For a Song Pinot Noir <i>Willamette Valley</i>	20.00	16.60VS
2009 Prado Rey Roble <i>Ribera del Duero</i>	12.00	9.96VS
2011 La Grange de Piaugier Côtes-du-Rhône <i>Sablet</i>	12.00	9.96VS
2011 Finca Domingo Malbec <i>Salta</i>	13.00	10.79VS
2009 Cantele Salice Rosso <i>Salentino</i>	13.00	10.79VS
2013 McCarthy & Schiering Summer Case <i>in a cardboard box</i>	129.95	net

2012 SPARKMAN CHARDONNAY

The newly released 2012 Sparkman Cellars Chardonnay 'Lumière' is a blend of Stillwater Creek and French Creek Vineyard fruit that was aged in 40% new French oak. It has a vibrant acidity, (*a pH of 3.43*) that gives it a crisp style. Winemaker Chris Sparkman suggests it with Dungeness crab in drawn butter.

2012 Sparkman Chardonnay 'Lumière' <i>Columbia Valley</i>	32.00	26.56VS
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VISITS AT THE SHOPS SYNCLINE

James and Poppie Mantone have been making some of the best values in Washington wine for over a decade. They have a series of excellent new releases which we will showcase on Saturday, August 3rd at the shops. Of particular interest are the new sparkling wines as these are some of the finest produced locally.

2010 Syncline Blanc de Blancs 'Scintillation' <i>'Celilo Vineyard'</i>	40.00	33.20VS
Syncline Brut Rosé <i>'Celilo Vineyard'</i>	32.00	26.56VS
2011 Syncline Grenache <i>Columbia Valley</i>	25.00	20.75VS
2011 Syncline Mourvèdre <i>Columbia Valley</i>	30.00	24.90VS

*Taste these wines on Saturday,
August 3rd at both shops from 11AM-5PM
The Mantones will be at the Ravenna shop from 11:30AM-2:00PM and
at the Queen Anne shop from 2:30PM-5PM*

2012 DELILLE CELLARS WHITES

Summer is the perfect release time for the new whites from DeLille Cellars. The 2012 Chaleur Estate Blanc is a beauty. Crisp and clean, there is a lovely hint of fig from the Semillon fruit. It is wise to stash a supply of Chaleur Estate Blanc, as each year, the wine disappears before the next vintage is released. The 2012 Doyenne Roussanne has a pretty aroma of quince and yellow apple. It has a rich style but there is plenty of juicy acidity to keep it fresh. These are lovely wines for serving with local seafoods. Come in and sample these wines on Saturday, August 17th at both shops.

2012 DeLille Cellars Chaleur Estate Blanc <i>Columbia Valley</i>	36.00	29.88VS
2012 Doyenne Roussanne <i>Red Mountain</i>	37.00	30.71VS

*Taste these wines on Saturday,
August 17th at both shops from 11AM-5PM
Jim Gratton 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.

2012 CHÂTEAU DUCASSE BLANC

The 2012 Château Ducasse Bordeaux Blanc is very different from others in the appellation. Winemaker Hervé Dubourdieu uses a high proportion of Semillon, the blend being 60% Sémillon, 35% Sauvignon Blanc, and a touch of Muscadelle, to craft one of the Bordeaux appellation's richest whites at its price point. The average vine age is between 45-48 years of age. The wine has subtle hints of fig and date.

2012 Château Ducasse Blanc

Bordeaux 16.00 13.28VS

FEATURED WINES: MOUNT ETNA - THE NEW BUZZ

Quietly but efficiently, a small group of dedicated winemakers is crafting wines from grapes grown high on the slopes of Mount Etna, in the shadow of the volcano. The white wines made from Carricante grapes have the echo of fine white Burgundy, and the reds made from Nerello Mascalese remind tasters of a cross between Barolo and red Burgundy. These wines are creating a buzz among wine writers, easily capturing attention with their cool-climate complexity. Come in and sample a range on Saturday, August 24th at both shops.

2012 Tenuta delle Terre Nere Etna Bianco

Mount Etna 20.00 16.60VS

2011 Tascante Carricante 'Buonora'

Terre Siciliane 20.00 16.60VS

2010 Planeta Carricante Bianco

Sicilia 38.00 31.54VS

2011 Passopisciaro Bianco

'Guardiola' 35.00 29.05VS

2010 Tenuta delle Terre Nere Etna Rosso

'Santo Spirito' (Limited) 40.00 33.20VS

2010 Tenuta delle Terre Nere Etna Rosso

'Feudo do Mezzo' (Limited) 40.00 33.20VS

2010 Tenuta delle Terre Nere Etna Rosso

'Sottana Calderara' 40.00 33.20VS

2010 Passopisciaro Etna Rosso

40.00 33.20VS

*Taste a selection of the above wines on Saturday,
August 24th at both shops from 11AM-5PM*

2010 Passopisciaro Etna Rosso

'Chiappemacine' (Limited) 65.00 53.95VS

2009 Passopisciaro Etna Rosso

'Sciaranuova' (Limited) 75.00 62.25VS

2010 OWEN ROE YAKIMA BLENDS

Winemaker David O'Reilly has produced three new Bordeaux-style blends from vineyards in Yakima Valley. These wines highlight the terroir of each vineyard, and bring to light the excellent fruit that is grown in Yakima Valley.

2010 Owen Roe Red 'DuBrul Vineyard'

Yakima Valley (Limited) 90.00 74.70VS

2010 Owen Roe Red 'Red Willow Vineyard'

Yakima Valley (Limited) 90.00 74.70VS

2010 Owen Roe Red 'Union Gap Vineyard'

Yakima Valley (Limited) 90.00 74.70VS

2010 BEAUX FRÈRES PINOT NOIRS

Mother Nature had it in for growers in Oregon from the very start of the season in 2010. Chilly, gray, wet weather carried on through the winter months. Flowering occurred on schedule, but then cold, wet weather returned and marred the fruit set, radically lowering yields. The year was a few weeks behind schedule, but birds delayed their migration and carried off tons of prime fruit. The yield was only 60% of normal. However, many fine wines resulted from these low yields, and the Beaux Frères are great examples of the tightly structured, opulently fruity wines of the vintage.

2010 Beaux Frères Pinot Noir

Willamette Valley 51.00 42.33VS

2010 Beaux Frères Pinot Noir

'The Beaux Frères Vineyard' 80.00 66.40VS

2010 Beaux Frères Pinot Noir

'The Upper Terrace' 100.00 83.00VS

A MAJOR MINER WINE

We were pleasantly surprised when we tasted the 2010 Miner Chardonnay Napa Valley. Memories of old favorites from days gone by came to mind. The wine is from a blend of vineyards in Carneros and Napa, with only 45% new French oak being used. A full third of the wine was aged in stainless steel, and only 50% of the wine saw malolactic fermentation. Between its \$30 price tag, its fresh apple aroma nuanced with vanilla, and its citrusy, balanced flavor, thoughts of the wines of the 1970's and 1980's from Napa Valley came back to life.

2010 Miner Chardonnay

Napa Valley 30.00 24.90VS

Ravenna Shop

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2012 LA CANA ALBARIÑO

Bodegas La Cana is located in the Salnes Valley, the northernmost portion of Rías Baixas, near the Atlantic Ocean. Planted in 1966, the vineyard has soil that is mostly sand. These Albarino grapes are farmed using the pergola system, tree-like training that allows the fruit to remain high off the ground, and winds to dry the grapes of moisture. Nearly three-quarters of the wine is fermented in stainless steel, with the balance elevated in large-format oak. The 2012 La Cana Albariño has flavors of white peaches, Bosc pears, and aplets in the aroma, and on the palate citrus fruits abound. The fruity flavor yet dry finish allows it to pair with complex foods—from halibut with a citrus/mango marinade to pulled pork sandwiches.

2012 La Cana Albariño
Rías Baixas 17.00 14.11VS

2011 DARNAUD CROZES-HERMITAGE

Farming 15 hectares of Crozes-Hermitage in the southern sector of the appellation, with parcels of 'La Roche de Glun', 'Pont de L'Isère,' and 'Mercuriol', Emmanuel Darnaud is becoming the rock star of the village. His brown clay soils are covered with alluvial stones, producing wines with forward fruit flavors. His wines are Syrah—they have smoked meat, olive, and black pepper, but they show a more Burgundian side of the variety. They have violet and blackberry notes, with silky finishes. These are worth your study if you are a Northern Rhône Syrah fan.

2011 Emmanuel Darnaud Crozes-Hermitage
26.00 21.58VS

2011 Emmanuel Darnaud Crozes-Hermitage
'Les Trois Chênes' 32.00 26.56VS

2012 KERMIT LYNCH ROSÉS

A new shipment of dry French rosés, all imported by Kermit Lynch, have just arrived and it is perfect timing. Many of the better rosé wines already in the market are beginning to run out. Don't expect a long supply of French rosé wines this year!

2012 Éric Chevalier Pinot Noir Rosé
Pays du Val de Loire 17.00 14.11VS

2012 Domaine de La Chanteluserie Rosé
Bourgueil 17.00 14.11VS

2012 Claude Geoffray Rosé (Château Thivoin)
Beaujolais 18.00 14.94VS

2012 Mas Champart Rosé
Saint Chinian 18.00 14.94VS

2012 Domaine Terrebrune Rosé
Bandol 32.00 26.56VS

SUMMER GRÜNERS

Complex, full-flavored, spicy whites with a distinctive white flower and cracked pepper edge—that's the taste one has come to expect from well-made Grüner Veltliner. These are summer whites that work equally well for sipping on the deck or pairing with local finfish and shellfish. The crisp acidity and dry finishes are matched by supple body. Grüner Veltliner is a late-ripening variety that handles cold weather in the winter. It does well in cool regions with extended growing seasons. Come in and taste a range from Austria and Washington and compare the styles on Saturday, August 10th at both shops.

2011 Domaine Wachau Grüner Veltliner Terrassen
Federspiel 16.00 13.28VS

2011 Franz Etz Grüner Veltliner
Kamptal 1.0 Liter 18.00 14.94VS

2011 Forstreiter Grüner Veltliner Kremser Kogl
Kremstal 18.00 14.94VS

2010 Glatzer Grüner Veltliner 'Dornenvogel'
Carnuntum 18.00 14.94VS

2012 W.T. Vintners Grüner Veltliner
'Underwood Mountain' 18.00 14.94VS

2012 Ott B Grüner Veltliner 'Am Berg'
Wagram 19.00 15.77VS

2012 Syncline Grüner Veltliner
'Underwood Mountain' 20.00 16.60VS

2011 Nigl Grüner Veltliner 'Freiheit'
Kremstal 21.00 17.43VS

2012 Bründlmayer Grüner Veltliner 'Terrassen'
Kamptal 24.00 19.92VS

2011 Hirsch Grüner Veltliner 'Heiligenstein'
Kamptal 26.00 21.58VS

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2012 ARCA NOVA VINHO VERDE

We love the crisp citrusy style of the 2012 Arca Nova Vinho Verde, so it was interesting to find this information about it on their website. "Vinho Verde is both the name of the community and the largest of 16 demarcated wine regions in Portugal. Wine has been produced in the region for over 2,000 years since the Romans brought vines to the region during the Roman Empire. Vinho Verde is located along the Atlantic coast in northern Portugal between the city of Oporto and the northern border with Spain." All fun to know, as the wine is fun to drink!

2012 Arca Nova Vinho Verde
11.00 9.13VS

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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Queen Anne Shop
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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
Subtotal _____		9.5% Sales tax _____	Total _____	

TASTINGS AT BOTH SHOPS

Saturday August 3rd 11AM-5PM free
New Wines from Syncline Cellars

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

Saturday August 10th 11AM-5PM free
Summer Grüner Veltliners

Saturday August 17th 11AM-5PM free
2012 DeLille Cellars Whites

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

Saturday August 24th 11AM-5PM free
The Wines of Mount Etna

VERY LIMITED QUANTITIES

2010 DeLille Cellars Cabernet Sauvignon 'Grand Ciel'
Red Mountain 134.95 net

2008 Col Solare
Columbia Valley 49.95 net

2012 Rombauer Chardonnay
Napa Valley 38.00 31.54VS

2010 Failla Pinot Noir
Sonoma Coast 1.5 Liter 75.00 62.25VS

2011 Bruno Colin and Bernard Moreau white Burgundies
as well as 2011 Dugat-Py and Nicolas Rossignol
red Burgundies are available - please inquire