



OCTOBER, 2013

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

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THE EYRIE VINEYARDS

A great set of wines from The Eyrie Vineyards is now available. The wines, crafted by Jason Lett, recall the magical talent of his late father David Lett. The purity of these wines' flavors is a true expression of the Dundee Hills.

2011 The Eyrie Vineyards Pinot Gris 'Original Vines'
Dundee Hills 33.00 27.39VS

2011 The Eyrie Vineyards Chardonnay
Dundee Hills 25.00 20.75VS

2011 The Eyrie Vineyards Pinot Noir
Dundee Hills 37.00 30.71VS

2010 The Eyrie Vineyards Pinot Noir 'Black Cap'
Willamette Valley 48.00 39.84VS

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

2010 BORDEAUX

The 2010 Bordeaux are robust wines, a classic age-worthy vintage, made in a year with extremes of weather conditions. Thanks to El Niño, drought conditions led to an irregular sugar build-up in summer, and a cooler autumn caused reconcentration of the fruit at harvest. The wines have excellent acidity from the cooler August and September temperatures. Come in and sample a range of these wines on Saturday, October 5th.

2010 Château Mylord
Bordeaux 12.00 9.96VS

2010 Château Ronan (by Clinet)
Bordeaux 15.00 12.45VS

2010 B de Loudenne
Bordeaux 18.00 14.94VS

2010 Château Beaumont Cru Bourgeois
Haut-Médoc 21.00 17.43VS

2010 Château Carignan Prima
Cadillac Côtes de Bordeaux 23.00 19.09VS

2010 Château La Tour de By
Médoc 25.00 20.75VS

2010 Château du Glana
Saint-Julien 43.00 35.69VS

2010 Château Potensac
Médoc 48.00 39.84VS

Taste a selection of these wines on Saturday,

VISITS AT THE SHOPS

2011 MARK RYAN REDS

On Saturday, October 12th, Mark McNeilly will be at the shops to pour his new releases of big reds. The 2011 vintage is a step forward for Mark Ryan wines, showing yet another level of complexity. The polished and refined character of these wines should not be missed. The naturally lower alcohol and the faintly higher acidity of the 2011 vintage have added freshness, length and vibrancy.

2011 Mark Ryan Red 'The Dissident'
Red Mountain 35.00 29.05VS

2011 Mark Ryan Red 'Long Haul'
Red Mountain 48.00 39.84VS

2011 Mark Ryan Cabernet Sauvignon 'Dead Horse'
Red Mountain 52.00 43.16VS

*Taste these wines on Saturday,
October 12th at both shops from 11AM-5PM*

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

CHARLES NEAL CHAMPAGNES

Charles Neal, an author and importer based in San Francisco, brings in a range of excellent grower Champagnes. We are pleased to have Charles visit the shops on October 26th to describe in detail the individual characters behind each of his wines.

Champagne Pierre Moncuit Blanc de Blancs
Le Mesnil-sur-Oger 48.00 39.84VS

2005 Champagne Pierre Moncuit Blanc de Blancs
Le Mesnil-sur-Oger 58.00 48.14VS

Champagne Eric Rodez Blanc de Blancs
Ambonnay 45.00 37.35VS

Champagne Ruelle-Pertois Blanc de Blancs Réserve
Moussy 46.00 38.18VS

Champagne De Sousa Réserve 'Tradition'
Avize 48.00 39.84VS

Champagne Guy Charlemagne Réserve
Le Mesnil-sur-Oger 50.00 41.50VS

2006 Champagne Benoit-Labayé
Ambonnay 65.00 53.95VS

*Taste a selection of these wines on Saturday,
October 26th at both shops from 11AM-5PM*

*Charles Neal 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 CLOS DU VAL CHARDONNAY

The 2011 Clos du Val Chardonnay comes from their estate vineyard in Carneros. It has an aroma of fresh apples and pears accented with a subtle touch of citrus. It is an elegant wine with balance and complexity. We were able to get fantastic pricing on this wine, normally selling for \$28.

2011 Clos du Val Chardonnay
Carneros (Limited) 14.99 net

ABEJA WINES

The new offerings from Abeja Winery include the 2012 Abeja Chardonnay and the 2011 Abeja Merlot. These wines are again limited in quantity, as Abeja only has a small facility.

2012 Abeja Chardonnay
Washington State (Limited) 38.00 31.54VS

2011 Abeja Merlot
Columbia Valley (Limited) 42.00 34.86VS

USING YOUR CELLAR WISELY

We have enjoyed a bountiful period, as consumers, over the last few vintages, with wines such as 2009 and 2010 Burgundies and Bordeaux of outstanding quality being available at bargain prices. The string of great years from Piemonte is unparalleled in history. Tuscany has provided great values. Spain has given us \$10 wines to cause one to ask, "why pay more?" As they say, "all good things must end". There will always be good wines, but with the supply issues of 2011 and 2012 ahead, it is a very good time to buffer the cellar with the excellent deals that remain in the market. For Burgundy, the shortage is severe—two harvests worth of wine from three vintages. Bordeaux had tough times during the 2011 and 2012 harvests and yields were way off. And with the weather Europe has been experiencing this year, we don't expect the picture to change.

2010 Vincent Girardin Bourgogne Rouge
'Cuvée Saint-Vincent' 21.00 17.43VS

2010 Maison Joseph Drouhin Rully Rouge
Côte Chalonnaise 25.00 20.75VS

2011 Clos Chanteduc Côtes-du-Rhône
17.00 14.11VS

2009 Château Lestrière-Capmartin
Bordeaux Supérieur 15.00 12.45VS

2009 Château Recougne Rouge
Bordeaux 15.00 12.45VS

2009 Les Allées de Cantemerle
Haut-Médoc 26.95 net

2009 Château Lilian Ladouys
Saint-Estèphe 26.00 21.58VS

SHADES OF FRANCE

Bruce Neyers is the National Sales Manager for Kermit Lynch Wine Merchants, tasting and buying thousands of wines for their import company. Thus it is no surprise that the wines he makes from his Napa Valley property have a "French" touch to their style. The 2012 Neyers Chardonnay '304' is an unoaked Chardonnay from Sonoma County that resembles a well-made Mâconnais white. Crisp and clean, it has elements of candied apple and citrus blossom. The 2012 Neyers Red 'Sage Canyon' is a blend of 45% Cinsault, 25% Grenache, 15% Mourvèdre, and 15% Syrah that reminds us of a Pic Saint Loup wine from the Côteaux du Languedoc. It is hearty and bold, with good acidity and perfect for Fall dinners. These are both very well priced wines that will please "European" palates.

2012 Neyers Chardonnay '304'
Sonoma County 25.00 20.75VS

2012 Neyers Red 'Sage Canyon'
California 22.00 18.26VS

BLACKBERRY PINOT NOIR

The 2012 Evesham Wood Pinot Noir tastes like it was made with eight parts blackberry and two parts huckleberry. While the traditional varietal character is normally cherry, this bold and deep Pinot Noir will please many folks, and it has a great price tag as well.

2012 Evesham Wood Pinot Noir
Willamette Valley 21.00 17.43VS

*Taste this wine on Saturday,
October 5th at both shops from 11AM-5PM*

BABY BAROLO

We tasted the 2011 Paolo Scavino Nebbiolo along with a range of 2009 single-vineyard Barolos from Paolo Scavino, and while its bigger brothers were a notch above in quality, they ranged from \$90 to \$220 a bottle in price. This wine shows a remarkable tar and rose aroma, has a big, rich palate impression, and a long tannin-filled finish. It will give many producers' Barolos a run for their money!

2011 Paolo Scavino Nebbiolo
Langhe 25.00 20.75VS

Ravenna Shop

6500 Ravenna Avenue NE

Seattle, WA 98115

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FAX (206) 524-0310

ravenna@mccarthyandschiering.com

Queen Anne Shop

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Seattle, WA 98109

(206) 282-8500

FAX (206) 284-2498

queenanne@mccarthyandschiering.com

A PAIR OF POUILLYS

Two delicious new wines from the Pouilly-Fumé appellation have just arrived in the market. These crisp and characterful Sauvignon Blancs express the hallmark flintiness of the region's wines, but show body and texture as well. The 2012 Domaine Chauveau Pouilly-Fumé 'La Charmette' comes from Kimmeridgian marl and Villier limestone soils and it has a marvelous ability to pair with shellfish, particularly Kusshi oysters. The grapes for the 2012 Jonathan Didier Pabiot Pouilly-Fumé were grown in a vineyard comprised of Kimmeridgian marl, chalky Portlandian, and clay-silex on flint. It has enough richness to work with lobster or prawns.

2012 Domaine Chauveau Pouilly-Fumé		
'La Charmette'	18.00	14.94VS
2012 Jonathan Didier Pabiot Pouilly-Fumé		
Loire Valley	24.00	19.92VS

2012 JEAN-MARC BURGAUD

Sloping hillsides and granite soils make for ripe Gamay fruit with mineral-rich flavor that become marvelous Beaujolais wines. Jean-Marc Burgaud has just such property in the villages of Thulon and Morgon. The 2012 Jean-Marc Burgaud Beaujolais-Villages 'Les Vignes de Thulon' has a dark ruby color, a bold cherry-scented aroma, and soft tannins. The 2012 Jean-Marc Burgaud Morgon 'Côte du Py' is a bigger version of his Beaujolais-Villages with more dark scents in the aroma. *There are a few magnums available which is a perfect size for Thanksgiving meals.*

2012 Jean-Marc Burgaud Beaujolais-Villages		
'Les Vignes de Thulon'	15.00	12.45VS
2012 Jean-Marc Burgaud Morgon		
'Côte du Py'	22.00	18.62VS
1.5 Liter (Limited)	45.00	37.35VS

2010 LA MASSA TOSCANA

A blend of 60% Sangiovese, 30% Merlot, and 10% Cabernet Sauvignon, the 2010 La Massa Toscana comes from a unique property in the heart of Chianti Classico. The history of La Massa goes back to 1490, and Merlot and Cabernet Sauvignon grapes have been on the property for nearly 400 years. Owner Giampaolo Motta prefers to blend in Bordeaux varieties to make his wines, and thus denies the opportunity to use the Chianti Classico designation. The wine is not particularly modern in style as one might suspect. Rather it is a delicious and full Sangiovese with a huge dried cherry and tobacco aroma. Fine tannins and rich fruit provide a broad profile to this tasty Tuscan treat.

2010 La Massa Toscana Rosso		
Panzano in Chianti	25.00	20.75VS

2011 FORADORI TEROLDEGO

Elisabetta Foradori produces extraordinary wines from her 26 hectare vineyard located in the valley of Campo Rotaliano. This small sub-region of Trentino is the only place where conditions are perfect for growing the Teroldego grape. The 2011 Foradori Teroldego has a big aroma of red fruits, smoke, and earth. The texture is what makes this varietal so versatile. The soft tannins and rich palate impression match well with game and red meats, but can also marry well with cioppino.

2011 Foradori Teroldego Rotaliano		
Vigneti delle Dolomiti	27.00	22.41VS

2010 MOCCAGATTA BARBARESCO

Franco and Sergio Minuto's 11 hectare Moccagatta estate owns vines in Barbaresco and Neive. Moccagatta is the only producer to bottle the 'Cole' vineyard (part of the Montestefano cru). Barrique-aged, the 2012 Moccagatta Barbaresco 'Cole' has an opulent aroma. It is a powerful wine with a silky texture, and has a long life ahead. The 2012 Moccagatta Barbaresco 'Bric Balin' is the jewel of the their wines. It is an elegant wine with an aroma of red fruits, cocoa, and Asian spices.

2010 Moccagatta Barbaresco		
	40.00	33.20VS
2010 Moccagatta Barbaresco		
'Bric Balin' (Limited)	60.00	49.80VS
2010 Moccagatta Barbaresco		
'Cole' (Limited)	70.00	58.10VS

2011 SCHIOPETTO FRIULANO

When we asked the export director for Schiopetto Winery what they liked to serve with their Friulano, he replied that it is a favorite with a creamy wild mushroom risotto. The idea went straight to our stomachs! While the 2011 Schiopetto Friulano is a dry white with good acidity, it has rich body that complements a risotto superbly.

2011 Schiopetto Friulano		
Collio	29.00	24.07VS

FOR A SPECIAL HOLIDAY MEAL

Our local supplier of Sandrone has a stash of 2004 Barolo, priced the same as their current releases. These would make for a very special holiday dinner.

2004 Sandrone Barolo 'Le Vigne'		
(Limited)	140.00	116.20VS
2004 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



