



NOVEMBER, 2013

EXPANDED HOLIDAY HOURS

Beginning Monday, November 25th

Monday through Friday 10AM-7PM

Saturday 10AM-6PM

Closed Sunday

POGGIO LA NOCE

Fiesole is to the northeast of Florence, and it is an area recognized for its full flavored olive oils. Enzo Schiano and Claire Beliard left Seattle to buy an estate in Fiesole, Poggio La Noce, to produce world class olive oil. They also discovered that their property is ideally suited to growing world class Sangiovese, a wine they named 'Gigiò'. This is truly one of the "finds" in the world of wine. We are taking orders now for the freshest possible olive oil from the 2013 harvest, for delivery later in the month.

2010 Poggio La Noce Rosso 'Gigiò'

Toscana (Limited) 60.00 49.80VS

2013 Poggio La Noce Extra Virgin Olive Oil

Fiesole 26.50 net

WINERY VISITS AT THE SHOPS LIOCO

Matt Lickliger and Kevin O'Connor are the founders of LIOCO, a combination of their last names. They are huge fans of California Chardonnay, believing it is possible to make compelling wines from this grape in the USA. NoCo, an abbreviation for North Coast, is a second label, designating fruit from Mendocino County. This is an amazing value that tastes fresh and pure. Their national sales manager, John Mark, (a former M&S employee) will be at the shops to sample these delicious wines on Saturday, November 9th.

2011 NOCO Chardonnay

North Coast 15.00 12.45VS

2011 LIOCO Chardonnay

Sonoma County 21.00 17.43VS

2011 LIOCO Chardonnay

Russian River Valley 35.00 29.05VS

2010 LIOCO Red 'Indica'

Mendocino County 21.00 17.43VS

2011 LIOCO Pinot Noir

Sonoma Coast 40.00 33.20VS

Taste these wines on Saturday,

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

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

CADENCE REDS

Winemaker Ben Smith will be at the shops to showcase his new Red Mountain wines. These are wonderful wines for holiday gifts. Ben will be available to sign bottles and discuss the new releases. The wines are showing exceptional complexity as the vineyards mature, and both the 2010 and 2011 vintages are outstanding. The elements combined to yield wines that are Bordeaux-esque in nature, having lots of sweet plum, cassis, and black cherry notes. Ben's deft hand with oak adds a layer of complexity that only the top Washington wines possess. Come in and meet Ben, and taste his wines on Saturday, November 16th at both shops.

2011 Cadence Red 'Coda'

Red Mountain 25.00 20.75VS

2010 Cadence Red 'Ciel du Cheval'

Red Mountain 45.00 37.35VS

2010 Cadence Red 'Tapteil Vineyard'

Red Mountain 45.00 37.35VS

2010 Cadence Red 'Camerata'

Red Mountain 55.00 45.65VS

2010 Cadence Red 'Bel Canto'

Red Mountain 55.00 45.65VS

Taste these wines on Saturday,

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

Ben Smith will be at the Ravenna shop from 11:30AM-2PM

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

2008 CORLISS ESTATES REDS

The 2008 Corliss Estates wines have just been released and they are excellent. The 2008 Corliss Red is lush and concentrated, with dark cassis flavors, and exotic spices. It has a long, rich, lingering finish. The 2008 Corliss Cabernet Sauvignon has sexy aromas of cocoa powder, tobacco leaf, and currants. It is a full bodied wine, and the texture is fascinating. This is a wine for long aging that will simply taste great whenever you choose to taste it. Both wines were aged for 30 months in 70% new French oak. We have a small allocation of these wines.

2008 Corliss Estates Red

Columbia Valley (Limited) 65.00 53.95VS

2008 Corliss Estates Cabernet Sauvignon

Columbia Valley (Limited) 75.00 62.25VS

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.

VINTAGE SELECT NEWSLETTER

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ALBINO ROCCA - PIEMONTE

Quietly hiding in the background, Albino Rocca wines have been making appearances around the country, and Seattle is lucky enough to be the newest state to feature these exceptional Piemontese wines. Offering a combination of old world style with modern vinification, they have terroir-driven elements with the fresh, pure fruit of wines made in modern vessels.

2012 Albino Rocca Dolcetto d'Alba	16.00	13.28VS
2012 Albino Rocca Barbera d'Alba	18.00	14.94VS
2012 Albino Rocca Rosso di Rocca	17.00	14.11VS
2011 Albino Rocca Nebbiolo d'Alba	28.00	23.24VS
2010 Albino Rocca Barbaresco	45.00	37.35VS
2010 Albino Rocca Barbaresco <i>'Ronchi' (Very Limited)</i>	55.00	45.65VS
2012 Albino Rocca Moscato d'Asti	18.00	14.94VS

2012 KEN WRIGHT PINOT NOIRS

Between now and the end of 2013, the 2012 Ken Wright single vineyard Pinot Noirs are available at a price of \$55. Beginning in 2014, the price will go up to \$60. Available mid-November.

2012 Ken Wright Pinot Noir 'Single Vineyards' <i>Willamette Valley</i>	55.00	45.65VS
<i>Single vineyards include Abbott Claim, Bryce, Canary Hill, Carter, Freedom Hill, Guadalupe, McCrone, Nysa, Shea, Savoya, and Tanager.</i>		

'TIS THE SEASON

SHIPPING

Shipping to legal states and UPS deliveries within Washington can be arranged with a one week lead time. We recommend UPS third day select or second day air for shipping during the winter months. Freezing temperatures may affect the advisability of shipping. UPS does not guarantee exact delivery days during peak periods. **November 15th** will be the last day we will ship prior to Thanksgiving. Wine shipments cannot be left without the signature of a recipient who is of legal age.

Please allow ample time for holiday orders to be processed.

CHAMPAGNE & SPARKLING WINES

To celebrate the season, we have great sparkling wines and Champagnes to toast the holidays.

De Chanceney Brut & Brut Rosé <i>Crémant de Loire</i>	15.00	12.45VS
Adami Prosecco 'Garbèl' <i>Valdobbiadene</i>	15.00	12.45VS
J. Laurens Brut <i>Crémant de Limoux</i>	17.00	14.11VS
Champagne Moutard Grande Cuvée Brut <i>Buxeuil</i>	30.00	24.90VS
Champagne Dumont Brut 'Tradition' <i>Champignol-lez-Mondeville</i>	37.00	30.71VS
Champagne Gaston Chiquet 'Tradition' <i>Dizy 1er Cru</i>	45.00	37.35VS
Champagne Pierre Moncuit Blanc de Blancs <i>Le Mesnil sur Oger Grand Cru</i>	48.00	39.84VS
Champagne Veuve Fourny Blanc de Blancs <i>Vertus 1er Cru</i>	52.00	43.16VS
Champagne Pierre Peters Brut Blanc de Blancs <i>Le-Mesnil-sur-Oger</i>	55.00	45.65VS
Champagne José Dhondt 'Mes Vieilles Vignes' <i>Oger Grand Cru</i>	79.00	65.57VS
Champagne Egly-Ouriet 'Tradition' <i>Grand Cru</i>	87.00	72.21VS

WASHINGTON STATE REDS

Showcase the flavor of the Pacific Northwest to friends and family by serving Washington State reds. They make top notch gifts and are great for parties.

2010 McCarthy & Schiering Cabernet Sauvignon <i>Columbia Valley</i>	22.95	net
2011 Robert Ramsay Red 'Le Mien' <i>Yakima Valley</i>	32.00	26.56VS
2011 Eight Bells Syrah '8 Clones-Red Willow' <i>Yakima Valley</i>	32.00	26.56VS
2011 Mark Ryan Red 'The Dissident' <i>Columbia Valley</i>	35.00	29.05VS
2011 Avennia Red 'Justine' <i>Columbia Valley</i>	38.00	31.54VS
2011 DeLille Cellars Red 'D2' <i>Columbia Valley</i>	45.00	37.35VS
2011 Woodward Canyon Cabernet Sauvignon <i>'Artist Series #20'</i>	50.00	41.50VS
2010 Gramercy Syrah 'Lagniappe' <i>Columbia Valley (Limited)</i>	59.00	48.97VS
2010 Andrew Will Red 'Sorella' <i>Horse Heaven Hills</i>	75.00	62.25VS

Ravenna Shop

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Queen Anne Shop

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Seattle, WA 98109

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FAX (206) 284-2498

queenanne@mccarthyandschiering.com

AUTUMNAL PINOT NOIRS

Here are our picks for "bird friendly" Pinot Noirs to serve with Thanksgiving dinner.

2012 Angeline Pinot Noir <i>California</i>	13.00	10.79VS
2012 Evesham Wood Pinot Noir <i>Willamette Valley</i>	21.00	17.43VS
2012 Broadley Pinot Noir <i>Willamette Valley</i>	23.00	19.09VS
2011 Schoenheitz Pinot Noir 'Herrenreben' <i>Alsace</i>	24.00	19.92VS
2012 Walter Scott Pinot Noir 'La Combe Verte' <i>Willamette Valley</i>	28.00	23.24VS
2012 County Line Pinot Noir <i>Sonoma Coast</i>	28.00	23.24VS
2012 Failla Pinot Noir <i>Sonoma Coast</i>	36.00	29.88VS
2011 Domaine Drouhin Pinot Noir Estate <i>Dundee Hills</i>	45.00	37.35VS
2011 Soter Pinot Noir 'Mineral Springs Ranch' <i>Willamette Valley (Limited)</i>	50.00	41.50VS

ROSÉS FOR HAM & TURKEY

2012 Château Val-Joanis Syrah Rosé <i>Luberon</i>	13.00	10.79VS
2012 Triennes Rosé <i>Pays du Var</i>	15.00	12.45VS
2012 Domaine Collotte Rosé <i>Marsannay (Limited)</i>	17.00	14.11VS
2012 Domaine de Terrebrune Rosé <i>Bandol (Limited)</i>	32.00	26.56VS

STAFF SELECTIONS

2012 Hippolyte Reverdy Sancerre	27.00	22.41VS
2011 Domaines Leflaive Mâcon-Verzé <i>(Limited)</i>	34.95	net
2011 Le Pigeolet en Provence Rouge <i>Vaucluse</i>	18.00	14.94VS
2010 Château Beaumont Cru Bourgeois <i>Haut-Médoc</i>	21.00	17.43VS
2010 Château Bel-Air <i>Pomerol</i>	38.50	31.96VS
2011 Jean-Marc Burgaud Morgon 'Côte dy Py' <i>1.5 Liter (Limited)</i>	45.00	37.35VS

WINES FOR FRIENDS & FAMILY

WHITES

2011 Henry de Vézelay Bourgogne Blanc	13.00	10.79VS
2012 Colterenzio Pinot Grigio <i>Alto Adige</i>	13.00	10.79VS
2012 Elemental Cellars Auxerrois 'Zenith Vineyard' <i>Willamette Valley</i>	15.00	12.45VS
2011 Jean-Marc Brocard Petite Chablis	16.00	13.28VS
2012 Cristom Pinot Gris Estate <i>Eola-Amity Hills</i>	16.00	13.28VS
2012 Château Ducasse Blanc <i>Bordeaux</i>	17.00	14.11VS
2012 Chinook Sauvignon Blanc <i>Yakima Valley</i>	18.00	14.94VS
2012 Domaine de la Bécassonne Blanc <i>Côtes du Rhône</i>	18.00	14.94VS
2012 Martin Ray Chardonnay <i>Russian River Valley</i>	18.00	14.94VS
2012 Sandhi Chardonnay <i>Santa Barbara County</i>	35.00	29.05VS
2012 Buty Chardonnay <i>Columbia Valley</i>	40.00	33.20VS

REDS

2012 Francesco Bonfio Chianti <i>Colli Senesi</i>	13.00	10.79VS
2012 For a Song Syrah <i>Columbia Valley</i>	15.00	12.45VS
2011 Damilano Barbera d'Asti	17.00	14.11VS
2010 Notre Dames des Pallières Gigondas	19.00	15.77VS
2011 Januik Red <i>Columbia Valley</i>	20.00	16.60VS
2010 Campogiovanni Rosso <i>Montalcino</i>	20.00	16.60VS
2011 Owen Roe Syrah 'Ex Umbris' <i>Columbia Valley</i>	30.00	24.90VS
2010 àMaurice Cellars Red 'Morris Graves' <i>Columbia Valley</i>	35.00	29.05VS
2008 Tranche Cabernet Sauvignon Estate <i>Walla Walla Valley</i>	40.00	33.20VS

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

Queen Anne Holiday Hours

Beginning Monday, November 25th
Monday-Friday 10AM-7PM
Saturday 10AM-6PM
Closed Sunday

Ravenna Holiday Hours

Beginning Monday, November 25th
Monday-Friday 10AM-7PM
Saturday 10AM-6PM
Closed Sunday



