

VINTAGE SELECT BUYERS' CLUB NEWSLETTER WWW.MCCARTHYANDSCHIERING.COM

APRIL, 2014

GREAT POLENTA - TAKE TWO

The image of great polenta being stirred all day long next a burning fire to achieve the perfect texture and taste is a very romantic idea, even if not very practical. But it isn't required to attain great polenta flavor! After tasting the polenta made with flour from Mulino Sobrino on many trips to Piemonte, we decided to partner with Ari Manzin of Bianco Rosso Imports to bring this wonderful flour to Seattle. Produced at a mill in La Morra, this polenta is at its bestwhen only water and salt are added. Renzo Sobrino mills corn flour to perfection, and everyone who has turned this flour into polenta has marveled at the phenomenal flavor.

Mulino Sobrino Corn Flour

1 Kilo 12.00 net

VISITS AT THE SHOPS WILLAKENZIE ESTATE

One of our most popular tastings each year is the arrival of the newest vintage of WillaKenzie Estate single vineyard Pinot Noirs. Winemaker Thibaud Mandet will visit the shops to personally discuss each wine on Saturday, April 5th. We will be featuring the wines of the 2011 vintage. This is a great opportunity to have Thibaud sign bottles.

2011 WillaKenzie Estate Pinot Noir 'Pierre Léon'						
Willamette Valley	44.00	36.52VS				
2011 WillaKenzie Estate Pinot Noir 'Aliette'						
Willamette Valley	53.00	43.99VS				
2011 WillaKenzie Estate Pinot Noir 'Emery'						
Willamette Valley	53.00	43.99VS				
2011 WillaKenzie Estate Pinot Noir 'Kiana'						
Willamette Valley	53.00	43.99VS				
2011 WillaKenzie Estate Pinot Noir 'Terres Basses'						
Willamette Valley	66.00	54.78VS				
2011 WillaKenzie Estate Pinot Noir 'Triple Black'						
Willamette Valley	66.00	54.78VS				
Taste a selection of these wines on Saturday,						
April 5th at both shops from 11AM-5PM						
Thibaud Mandet will be at the Ravenna shop from 11:30AM-2:00PM and at the Queen Anne shop from 2:30PM-5PM						

VISITS AT THE SHOPS TRANCHE CELLARS

Five new vintages of red wines are being released in April from Tranche Cellars. These include a delightful 2012 Dolcetto from the Blackrock Vineyard in Yakima Valley. The new 2010 Barbera is spicy. The 2009 Slice of Pape Red is reminiscent of a Rhône Valley Vacqueyras. The estate bottled Syrah shows a bold style, ready for summer grilling, and the 2009 Cabernet Sauvignon is also from their estate vineyard in Walla Walla.

2012 Tranche Cellars Dolcetto						
'Blackrock Vineyard'	25.00	20.75VS				
2010 Tranche Cellars Barbera						
Columbia Valley	25.00	20.75VS				
2009 Tranche Cellars Slice of Pape Red						
Columbia Valley	35.00	29.05VS				
2010 Tranche Cellars Syrah						
'Blue Mountain Vineyard'	35.00	29.05VS				
2009 Tranche Cellars Cabernet Sauvignon						
'Blue Mountain Vineyard'	40.00	33.20VS				
Taste these wines on Saturday,						
April 12th at both shops from 11AM-5PM						
Griffin Frey will be at the Ravenna shop from 11:30AM-2:00PM and at the Queen Anne shop from 2:30PM-5PM						
ana ai ine Queen Anne snop from 2.50FM-5FM						

DOMAINE DES MALANDES

Lyne Marchive, the vigneronne/owner of Domaine des Malandes in Chablis was at the shops pouring her 2011 vintage wines. We found these to be tasty whites with a great balance between acidity and fresh citrus notes—very well suited to Northwest seafood.

2012 Domaine des Malandes Petit Chablis					
	18.00	14.94VS			
2011 Domaine des Malandes Chablis					
	20.00	16.60VS			
2011 Domaine des Malandes Chablis 1er Cru					
'Montmains'	30.00	24.90VS			
2011 Domaine des Malandes Chablis 1er Cru					
`Fourchaume'	30.00	24.90VS			
Taste a selection of these wines on Saturday,					
Abril 19th at both shops from 11AM-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.

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2012 Ashan Chardonnays

Chris Gorman has endeavored to produce fine single vineyard Chardonnays from some of the oldest and most recognized sites in Washington State. His new project, Ashan Cellars, utilizes fruit from three cherished Chardonnay sources—Kestrel Vineyard in Yakima (the oldest planting of Wente clone Chardonnay in Washington 1972), CeliloVineyard (1973 planting 1000 feet above sea level in the Columbia Gorge), and Conner Lee Vineyard (a 1991 planting in Yakima Valley). They are full throttle wines, having plenty of new oak character, and Chardonnay spices of nutmeg, mace, hazelnut, and almond. These are not your bruised apple Washington Chardonnays, but wines that possess a striking potential to age into individual expressions of their sources—something to be lauded in a land where whites are underappreciated.

2012 Ashan Chardonnay 'Celilo Vineyard'
Columbia Gorge 46.50 38.60VS

2012 Ashan Chardonnay 'Conner Lee Vineyard'
Columbia Valley 46.50 38.60VS

2012 Ashan Chardonnay 'Kestrel Vineyard'
Yakima Valley 46.50 38.60VS

FEATURED WINES: TOKARA - SOUTH AFRICA

The Tokara Winery is located just outside Stellenbosch with hillside vineyards on the crest of the Helshoogte Pass. The winery houses a top restaurant with sweeping views across False Bay, all the way to Table Mountain. The cool air and low temperatures of this area contribute to the excellent quality of these wines. Two Sauvignon Blancs are produced that show lemongreass and gooseberry aromas, with racy acidity, perfect for local shellfish. The 2010 Tokara Shiraz is filled with blackberries and mulberries and has a peppery Rhône-like style. The 2009 Tokara Cabernet Sauvignon shows cassis and ripe plums in its aroma, with spice from oak showing faintly through.

2011 Tokara Sauvignon Blanc Stellenbosch 17.00 *14.11VS* 2012 Tokara Sauvignon Blanc Reserve Collection 15.77VS Elgin19.00 2010 Tokara Shiraz Stellenbosch19.00 15.77VS 2009 Tokara Caberent Sauvignon 15.77VS Stellenbosch 19.00 Taste these wines on Saturday,

Bodega Garzón - Uruguay

Bodega Garzón is close to Punta del Este, the Uruguayan paradise with mesmerizing landscapes. Located only 11 miles from the Atlantic Ocean, the estate has over 1,000 small parcels of hillside land, each with a unique microclimate. Atlantic breezes flowing over the vines result in perfect conditions for crafting elegant and complex wines. The 2013 Bodega Garzón Albariño is filled with white peach and citrus aromas, and flavors of tangerine and apricot. The 2012 Bodega Garzón Tannat is has intense red and black fruits with a lingering aftertaste, that is both fresh and soft.

2013 Bodega Garzón Albariño
Uruguay (Limited) 16.00 13.28VS
2012 Bodega Garzón Tannat
Uruguay 19.00 15.77VS

CASAS DEL BOSQUE - CASABLANCA

Meeting Grant Phelps, the winemaker at Casas del Bosque in the Casablanca Valley of Chile, one is immediately stunned by his passionate, no "BS" allowed style. He is seeking a dream—to make the finest wines from his beloved valley. The rows of grapes are pristinely farmed, precise care to assure the fruit gets it best exposure. Casablanca Valley is a cool region in a country of warm climates. It sees the influence of the ocean to a large degree, but pockets of prime soils and protected exposures allow grapes to mature to perfection. Taste the 2013 Casas del Bosque Sauvignon Blanc and you taste clone 1 Sauvignon Blanc at its perfect point—all the best of New Zealand meets Sancerre from its high slopes. His 2012 Casas del Bosque Pinot Noir shows the delicious fruit Pinot Noir offers in this region. It has an Oregon-like nature—lots of berries and lots of minty fruit. It is quite impressive for a price that doesn't damage the pocketbook.

2013 Casas del Bosque Sauvignon Blanc
Casablanca Valley 14.00 11.62VS
2012 Casas del Bosque Pinot Noir
Casablanca Valley 15.00 12.45VS

Ravenna Shop

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

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

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DOMAINE SYLVAIN LANGOUREAU

Domaine Sylvain Langoureau is a husband and wife team located in the hamlet of Gamay between Puligny-Montrachet and Saint-Aubin. They farm 8.5 hectares of vineyard in Meursault, Chassagne-Montrachet and Saint-Aubin. Their white wines are precise and focused, having lots of hazelnut flavor and crisp, racy acidity. We will feature a selection of these wines on Saturday, April 19th at both shops.

2012 Domaine Sylvain Langoureau Saint-Aubin 29.05VS 35.00 (Limited) 2012 Domaine Sylvain Langoureau Saint-Aubin 'Edouard' 50.00 41.50VS 2012 Domaine Sylvain Langoureau Saint-Aubin '1er Cru En Remilly' 50.0041.50VS 2012 Domaine Sylvain Langoureau Chassagne-Montrachet 1er Cru 55.00 45.65VS 'Les Perclos' Taste a selection of these wines on Saturday, April 19th at both shops from 11AM-5PM

2011 COUDOULET DE BEAUCASTEL

The popularity of the 2010 Coudoulet de Beaucastel Côtes-du-Rhône has led many to expect that the 2011 would not measure up. For us, it wins the beauty pageant. The wine shows the solid character of this super cuvee of Côtes-du-Rhône, being located just across the E714—the Autoroute du Soleil, from Châteauneuf-du-Pape. Grenache dominates the aroma, an earthy sensation of rocks and minerals, with a twinge of fresh raspberry fruit. Many call Coudoulet "Baby Beaucastel", but this is more Château Rayas like. These aren't the sandy soils of Rayas here, nor the sublime mulberry notes Rayas exhibits, but the 2011 Coudoulet de Beaucastel is worth spending a few hours tasting, considering just how much you want to spend for Châteauneuf-du-Pape.

2011 Coudoulet de Beaucastel Côtes-du-Rhône 30.00 24.90VS

2012 Nebbiolo Langhe

A pair of 2012 Langhe Nebbiolos come from grapes grown in Barbaresco vineyards, but aren't labeled as Barbaresco. The 2012 Produttori del Barbaresco Nebbiolo is a fine example of the value these declassified Barbarescos offer. It shows tar and rose notes in the aroma, and has a spicy, rich palate. The 2012 Marchesi di Gresy Nebbiolo shows less aromatics, but it has a powerful and rich mouthfeel. These are excellent wines for classic pasta dishes.

2012 Produttori del Barbaresco Nebbiolo

Langhe 24.00 19.92VS

2012 Marchesi di Gresy Nebbiolo

Langhe 22.00 18.26VS

2010 TINTO PESQUERA

After so many years of featuring Alejandro Fernandez's Tinto Pesquera, what is there to be said? The master of Tempranillo has done it yet again with the 2010 Tinto Pesquera. Vivid in color, the wine has a gorgeous aroma of dried cherries, violets, and ripe plums. On the palate, it is both intense and elegant. There is a faint smoky note from the American oak barrels, and a bold fruit profile. This is a wine to savor while young with tenderloin steak, or to age for a decade and have with braised meats. Open for a day, it blossomed into a classic Ribera del Duero, with game and mineral notes—all the components that one seeks from great Spanish reds.

2010 Alejandro Fernandez Tinto Pesquera
Ribera del Duero 35.00 29.05VS

2012 Walter Scott Pinot Noirs

There are a lot of new producers to follow in the world of wine, but we strongly recommend that you choose Walter Scott Winery to lead your list. Simply stated, these are some ofthe most impressive new releases from Oregon. The 2012 Walter Scott Pinot Noir 'Cuvée Ruth' is a delicious mouthful of cherries and plums. A blend of 115 and Pommard clones, it possesses the richness these offer. The 2012 Walter Scott Pinot Noir 'Clos des Oiseaux' is from a vineyard adjacent to Cristom's Jessie's Block high in the Eola-Amity Hills. It is complex and rich with a hint of acidity that is very food friendly. You really should get some of these while they are available.

2012 Walter Scott Pinot Noir 'Cuvée Ruth'
Willamatte Valley (Limited) 36.00 29.88VS
2012 Walter Scott Pinot Noir 'Clos des Oiseaux'

Willamatte Valley (Limited) 40.00 33.20VS

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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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**

Qty

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Just complete this order form and mail it in with your check or credit card #.

9.5% Sales tax _____

TASTINGS AT BOTH SHOPS

Saturday April 5th 11AM-5PM free
WillaKenzie Estate Pinot Noirs
Thibaut Mandet will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM

Subtotal _____

Saturday April 12th 11AM-5PM free Tranche Cellars

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

Saturday April 19th 11AM-5PM free Domaine des Malandes Chablis Domaine Sylvan Langoureau Saint Aubin

Saturday April 26th 11AM-5PM free Tokara Wines - South Africa

VERY LIMITED QUANTITIES

Total _____

2012 Walter Scott Pinot Noir 'Dumb Ox'

Eola-Amity Hills 48.00 39.84VS

2012 Walter Scott Pinot Noir 'Freedom Hill Vineyard'

Willamette Valley 48.00 39.84VS

2002 Champagne Salon Brut Blanc de Blancs

'Le Mesnil' 369.95 net

2004 Champagne Delamotte Brut Blanc de Blancs

'Le Mesnil-sur-Oger' 84.95 net

2012 Domaine J.M. Boillot Puligny-Montrachet

76.50 *63.50VS*

2011 Gramercy Cellars Syrah 'Lagniappe'

Columbia Valley 59.00 48.97VS