

VINTAGE SELECT BUYERS' CLUB NEWSLETTER WWW.MCCARTHYANDSCHIERING.COM

AUGUST, 2014

2012 Delmas Syrah

We are fortunate to have a small quantity of the 2012 Delmas Syrah available. Only two retailers were selected to receive the first allocations. The wine comes from the SJR Vineyard that was planted in 2007 in the Rocks District of Milton Freewater. It is a 9.6 acres parcel that has a clearly identifiable terroir. The spice of this wine is outstanding. The slightly creamy and slightly salty notes that set apart Syrah grown "in the rocks" are very prominent in this wine. The wine is co-fermented with 7.5% Viognier, giving it a faint hint of orange rind, that complements the savory taste. It has a wild game and minerals nature that is meaty and deserves to be served with the finest meats available.

2012 Delmas Syrah Walla Walla Valley (Limited) 64.99 net

2013 SANCERRE

The 2013 vintage in Sancerre saw cool, damp weather conditions and a later than normal harvest—among the lastest in the past 40 years. The long winter and cold Spring delayed the harvest, and many growers had to fend off wet weather to bring in their grapes. But surprisingly, the wines are fresh and have plenty of lime and citrus flavor. The acidity is complex, and these wines offer a refreshing contrast to the rounder 2012 vintage. There is a purity that makes these great shellfish wines.

2013 Domaine Tabordet Sancerre				
Verdigny	22.00	18.26VS		
2013 Domaine Cherrier Sancerre	2			
Amigny	22.00	18.26VS		
2013 Joseph Mellot Sancerre				
'La Montarlet'	22.00	18.26VS		
2013 Domaine de la Perrière Sar	ncerre			
Verdigny	24.00	19.92VS		
2013 Domaine Henri Bourgeois S	Sancerre			
'Les Baronnes'	25.00	20.75VS		
2013 Pascal ප Nicolas Reverdy .	Sancerre			
'Cuvée les Coûtes'	25.00	20.75VS		
2013 Neveu Sancerre				
'Le Grand Fricambault'	27.00	22.41VS		
Taste a selection of these wines on Saturday,				
August 2nd at both shops from 11AM–5PM				

VISITS AT THE SHOPS LIOCO

Matt Licklider and Kevin O'Connor started LIOCO in 2005 with a passion for Old World wines and a desire to re-create these with the California sources nearby. Their newest set of wines surely demonstrates that Old World charm can be found when the fruit sources are near perfect in California. Come in and meet Sales Manager John Mark (former $M \mathfrak{S} S$ employee) and taste the new range of wines from this great team.

2013 LIOCO Rosé 'Indica'						
Mendocino County	20.00	16.60VS				
2012 LIOCO Chardonnay						
Sonoma County	23.00	19.09VS				
2012 LIOCO Chardonnay						
Russian River Valley	35.00	29.05VS				
2012 LIOCO Pinot Noir 'Laguna'						
Sonoma Coast	40.00	<i>33.20V</i> S				
2011 LIOCO Pinot Noir 'Michaud'						
Chalone Monterey	55.00	45.65VS				
Taste a selection of these wines on Saturday,						
August 23rd at both shops from 11AM-5PM						
John Mark will be at the Ravenna shop from 11:30AM-2:00PM						
and at the Queen Anne shop from 2:30PM-5PM						

Terredora di Paolo - Campania

Daniela Mastroberardino, one of the owners of Terredora di Paolo, will visit the shops on Saturday, August 16th to sample wines from her estate vineyards in Campania, Italy. Come in and meet Daniela, learn about the region, and taste her wines.

2012 Terredora di Paolo Falan	ghina				
Irpinia	15.00	12.45VS			
2013 Terredora di Paolo Greco	Di Tufo				
'Loggia della Serra'	23.00	19.09VS			
2011 Terredora di Paolo Aglian	nico				
Campania	15.00	12.45VS			
2008 Terredora di Paolo Taurasi					
Campania	30.00	24.90VS			
Taste these wines on Saturday,					
August 16th at both shops from 11AM-5PM					
Daniela Mastroberardino will be at the Ravenna shop from 11:30AM-					

Daniela Mastroberardino 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.

2012 The Leader

The folks at Barons Winery in Woodinville have produced a remarkable red, their 2012 The Leader Cabernet Sauvignon. It is made using fruit from Hedges, Klipsun, Bel'Villa, Stillwater Creek, and Conner Lee Vineyards and is aged in 40% new French oak. All of which is amazing because it sells for \$16. The wine has an aroma of vanilla and mocha, lots of blueberry and black currant. It is supple, having silky tannins and lots of texture. This will age nicely, but at the price, it may not last that long!

2012 The Leader Cabernet Sauvignon

Columbia Valley

16.00 *13.28VS*

FEATURED WINES: BISOL

The Bisol Winery is located in Santo Stefano di Valdobbiadene, Italy, and the family manages 308 acres of vineyards in the DOCG area. Over 21 generations of the Bisol family have overseen and expanded the winery and vineyards, and today they own seven acres on the summit of the hill of Cartizze, the most precious vineyard in Italy. Winemaker, Desiderio Bisol, is lovingly referred to as 'Jeio' by his wife, and this became the name for the Bisol Prosecco DOC line. It has a lively, fruit-forward style, and is delicious as an aperitif. Bisol Prosecco 'Cru Crede' comes from a vineyard whose soil type-clay-laden earth with a subsoil of marine sandstone-is known as 'Crede'. It is a blend of 85% Glera, 10% Pinot Bianco, and 5% Verdiso. It has a persistant bead, fresh pear and apple aroma, and a long finish. In the Cartizze Vineyard, Glera ripens at a slower rate thus the wines have richer flavors and more vibrant acidity. The Bisol 'Cru Cartizze' is made from 100% Glera and it has an aroma of wildflowers, apples, peaches, and pears. In a world of cheap and cheerful Prosecco, these wines stand out for their complexity, balance, and length.

Bisol Prosecco Brut 'Jeio'

Valdobbiadene	15.00	12.45VS				
Bisol Prosecco 'Cru Crede' DOCG						
Valdobbiadene	26.00	21.58VS				
Bisol Prosecco 'Cru Cartizze' DOCG						
Valdobbiadene	50.00	41.50VS				

2012 Albariño d Fefiñanes

Palacio de Fefiñanes has been involved in wine since the 17th century, producing a singular variety— the expressive Albariño grape from the Salnés Valley of the Galicia region of Spain. Juan Gil de Araujo crafts remarkably vibrant wines from this single variety, each having a classic expression of the region. The moist climate of the region makes ripening grapes a challenge, and the wines take on a sea breeze-like freshness. The 2012 Bodegas del Palacio Albariño d Fefiñanes has an aroma of salt and melon fruits. The flavor has a striking peach pit note, with lots of stone fruit flavors. This is a classic wine for Northwest shellfish, particularly when blended in a seafood stew.

2012 Bodegas del Palacio Albariño d Fefiñanes Rías Biaxas 27.00 22.41VS

More 2012 Oregon Pinot Noirs

The supply of 2012 Oregon Pinot Noirs just keeps coming and every one seems to be rich and full. The wonderful berry fruit of the 2012 vintage makes for great summer sipping. Consider putting some of these gems aside for the winter months, as they will make great bottles for holiday meals.

22.00	18.26VS
25.00	20.75VS
Ridge Vine	yard'
42.00	34.86VS
	25.00 Ridge Vine

2013 Côte de Brouilly

The label of Pavillon de Chavannes looks nearly identical to that of Château Thivin, and at one point the two properties were one. The Art Deco wine label, created in the 1930s, became joint property, and is now used by both domaines under their respective names. Paul Jambon farms 37 acres on Mont Brouilly, producing two cuvées. The top wine, 'Cuvée des Ambassades', comes from a single 12 acre vineyard. This wine is purchased each vintage by the Quai d'Orsay for use in French embassies around the world. It is the most ageworthy of all these wonderful Beaujolais. From its deep color, to its marvelous nose of red fruits, licorice, and red currants, to its delightful mulberry flavor, this is a wine for chicken—the classic meat of the region.

2013 Domaine du Pavillon de Chavannes Côte de Brouilly 'Cuvée des Ambassades' 23.00 19.09VS

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

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SUMMER GRÜNER VELTLINERS

In 2013, Austria experienced a very cool spring and poor flowering for the flagship Grüner Veltliners in the Wachau, Kremstal, and Kamptal regions. This was followed by one of the hottest summers on record, bringing damaging hailstorms. All of this led to greatly reduced yields. Harvest weather was fine, and many fine wines were produced, but there just won't be much wine to go around.

2013 Franz Etz Grüner Veltliner

Kremstal 1.0 Liter	16.00	13.28VS		
2013 Stadt Krems Grüner Veltliner				
Kremstal	17.00	14.11VS		
2013 Biokult Grüner Veltliner				
Niederösterreich	13.00	10.79VS		
Taste these wines on Saturday,				
August 9th at both shops from 11AM–5PM				

2013 SAINT COSME CÔTES DU RHÔNE

The 2013 Saint Cosme Côtes-du-Rhône is quite possibly one of the best Cotes-du-Rhônes we have ever encountered. It is a Syrah cuvee, aged in vats. 2013 was a late, cool vintage that produced Syrah reminding one of the Northern Rhone Valley. The Syrah comes from Vinsobres and the Terrasses Villafranchiennes of the Gard, but tastes more like Cornas or Crozes-Hermitage. Winemaker Louis Barruol is known for dramatic wines, and this is no exception. However, at its price, it is truly outstanding.

2013 Saint Cosme Côtes-du-Rhône

15.00 *12.45VS*

2013 Gros'Noré Rosé

The 2013 Domaine du Gros'Noré Bandol Rosé is a blend of 40% Mourvèdre, 40% Cinsault, and 20% Grenache. It has the classic aroma of watermelon, white pepper, and blood orange. The aroma is striking and the flavor continues with lots of white peach and citrus. The vineyard is only a few hundred yards away from Domaine Tempier, and it was originally planted by Lucien Peyraud of Domaine Tempier.

2013 Domaine du Gros'Noré Rosé

Bandol

35.00 29.05VS

2012 PULLUS PINOT GRIGIO

A surprising color greets the eye when opening a bottle of 2012 Pullus Pinot Grigio—copper. A beautiful hue of copper gives it an almost rosé facade. The nose is very 'Pinot Gris' with hints of melon and fresh pear. The wine is full on the palate, with good, firm acidity, and a very dry finish. Try this wine with foods of a like color scheme—garlic shrimp, pan-seared salmon with peach slices and smoked paprika, and prosciutto wrapped melon.

2012 Pullus Pinot Grigio Stajerska, Slovenia

Siajerska, Su

15.00 *12.45VS*

2012 QUIBIA

And now for something really different...a Premsal/Callet blend. From the beautiful island of Mallorca comes a white wine made by the folks who produce Anima Negra. Pere Obrador and Miquel Àngel Cerdà produce the most sought after reds on the island. They also make a white blend of 50% Premsal and 50% Callet. The 2012 Anima Negra 'Quibia' 'Falanis' has an aroma of lightly toasted almonds, nectarine, and pear. The flavor has lots of citrus and stone fruit flavors, and the finish is crisp and dry. The wine pairs well with many different finfish. But it is just fun to sample to see what these grape varieties have to offer!

2012 Anima Negra Blanco 'Quibia' 'Falanis' 17.00 14.11VS

HEXAMER RIESLINGS

We have two finds from the Meddersheimer Rheingrafenberg vineyard, a steep southeast facing slope in the Nahe. The soils here are red slate and quartzite, and the wines have exceptional minerality. As one can taste in these two well aged Rieslings, that minerality allows the wines to remain fresh and zesty even after cellaring for more than a decade. These are treasures. If we could only learn to pronounce them!

2001 Hexamer Riesling Hochgewächs Qba

Nahe (Limited)	30.00	24.90VS
2003 Hexamer Riesling Spätlese*		
Nahe (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 A

2401B Que Seattle, (206)

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.

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TASTINGS AT BOTH SHOPS

Saturday August 2nd 11AM-5PM free 2013 Sancerre

Saturday August 9th 11AM-5PM free 2013 Austrian Grüner Veltliners

Saturday August 16th 11AM-5PM free Terredora di Paolo Daniela Mastroberardino will be at the Ravenna shop from 11:30AM-2:00PM and at the Queen Anne shop from 2:30PM-5PM

Saturday August 23rd 11AM-5PM free LIOCO

John Mark 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 Silver Oak Cabernet Sauvigno	n	
Alexander Valley	61.95	net
2013 Rombauer Chardonnay		
Napa Valley	40.00	<i>33.20V</i> S
2008 Domaine Dagueneau Blanc Fu	umé de Pou	illy
'Clos du Calvaire'	250.00	207.50VS
2007 Domaine Henri Bonneau Chât	teauneuf-dı	ı-Pape
'Réserve des Célestins'	350.00	290.50VS
2013 Les Pallières Gigondas Rosé		
'Au Petit Bonheur'	23.00	19.09VS

2012 Domaine Jomain, Etienne Sauzet, and Jean-Philippe Fichet White Burgundies are available—please inquire.