

# SEPTEMBER, 2015

## 2013 BETZ FAMILY REDS

In 2013, bud break came in early April in Washington State, and flowering was early by anywhere from one to four weeks. Good conditions resulted in a large crop that was thinned to preserve the best clusters. Summer was warm with only a tiny bit of rain in July. A cooling trend arrived in September and those who picked later made wines with freshness from acidity and lots of texture. The Betz Family Rhône-style reds reflect the vintage having plenty of bold fruit flavors, fresh acidity, and long, rich textures. The wines are limited in supply.

<b>2013 Betz Family Red 'Bésoleil'</b>			
<i>Columbia Valley (Limited)</i>	50.00	41.50VS	
<b>2013 Betz Family Syrah 'La Côte Rousse'</b>			
<i>Red Mountain (Limited)</i>	61.50	51.05VS	

## 2013 CHÂTEAUNEUF-DU-PAPE

In 2013, in the Southern Rhône Valley, the weather during flowering for Grenache vines was cold, wet, and windy, and the fruit set was uneven at best—only 70% of a normal crop. The wines are lower in alcohol as less Grenache was used in the blends. They are slightly fresher and more juicy than previous vintages—a more Burgundian style. For many this will make for pleasing wines that are showy early and that will require less time in the cellar to develop. Come in and taste a selection of these wines on Saturday, September 19th at both shops.

<b>2013 Château Fortia Châteauneuf-du-Pape</b>			
<i>'Tradition'</i>	39.00	32.37VS	
<b>2013 Château Fortia Châteauneuf-du-Pape</b>			
<i>'Cuvée du Baron'</i>	40.00	33.20VS	
<b>2013 Clos des Brusquières Châteauneuf-du-Pape</b>			
	42.00	34.86VS	
<b>2013 Domaine Pierre Usseglio Châteauneuf-du-Pape</b>			
	52.00	43.16VS	
<b>2013 Domaine Bosquet de Papes Châteauneuf-du-Pape</b>			
<i>'Cuvée Tradition'</i>	55.00	45.65VS	
<b>2013 Le Vieux Donjon Châteauneuf-du-Pape</b>			
	68.00	56.44VS	

*Taste a selection of these wines on Saturday, September 19th at both shops from 11AM-5PM*

## VISITS AT THE SHOPS FAILLA - SONOMA COAST

Failla (*pronounced FAY-LA*) is owned by winemaker Ehren Jordan and Anne-Marie Failla and their first release was 1998. They now farm fourteen acres of estate vineyards and produce Chardonnay, Pinot Noir, and Syrah. Failla wines capture the essence of California's coolest regions, having a purity of varietal character and terroir that rival the best. Taste these lovely wines are on Saturday, September 26th at both shops.

<b>2013 Failla Chardonnay</b>			
<i>Sonoma Coast</i>	36.00	29.88VS	
<b>2013 Failla Chardonnay Fort Ross Seaview Estate</b>			
<i>Sonoma Coast</i>	49.00	40.67VS	
<b>2013 Failla Chardonnay 'Haynes'</b>			
<i>Sonoma Coast</i>	63.00	52.29VS	
<b>2013 Failla Pinot Noir</b>			
<i>Sonoma Coast</i>	36.00	29.88VS	
<b>2013 Failla Pinot Noir 'Keefer Ranch'</b>			
<i>Russian River Valley</i>	53.00	43.99VS	

*Taste these wines on Saturday, September 26th at both shops from 11AM-5PM  
Matt Naumann will be at the Ravenna shop from 11:30AM-2:00PM  
and at the Queen Anne shop from 2:30PM-5PM*

## MUGA - RIOJA

Since 1932 Bodegas Muga has been making thoroughly modern wines from vineyards located at the foot of the Montes Obarenses in the area called Rioja Alta. Bodegas Muga owns 620 acres of vineyards, with another 370 acres under their control. They have an on-site cooper produce all the barrels they use, and all of the winemaking is done in oak—fermentation and aging. Come in and taste these delightful wines on Saturday, September 5th at both shops.

<b>2014 Muga Blanco 'Barrel-fermented'</b>			
<i>Rioja Alta</i>	15.00	12.45VS	
<b>2011 Muga Reserva</b>			
<i>Rioja Alta</i>	25.00	20.75VS	
<b>2010 Muga Reserva Selección Especial</b>			
<i>Rioja Alta</i>	40.00	33.20VS	

*Taste these wines on Saturday, September 5th 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 emailed this monthly newsletter which details 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.*

## 2014 WALTER SCOTT

The 2014 Walter Scott Chardonnay and Pinot Noir Willamette Valley bottlings are now available and they showcase the stellar 2014 vintage in Oregon. The Chardonnay is apple and pear scented with vibrant acidity. The Pinot Noir is riddled with red and black cherry aromas and flavors. Winemaker Ken Pahlow has hit back-to-back home runs here.

### 2014 Walter Scott Chardonnay

Willamette Valley 28.00 23.24VS

### 2014 Walter Scott Pinot Noir

Willamette Valley 28.00 23.24VS

## 2013 POSEIDON PINOT NOIR

The Poseidon Estate Vineyard were planted in Carneros in 1973 with what were experimental French clones at the time—115, 667, and 777. The vineyard is located at sea level, and the influences of fog and cool winds from San Francisco Bay allow the grapes to reach ripeness slowly. The 2013 Poseidon Vineyard Pinot Noir Estate is a joy to taste, and it is priced perfectly—\$32. It was aged in Kádár Hungarian barrels, and it has a sweetness in the aroma from these famed barrels. Try this wine with a little salmon for an adventure.

### 2013 Poseidon Vineyard Pinot Noir Estate

Carneros 32.00 26.56VS

## FEATURED WINES:

### ANDRÉ NEVEU SANCERRES

The Neveu family estate is located in the heart of the Chavignol vineyards. Valérie (*André Neveu's daughter*), and her husband Thomas now run the 13 hectare domaine. Four different terroirs each produce a unique Sancerre. 'Le Manoir' is from limestone-pebble terroir; 'Les Longues Fins' is a unique limestone only vineyard; 'Le Grand Fricambault Silex' is planted on silex; and 'Les Monts Damnés' is from limestone-clay soil. We will taste a selection of these wines on Saturday, September 12th at both shops.

### 2014 Domaine André Neveu Sancerre

'Le Manoir' 32.00 26.56VS

### 2014 Domaine André Neveu Sancerre

'Les Longues Fins' 28.00 23.24VS

### 2014 Domaine André Neveu Sancerre

'Le Grand Fricambault Silex' 27.00 22.41VS

### 2013 Domaine André Neveu Sancerre

'Les Monts Damnés' 40.00 33.20VS

### 2014 Domaine André Neveu Sancerre Rosé

'Le Grand Fricambault' 25.00 20.75VS

*Taste a selection of these wines on Saturday,  
September 12th at both shops from 11AM-5PM*

## NEW BUTY WINES

The new set of Buty wines is exciting to taste. The 2014 Buty Chardonnay 'Conner Lee Vineyard' blends two clones to create a tasty, apple and hazelnut scented wine, with hints of honeysuckle and great acidity. The 2013 Buty Merlot/Cabernet Franc 'Conner Lee Vineyard' has a cherry and tobacco note of Merlot, and layers of blueberry and tea leaf from the Cabernet Franc. It shows marvelous texture on the palate. The 2013 Buty Red 'Rockgarten Estate' has an aroma of black pepper, rose petals, citrus, and game. It blends Mourvèdre, Syrah, and Grenache with the terroir of the rocks. The 2012 Buty Columbia Rediviva 'Phinny Hill Vineyard' has 84% Cabernet Sauvignon providing lots of black cherry and cassis notes. These are an impressive new set of wines from Nina Buty!

### 2014 Buty Chardonnay 'Conner Lee Vineyard'

Columbia Valley 42.00 34.86VS

### 2013 Buty Merlot/Cabernet Franc 'Conner Lee Vineyard'

Columbia Valley 45.00 37.35VS

### 2013 Buty Red 'Rockgarten Estate'

Walla Walla Valley 48.00 39.84VS

### 2012 Buty Red 'Columbia Rediviva' Phinny Hill

Horse Heaven Hills 52.00 43.16VS

## 2014 COLTERENZIO PINOT GRIGIO

It is the contrast between day and night temperatures that give the 2014 Colterenzio Pinot Grigio its crisp acidity. The vineyards are planted at altitudes between 350 and 400 meters above sea level. The gravel and sand soils are high in calcium carbonate, giving a striking citrus blossom note to this \$14 wine. Think of having it with grilled sea bass with fennel and orange, or marinated squid for an outstanding meal.

### 2014 Colterenzio Pinot Grigio

Südtirol Alto Adige 14.00 11.62VS

## 2014 FÈVRE CHAMPS ROYAUX

The 2014 William Fevre Chablis 'Champs Royaux' shows a stoney minerality, with an aroma of white flowers and citrus. Champs Royaux is made using half estate fruit and half purchased fruit, mostly from left bank vineyards. It has a saline note from the Kimmeridgian soil that marries with finfish extraordinarily well.

### 2014 William Fevre Chablis

'Champs Royaux' 25.00 20.75VS

### Ravenna Shop

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**2013 J.M. BOILLOT MONTAGNY**

Jean-Marc Boillot has lightened up the use of new oak on his whites and is leaving a touch more acidity in his wines. The 2013 J.M. Boillot Montagny 1<sup>er</sup> Cru shows lots of hazelnut and apple, with a twinge of lime blossom. On the palate, it is rich but the acidity keeps it from being fat. It's a wine to go with rich fish such as black cod with wild mushrooms.

**2013 J.M. Boillot Montagny 1<sup>er</sup> Cru**  
36.00 29.88VS

**2014 SALVARD CHEVERNY BLANC**

A crisp and refreshing blend of 85% Sauvignon Blanc and 15% Chardonnay, the 2014 Domaine du Salvard Cheverny Blanc is a perfect wine for Northwest finfish and shellfish. The citrusy nature of the Sauvignon Blanc complements mussels, oysters, and clams, and the slight quince note from Chardonnay works well with halibut and true cod.

**2014 Domaine du Salvard Cheverny Blanc**  
Loire Valley 15.00 12.45VS

**2011 ACHAVAL FERRER QUIMERA**

A textured blend of 38% Malbec, 26% Cabernet Franc, 23% Merlot, 10% Cabernet Sauvignon, and 3% Petit Verdot, the 2011 Achaval Ferrer Red 'Quimera' comes from high altitude vineyards in Mendoza that have vines yielding only two pounds of grapes per plant (*about 1.3 tons per acre*). The wine is aged in 40% new French oak and 60% one year old French oak barrels. It has a vanilla note from the oak, but the Bordeaux-esque nature of the wine offers a generous black fruit profile. It goes wonderfully with charcoal grilled steaks.

**2011 Achaval Ferrer Red 'Quimera'**  
Mendoza 35.00 29.05VS

**PINO DONCEL - JUMILLA**

Two great new values from Bodegas Bleda in Jumilla, Spain have just arrived. The 2014 Pino Doncel Sauvignon Blanc has a striking artist label, and it is an honest Sauvignon Blanc with lots of citrusy fruit and a crisp, dry finish. It is a lot of wine for \$11. The 2013 Pinot Doncel Crianza '12 Meses' is a blend of 70% Monastrell and 30% Syrah that was aged for twelve months in French and American oak barrels. It shows lots of black fruit flavor and some vanilla from the oak, and it too is a great deal at \$17.

**2014 Pino Doncel Sauvignon Blanc**  
Jumilla 11.00 9.13VS  
**2013 Pino Doncel Crianza '12 Meses'**  
Jumilla 17.00 14.11VS

**2014 CORDAILLAT REUILLY ROSÉ**

The picturesque village of Reuilly is located southwest of Sancerre near the city of Bourges, where two Loire River tributaries meet—the Indre and the Cher. Domaine Cordailat farms 10 hectare of vineyards on Kimmeridgian and clay soils. The 2014 Domaine Cordailat Pinot Gris Rosé is a joy to taste. It has the spicy, juicy character of Pinot Gris with the dry, crisp finish of French rosé. Perfect for prawn and lobster salads, this will pair nicely with spicy chicken as well.

**2014 Domaine Cordailat Pinot Gris Rosé**  
Reuilly 16.00 13.28VS

**2012 CHEVEAU SAINT AMOUR**

The lieu-dit 'Les Champs Grillés' is located in the center of the Saint Amour appellation, having soil consisting of sand and schist. The average age of the vines are 70 years. The 2012 Domaine Cheveau Saint-Amour 'Les Champs Grillés' is deeply colored for Beaujolais, and has a bold black cherry aroma, a touch of red licorice, and plenty of raspberry flavor. The wine pairs nicely with chicken with wild mushrooms or pork tenderloin with cherries. Forget the dull image of Beaujolais and see what dedicated growers can yield from the best Gamay grapes!

**2012 Domaine Cheveau Saint-Amour**  
'Les Champs Grillés' 25.00 20.75VS

**2014 DOMAINE DE MARQUILIANI ROSÉ**

Astrikingly delicious rosé, the 2014 Domaine de Marquiliani 'Gris de Marquiliani' Rosé has a lively flavor of cantaloupe and melon, citrus zest, quince, and white plums. The acidity is crisp making this a great rosé for garlic shrimps and pan-seared salmon.

**2014 Domaine de Marquiliani Gris Rosé**  
Corse 25.00 20.75VS

**2014 HUET VOUVRAYS**

The weather in the Loire Valley in 2014 was cool during the summer, but a strong September led to a ripe crop of Chenin Blanc bursting with acid, that is lush on the palate. Domaine Huet created some of the finest Sec wines they have produced in over a decade.

**2014 Domaine Huet Vouvray Sec**  
'Clos du Bourg' (Limited) 35.00 29.05VS  
**2014 Domaine Huet Vouvray Sec**  
'Le Haut-Lieu' (Limited) 32.00 26.56VS  
**2014 Domaine Huet Vouvray Sec**  
'Le Mont' (Limited) 35.00 29.05VS

**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





WINE MERCHANTS, INC.

6500 Ravenna Avenue NE  
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*Vintage Select Newsletter*  
**SEPTEMBER, 2015**

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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 _____		9.6% Sales tax _____	Total _____	

**TASTINGS AT BOTH SHOPS**

**Saturday September 5th** 11AM-5PM *free*  
Muga - Rioja

**Saturday September 12th** 11AM-5PM *free*  
André Neveu Sancerres

**Saturday September 19th** 11AM-5PM *free*  
2013 Châteauneuf-du-Pape

**Saturday September 26th** 11AM-5PM *free*  
Failla Wines

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

**VERY LIMITED QUANTITIES**

**2012 Joseph Phelps Red 'Insignia'**  
Napa Valley 199.95 *net*

**2005 Dom Perignon**  
Epernay 149.95 *net*

**2013 Long Shadows Red 'Saggi'**  
Columbia Valley 50.00 41.50VS

**2013 Long Shadows Syrah 'Sequel'**  
Columbia Valley 55.00 45.65VS

**2013 Clos des Papes Châteauneuf-du-Pape**  
119.95 *net*

*2013 Château du Puligny-Montrachet  
& 2013 J.P. Fichet White Burgundies—please inquire.*