



McCarthy & Schiering
WINE MERCHANTS, INC.

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

JUNE, 2016

VISIT AT THE SHOPS

2014 PURPLE HANDS PINOT NOIRS

In 2005 Cody and Marque Wright established Purple Hands to produce small lots of exquisite Pinot Noir. Working with only four clones of Pinot Noir, they seek to preserve every ounce of the terroir of the vineyards where they work and express pure vineyard character. We are pleased to have Cody at the shops on Saturday, June 4th to showcase his single vineyard wines.

2014 Purple Hands Pinot Noir 'Freedom Hill'

Willamette Valley 48.00 39.84VS

2014 Purple Hands Pinot Noir 'Shea Vineyard'

Yamhill-Carlton 48.00 39.84VS

2014 Purple Hands Pinot Noir 'Stoller Vineyard'

Dundee Hills 48.00 39.84VS

2014 Purple Hands Pinot Noir 'Latchkey Vineyard'

Dundee Hills 48.00 39.84VS

Taste these wines on Saturday,

June 4th at both shops from 11AM-5PM

Cody Wright will be at the Ravenna shop from 11:30AM-2:00PM

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

SCARPETTA ITALIAN WINES

After working together at The French Laundry, Bobby Stuckey, a Master Sommelier, and Lachlan Patterson, a chef de partie, decided to create a wine label to capture their favorite styles of wine. Come in and taste these extraordinary values on Saturday, June 11th at both shops.

2014 Scarpetta Frico Bianco

Friuli 12.00 9.96VS

2014 Scarpetta Frico Rosso

Toscana 12.00 9.96VS

2014 Scarpetta Sauvignon Blanc

Colli Orientali 20.00 16.60VS

2014 Squadra Rosato

Sicilia 14.00 11.62VS

2014 Squadra Barbera del Monferrato

Piemonte 17.00 14.11VS

Taste these wines on Saturday,

June 11th at both shops from 11AM-5PM

Chris Zimmerman will be at the Ravenna shop from 11:30AM-2:00PM

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

VISIT AT THE SHOPS

MARK RYAN

The new releases from winemaker Mark Ryan McNeilly are as polished and textured as any he has produced to date. The 2015 Mark Ryan Viognier is outperforming many European models with its vibrant minerality. The new reds show a finesseful use of wood allowing the super-rich style of the wines to show complex, intense flavors. There is a striking red fruit aroma with major game and minerals to the 2014 Mark Ryan Mourvèdre 'Crazy Mary'. Come meet Mark, and taste these wines on Saturday, June 25th at both shops.

2015 Mark Ryan Viognier

Columbia Valley 30.00 24.90VS

2014 Mark Ryan Red 'The Vincent'

Columbia Valley 20.00 16.60VS

2014 Mark Ryan Red 'The Dissident'

Columbia Valley 38.00 31.54VS

2014 Mark Ryan Mourvèdre 'Crazy Mary'

Red Mountain 48.00 39.84VS

2014 Mark Ryan Syrah 'Wild Eyed'

Red Mountain 48.00 39.84VS

Taste these wines on Saturday,

June 25th 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

2014 CADENCE RED 'CODA'

Ben Smith describes the 2014 Cadence Red 'Coda' as "the nose explodes with black cherry, black raspberry, and spice that appear on the palate in waves of deep flavors. The fruit stays fresh and focused, buoyed by the natural acidity we kept by picking early. Coda's exceptional depth and structure build through the long finish, ending with substantial fine tannins that show the pedigree of Red Mountain vineyards." This is a superb version of Coda and will make many more expensive Washington wines pale in comparison.

2014 Cadence Red 'Coda'

Red Mountain 28.00 23.24VS

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.

WINE OF THE MONTH 2015 SYNCLINE WHITES

Two new 2015 whites from Syncline Cellars are perfect for summer meals and decktop sipping. The 2015 Syncline Grüner Veltliner comes from two distinct growing regions, the Columbia Gorge and Rattlesnake Hills. The wine shows wet stone, white pepper, and lime notes that make it a great complement to sushi and shellfish. The 2015 Syncline Grenache Blanc has flavors of apple and star fruit. The high elevation of Boushey Vineyard allows for longer, cooler maturity and preserves the natural acidity of the fruit. This is great to serve with seafood soups, the classic being bouillabaisse.

2015 Syncline Grüner Veltliner

Washington State 20.00 16.60VS

2015 Syncline Grenache Blanc 'Boushey Vineyard'

Yakima Valley 32.00 26.56VS

FEATURED WINES: 2010 BORDEAUX

2010 in Bordeaux saw a beautiful summer with warm and hot days in June, July, and August, and this coupled with cool nights was perfect for the grapes to keep much needed levels of acidity. The supply has been disappearing due to the balance and juicy style of the vintage. A nice parcel of 2010 Bordeaux wines has just arrived and we will feature these wines on Saturday, June 18th.

2010 Château Siaurac

Lalande de Pomerol 24.95 net

2010 Château Bellegrave

Pauillac 29.95 net

2010 Les Allées de Cantemerle

Haut-Médoc 24.95 net

2010 Confidences de Prieure-Lichine

Margaux 29.95 net

2010 Château de Chantegrive

Graves 24.95 net

2010 Château Bel Orme Tronquoy de Lalande

Cru Bourgeois Haut-Médoc 22.95 net

2010 Domaine Andron

Haut-Médoc 22.95 net

*Taste a selection of these wines on Saturday,
June 18th at both shops from 11AM-5PM*

2015 ROSÉS ARRIVE

Another wave of 2015 vintage dry rosés is now arriving. These are perfect fare for warmer weather.

2015 Petit Romauresq Rosé

Côtes de Provence 12.00 9.96VS

2015 Château d'Eau Rosé

Pays d'Oc 13.00 10.79VS

2015 Domaine Santa Giuletta Rosé

Corse 13.00 10.79VS

2015 Château d'Or et de Gueles 'Les Cimels' Rosé

Costières de Nîmes 14.00 11.62VS

2015 Commanderie de la Bargemone

Côteaux d'Aix en Provence 16.00 13.28VS

2015 Château Minuty Rosé

Côtes de Provence 20.00 16.60VS

2015 By Ott Rosé

Côtes de Provence 24.00 19.92VS

2015 Commanderie de Peyrassol Rosé

Côtes de Provence 25.00 20.75VS

2015 Château Pradeaux Rosé

Bandol 35.00 29.05VS

2015 Château Romassan Rosé

Bandol (Very Limited) 55.00 45.65VS

2013 CALIFORNIA DREAMING

The 2013 vintage was one of the highest quality harvests in decades in Napa Valley. Smaller in quantity than the big 2012 harvest, 2013 had slightly cooler temperatures heading into harvest, which led to higher natural acidity levels than 2012. The wines have fine and smooth tannin structures.

This is a vintage to collect.

2013 Caymus Cabernet Sauvignon 'Special Selection'

Napa Valley (Limited) 149.95 net

2013 Hourglass Estate Cabernet Sauvignon

Napa Valley (Limited) 159.95 net

2013 Odette Estate Cabernet Sauvignon

Stags Leap District (Limited) 114.95 net

2013 Plumjack Cabernet Sauvignon Estate

Oakville (Limited) 109.95 net

2013 Shafer Vineyards Cabernet Sauvignon

Stags Leap District (Limited) 79.95 net

2013 Pahlmeyer Proprietary Red

Napa Valley (Limited) 154.95 net

2013 Far Niente Cabernet Sauvignon

Oakville (Limited) 129.95 net

Ravenna Shop

6500 Ravenna Avenue NE

Seattle, WA 98115

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ravenna@mccarthyandschiering.com

Queen Anne Shop

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Seattle, WA 98109

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queenanne@mccarthyandschiering.com

2014 JOMAIN WHITE BURGUNDIES

The Jomain family (*brothers Philippe and Christophe, and sister Catherine*) live in the quiet hamlet of Puligny-Montrachet and make exceptional wines from nine hectares of vines, mostly in Puligny. Their 2014 Domaine Jomain Bourgogne Aligoté is unoaked, crisp and zesty, and is excellent with mussels. The 2014 Jomain Frères Meursault 'Les Tillels' has notes of toasted almonds and hazelnuts, with floral and mineral aromas. On the palate there are hints of butter, honey, and citrus fruits. This is a great wine for sea bass or chicken in a cream sauce.

2014 Domaine Jomain Bourgogne Aligoté	20.00	16.60VS
2014 Jomain Frères Meursault <i>'Les Tillels'</i>	60.00	49.80VS

2015 COLLEFRISIO PECORINO

No it is not cheese, it is a light skinned wine grape grown in Italy's eastern coastal regions. The 2015 Collefrisio Pecorino is dry, straw-yellow in color, and has a floral bouquet of acacia and jasmine. It is a crisp and delicious wine to serve with local shellfish.

2015 Collefrisio Pecorino 'Vignaquadra' <i>Terre di Chieti</i>	15.00	12.45VS
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2013 CLOS STE. MAGDELEINE CASSIS

A dramatic blend of 40% Marsanne, 30% Ugni blanc, 25% Clairette, and 5% Bourboulenc, the 2013 Clos Ste. Magdeleine Cassis Blanc has a supple, creamy texture and refreshing melon flavor. There is plenty of acidity to keep the wine juicy and refreshing, but it is the super rich texture that makes this wine special.

2013 Clos Ste. Magdeleine Blanc <i>Cassis</i>	30.00	24.90VS
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2013 BADIA A COLTIBUONO CHIANTI

Badia a Coltibuono or 'the abbey of good culture' is a thousand year old estate, and the monks of Coltibuono may have been the first to cultivate Sangiovese in Tuscany. The Stucchi family runs the property and makes top notch Chianti Classico. The 2013 Badia a Coltibuono Chianti Classico shows hints of black pepper and dried cherries in the aroma. There is a woody note to the wine, coming from the terroir. This is full on the palate and balanced, giving a powerful impression of Sangiovese, perfect for classic pasta and game dishes.

2013 Badia a Coltibuono Chianti Classico <i>Gaiole in Chianti</i>	20.00	16.60VS
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2014 JEAN FOILLARD MORGON

Foillard always makes superb Morgon, as pure as can be, however, there is something a little magical about the 2014 Foillard Morgon 'Côte de Py'. Bursting with pure Gamay fruit, sweet plums and blueberry fruit, the wine will charm even the most picky Burgundy drinker. The wine is aged in used Burgundy barrels that impart little or no oak flavor but offer the faint oxidative element that allows Gamay to sing. Drink it now, or let it age, it is simply delicious.

2014 Jean Foillard Morgon <i>'Côte de Py'</i>	38.00	31.54VS
<i>'1.5 Liter (Limited)'</i>	80.00	66.40VS

2013 PLANETA FIANO 'COMETA'

The 2013 Planeta Fiano 'Cometa' is a striking wine, being made with this ancient grape. It combines elegant scents of lychees, white peach, and aromatic herbs. The body is rich and the flavors pair with Mediterranean shellfish and seafoods. A true delicacy from the island of Sicily, this wine will turn heads. This is a stellar price for this special wine.

2013 Planeta Fiano 'Cometa' <i>Sicilia</i>	30.00	24.90VS
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2015 XILOCA GARNACHA

A whole lot of wine for the money, the 2015 Xiloca Garnacha is made from 100% Garnacha from old vines planted primarily in red clay soils. No oak is used, making it a spicy wine with powerful raspberry and strawberry flavors. It is bold and forward, but has the balance to age gracefully for a few years—if you can keep it that long!

2015 Xiloca Garnacha <i>Ribera del Jiloca Calatayud</i>	12.00	9.96VS
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2009 VALENCISO RESERVA RIOJA

After working for 28 years in Rioja wineries, the partners Valentín and Enciso joined their names and created their own winery. Working exclusively Tempranillo from Rioja Alta in poor limestone and clay soils, they harvest fruit from 30 separate vineyards. The 2009 Valenciso Reserva is a nearly perfect bottle of Rioja, having bold Tempranillo fruit and a texture that should cost at least twice as much as its \$36 price.

2009 Valenciso Reserva <i>Rioja</i>	36.00	29.88VS
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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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Queen Anne Shop
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(206) 282-8500

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 QueenAnne

Qty	Wine/ Producer	Retail	V.S.	Ext
Subtotal _____		9.6% Sales tax _____	Total _____	

TASTINGS AT BOTH SHOPS

Saturday June 4th 11AM-5PM free
2014 Purple Hands Pinot Noir

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

Saturday June 11th 11AM-5PM free
Scarpetta Italian Wines

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

Saturday June 18th 11AM-5PM free
2010 Bordeaux

Saturday June 25th 11AM-5PM free
Mark Ryan Wines

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

VERY LIMITED QUANTITIES

2014 Domaine Fontaine-Gagnard Chassagne-Montrachet
Vieilles Vignes 65.00 53.95VS

2013 Bartolo Mascarello Barolo
Barolo 124.95 net

2010 Marchesi di Gresy Barbaresco Riserva
'Camp Gros' 108.00 89.64VS

2012 Argiano Rosso 'Solengo'
Toscana 70.00 58.10VS

2013 Peter Michael 'Les Pavots'
Knights Valley 194.95 net

2012 Guigal Côte-Rôtie Single Vineyards—please inquire.
2014 Sauzet White Burgundies—please inquire.