



**McCarthy &
Schiering**

WINE MERCHANTS, INC.

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

FEBRUARY, 2017

2014 MARK RYAN BIG REDS

Mark Ryan Winery will release their three "big reds" in February. Quantities of these wines are quite limited, so we suggest you reserve your favorites soon. The 2014 vintage yielded wines with amazing fresh fruit flavors, and a clean and balanced acidity. These taste wonderfully even at this early stage, and are sure to last for a decade or longer. Winemaker Mike Macmorran has truly hit stride with the 2014 vintage, and the wines show a completeness, from the first scents to the delicious finishes.

2014 Mark Ryan Cabernet Sauvignon 'Old Vines'

Columbia Valley (Limited) 65.00 53.95VS

2014 Mark Ryan Red 'Water Witch'

Red Mountain (Limited) 58.00 48.14VS

2014 Mark Ryan Cabernet Sauvignon 'Lonely Heart'

Red Mountain (Limited) 95.00 78.85VS

VISITS AT THE SHOPS

CAPITAIN-GAGNEROT BURGUNDIES

Domaine Gagnerot was established in 1802 and is now in the hands of the ninth generation. Over the last two hundred years, the family has acquired parcels in the Côtes de Beaune and Côtes de Nuits, resulting in Pinot Noir and Chardonnay that are lovely expressions of elegance and purity. Come in and taste these wines with importer William Woodruff on Saturday, February 25th.

2015 Capitain-Gagnerot Hautes Côtes de Beaune Blanc

'Les Gueulottes' 25.00 20.75VS

2014 Capitain-Gagnerot Saint-Romain Blanc

'Au Bas de Poillange' 35.00 29.05VS

2015 Capitain-Gagnerot Ladoix

'1er Cru Grechon et Foutieres' 50.00 41.50VS

2015 Capitain-Gagnerot Pernand-Vergelesses

'1er Cru' 40.00 33.20VS

2012 Capitain-Gagnerot Vosne-Romanée

'Aux Raviolles' 58.00 48.14VS

Taste a selection of these wines on Saturday,

February 25th at both shops from 11AM-5PM

*William Woodruff 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

POGGIO LA NOCE

A perennial favorite is the visit to the shops by Claire Beliard and Enzo Schiano of Poggio La Noce —proprietors of an olive grove turned vineyard in Fiesole, north of Florence. Their passion for fine wine and food has driven them to create one of the most exciting new properties in Italy. Come in and meet Enzo, and taste the range of seductive wines they craft on Saturday, February 18th at both shops.

2015 Poggio La Noce Rosé 'Pinko Pallino'

Toscana 23.00 19.09VS

2013 Poggio La Noce Rosso 'Gigetto'

Toscana 25.00 20.75VS

2013 Poggio La Noce Rosso 'Gigino'

Toscana 30.00 24.90VS

2012 Poggio La Noce 'Gigiò'

Toscana 50.00 41.50VS

Taste these wines on Saturday,

February 18th at both shops from 11AM-5PM

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

DE MAISON SELECTIONS

Having grown up in Napa Valley, Holly Wing has worked in all parts of the trade, from winery to restaurant, retail, and distribution. She settled on representing De Maison Selections wines in the western United States and is a fountain of knowledge and fantastic instructor. We are pleased to have her visit the shops, and sample her wines on Saturday, February 11th.

2015 Ameztoi Blanco

Txakolina 20.00 16.60VS

2014 A Coroa Godello

Valdeorras 21.00 17.43VS

2015 D. Ventura Pena do Lobo

Ribeira Sacra 22.00 18.26VS

2010 Remelluri Gran Reserva

Rioja 39.00 32.37VS

Taste these wines on Saturday,

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

*Holly Wing 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 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 2016 CAMPUGET ROSÉ

Let the games begin! The first of the 2016 dry French rosés to arrive is the 2016 Château de Campuget Rosé from the Costères de Nîmes and it is quite tasty. A blend of 30% Grenache Noir and 70% Syrah, the wine has a pale partridge eye color, a white peach flavor, balanced acidity, and a finish that makes one want sun! Take a little chill off, turn up the heat, open a rosé, and pretend Spring has arrived.

2016 Château de Campuget Rosé
Costières de Nîmes 12.00 9.96VS

FEATURED WINES: 2015 GRÜNER VELTLINER

For Austrian Grüner Veltliner, 2015 is shaping up to be an epic vintage. Terry Theise writes, "There don't seem to be any ordinary wines, let alone bad ones, and I suspect we'll be debating which is the greater vintage – 2015 or 2013 – for many years to come... 2015 tastes as if it went to charm school. It excels in fruit. It has all the terroir and "minerality" a vintage can have, but it is always driven by ripe deliciousness." Come in and see how great these wines are on Saturday, February 4th at both shops.

2015 Gobelburg Grüner Veltliner
Kamptal 15.00 12.45VS

2015 Glatzer Grüner Veltliner 'Dornenvogel'
Carnuntum 17.00 14.11VS

2015 Hiedler Grüner Veltliner 'Loess'
Kamptal 20.00 16.60VS

2015 Nigl Grüner Veltliner 'Freiheit'
Kremstal 22.00 18.26VS

2015 Ott Grüner Veltliner 'Am Berg'
Wagram 22.00 18.26VS

2015 Nikolaihof Grüner Veltliner 'Hefeazbug'
Wachau 27.00 22.41VS

2015 Hirsh Grüner Veltliner 'Kammern'
Kamptal 27.00 22.41VS

2015 Brundlmayer Grüner Veltliner 'Berg Vogelsang'
Kamptal 32.00 26.56VS

*Taste a selection of these wines on Saturday,
February 4th at both shops from 11AM-5PM*

TRANCHE CELLARS

Five excellent new releases from Tranche Cellars will arrive in February. Winemaker Andrew Trio is a native of Perth, and he began making wine in the Margaret River region of Australia. There is a sense of purity in his style that sets these wines apart, in many ways similar to the freshness of the wines from Margaret River. The newest Chardonnay has significant bottle age, allowing the richness and apple scents to show. The Barbera has fresh-off-the-plant berry acidity, allowing it to complement spicy foods. The Cabernet Franc shows a Bordeaux-esque style, whereas the Cabernet Sauvignon is a bold expression of Washington fruit. The Syrah has notes that remind one of the best of the Rhône Valley.

2013 Tranche Chardonnay
'Celilo Vineyard' 45.00 37.35VS

2012 Tranche Barbera
Columbia Valley 25.00 20.75VS

2012 Tranche Cabernet Franc Estate
'Blue Mountain Vineyard' 40.00 33.20VS

2012 Tranche Cabernet Sauvignon Estate
'Blue Mountain Vineyard' 50.00 41.50VS

2012 Tranche Syrah Estate
'Blue Mountain Vineyard' 40.00 33.20VS

2013 ANDREW WILL RED 'FLÂNEURS'

The 2013 Andrew Will Red 'Flâneurs' (*translation: an idle man-about-town*) is a delicious blend of 50% Merlot, 33% Cabernet Franc, and 17% Cabernet Sauvignon made with fruit from Ciel du Cheval and their Two Blondes estate vineyard. The wine has a chocolately aroma from Gamba and Taransaud barrels, lots of red cherry and blackberry, and a complex and lasting finish. This is an exceptional value.

2013 Andrew Will Red 'Flâneurs'
Columbia Valley 29.00 24.07VS

2014 BRUNO GIACOSA ARNEIS

The 2014 Bruno Giacosa Arneis has a straw-yellow color. A bouquet of peach, apricot, and acacia flowers gives it a very elegant bouquet. It has tangy acidity with a creamy mouthfeel and the finish is long and lasting. This is a great Northwest shellfish and seafood wine.

2014 Bruno Giacosa Arneis
Roero 33.00 27.39VS

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2014 LIONEL FAURY SAINT-JOSEPH

The Faurys, father Philippe and son Lionel, have a strong aversion to new oak. Their reds are aged in barrels, but there is both new and old in a variety of sizes, from barriques to demi-muids. This allows the pure fruit flavors of their Northern Rhône grapes to shine. The 2014 Lionel Faury Saint-Joseph Blanc is a blend of 60% Marsanne and 40% Roussanne with crisp acidity. The 2014 Lionel Faury Saint Joseph Rouge is produced from vines planted between 1979 and 2007, whereas the Vieilles Vignes were planted from 1937 to 1976. These are extraordinary values in Northern Rhône Valley wine.

2014 Lionel Faury Saint-Joseph Blanc	32.00	26.56VS
2014 Lionel Faury Saint-Joseph	30.00	24.90VS
2014 Lionel Faury Saint-Joseph <i>Vieilles Vignes</i>	39.00	32.37VS

2012 SCHIAVENZA BAROLI

Owning eight hectares of vineyards in Serralunga d’Alba and 15.2 square meters in the village of Monforte d’Alba, the brothers Vittorio and Ugo Alessandria started the winery in 1956. In Italian, sharecroppers are called “Schiavenza” and that is the origin of the winery name. Three single vineyard expressions of Barolo top our list of good values this month. Firey, showing tar and roses, these are living proof that Barolo is “the wine of kings.”

2012 Schiavenza Barolo <i>‘Broglio’</i>	50.00	41.50VS
2012 Schiavenza Barolo <i>‘Ceretta’</i>	55.00	45.65VS
2012 Schiavenza Barolo <i>‘Prapó’</i>	60.00	49.80VS

CARLOS SERRES - RIOJA

All of the Tempranillo, Graciano, and Mazuelo grapes used in Carlos Serres Reserva and Carlos Serres Gran Reserva come from a selection of different plots within their estate vineyard—Finca El Estanque. The fruit is picked by hand from vines averaging 30 years in age. These are exceptional values from a century old winery in Rioja.

2012 Carlos Serres Crianza <i>Rioja</i>	12.00	9.96VS
2010 Carlos Serres Reserva <i>Rioja</i>	15.00	12.45VS
2008 Carlos Serres Gran Reserva <i>Rioja</i>	25.00	20.75VS

THE SEASON OF MUSSELS

Mussels reach their peak this month, when the waters where they are cultivated are at their coldest. They can be consumed all year long, but the meat and sweetness of mussels reaches an apogee in February. There are many preparations that can be paired with wine. Try the classic moules marinières or “sailor-style” mussels—leeks, shallots, garlic, bay leaf, and white wine. Serve with homemade mayonnaise and toasts.

2015 Château de la Jouselinrière ‘Perle Bleue’ <i>Pays Nantais</i>	13.00	10.79VS
2015 La Marinière Muscadet <i>Sèvre et Maine</i>	11.00	9.13VS

Portuguese-style mussels in garlic cream sauce adds a little hot red pepper, some chourico (*chorizo*), clam juice, and dry Riesling before adding heavy cream. Perhaps the most beautiful of mussel recipes!

2014 Vila d.Maria Three Valleys White <i>Douro</i>	17.00	14.11VS
2013 Château d’Epiré Savennières <i>Loire Valley</i>	20.00	16.60VS

Cozze alla Posillipo (*from the neighborhood of the same name in Naples*) combines fresh mussels with plum tomatoes, red peppers, basil, and wine sauce. You can serve these over fresh, long cut pasta. Lighter reds pair well here.

2012 La Spinetta Barbera d’Asti <i>‘Ca’ di Pian’</i>	25.00	20.75VS
2015 Allegrini Valpolicella <i>Veneto</i>	18.00	14.94VS

Mussels in a saffron cream sauce combines heavy cream, garlic, white wine, and saffron and these work very well with richer whites.

Romain Collet Sparkling Brut <i>Cremant de Bourgogne</i>	22.00	18.26VS
2016 Two Vintners Grenache Blanc <i>‘Boushey Vineyard’</i>	25.00	20.75VS

Mussels cooked Thai style with coconut, curry paste, lime, and cilantro require a crisp, unoaked white, with vibrant acidity, and lower alcohol, or a fruity style dry rosé.

2015 Albrecht Pinot Blanc <i>‘Balthazar’</i>	18.00	14.94VS
2015 Domaine de la Tour du Bon Rosé <i>Bandol</i>	30.00	24.90VS
2016 Long Shadows Julia’s Dazzle Rosé <i>Horse Heaven Hills</i>	20.00	16.60VS

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

Vintage Select Newsletter

FEBRUARY, 2017

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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 February 4th 11AM-5PM free
2015 Austrian Grüner Veltliners*

*Saturday February 11th 11AM-5PM free
De Maison Selections*

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

*Saturday February 18th 11AM-5PM free
Poggio La Noce*

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

*Saturday February 25th 11AM-5PM free
Domaine Capitain-Gagnerot Burgundies*

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

VERY LIMITED QUANTITIES

2013 Château Fuissé Pouilly-Fuissé ‘Les Clos’	65.00	53.95VS
2013 Château Fuissé Pouilly-Fuissé Vieilles Vignes	75.00	62.25VS
2015 François Cotat Sancerre ‘La Grande Côte’	65.00	53.95VS
2015 François Cotat Sancerre ‘Les Monts Damnés’	65.00	53.95VS
2014 Domaine Faury Condrieu Rhône Valley	57.00	47.31VS
2013 Dunn Cabernet Sauvignon ‘Howell Mountain’ Napa Valley	134.95	net