



**McCarthy &
Schiering**
WINE MERCHANTS, INC.

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

MARCH, 2017

LEONETTI CELLAR - PRE-ARRIVAL

We are offering the new Leonetti Cellar releases in March, prior to their release in April. Leonetti Cellar reds deliver outstanding quality and these new vintages show the complex tannin structure and new oak of their estate wines. The talented winemaking of Chris Figgins assures that they are among the best wines made in Washington. Credit card payments are being accepted to guarantee your order.

Please confirm availability before sending payment.

2014 Leonetti Cellar Sangiovese		
Walla Walla Valley (Limited)	82.95	net
2015 Leonetti Cellar Merlot		
Walla Walla Valley	84.95	net
2014 Leonetti Cellar Cabernet Sauvignon		
Walla Walla Valley	104.95	net
2014 Leonetti Cellar Reserve		
Walla Walla Valley	154.95	net

VISITS AT THE SHOPS 2014 AVENNIA REDS

Avennia is inspired by the Roman name for the city of Avignon, and signifies the heart of Old World winemaking. Within this context, winemaker Chris Peterson crafts wines that allow Washington vineyards and terroirs to distinguish themselves. Four bold expressions of great Columbia Valley sites are now available. Come in and taste these wines with Chris on Saturday, March 11th.

2014 Avennia Syrah 'Arnaut Boushey Vineyard'		
Yakima Valley	50.00	41.50VS
2014 Avennia Red 'Gravura'		
Columbia Valley	35.00	29.05VS
2014 Avennia Red 'Valery'		
Columbia Valley	50.00	41.50VS
2014 Avennia Red 'Sestina'		
Columbia Valley	65.00	53.95VS

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

*Chris Peterson 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

WALTER SCOTT - WILLAMETTE VALLEY

Ken Pahlow has a long and storied career in the wine business, working for wines distributors, and marketing wines from St. Innocent, Patricia Green, and Evening Land. Today, he and his wife make some of the purest expressions of Willamette Valley Chardonnay and Pinot Noir. Come in and meet Ken and taste his wines on Saturday, March 18th at both shops.

2015 Walter Scott Chardonnay 'Cuvée Anne'		
Willamette Valley	45.00	37.35VS
2015 Walter Scott Chardonnay 'Freedom Hill'		
Willamette Valley	49.00	40.67VS
2015 Walter Scott Chardonnay 'X Novo'		
Eola-Amity Hills	49.00	40.67VS
2015 Walter Scott Pinot Noir 'Clos des Oiseaux'		
Eola-Amity Hills	49.00	40.67VS
2015 Walter Scott Pinot Noir 'Sojourner'		
Eola-Amity Hills	49.00	40.67VS
2015 Walter Scott Pinot Noir 'Freedom Hill'		
Willamette Valley	49.00	40.67VS

Taste these wines on Saturday,

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

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

WINE OF THE MONTH 2015 KEVIN WHITE RED

Winemaker Kevin White has totally hit it out of the park with his 2015 Kevin White Red. A blend of 44% Syrah, 31% Grenache, and 25% Mourvèdre, the wine has deep plum and blueberry scents from its Grenache, and game flavors from the Syrah. The wine is blended from declassified barrels after the selections for his 'La Fraternité' and 'En Hommage' Rhone-style blends have been made. This is a stellar value, perfect for mid-week imbibing.

2015 Kevin White Red		
Yakima Valley (Limited)	18.00	14.94VS

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 CAPITAIN-GAGNEROT ROUGE

One of the first 2015 Burgundies from this classic vintage to arrive, the 2015 Capitain-Gagnerot Bourgogne Rouge is harvested by hand, sorted, and destemmed, and undergoes alcoholic fermentation in open vats for 15 days. It has a bold aroma of cherry fruit and a hint of kirsch. The wine is rich and full, and it shows how tremendous the 2015 vintage was in Burgundy, with supple body and a long fruit-filled finish.

2015 Capitain-Gagnerot Bourgogne Rouge
26.00 21.58VS

FEATURED WINES: PIEMONTESE NEBBIOLO

Intense fog in October sets into the Langhe region of Piemonte, where the world's best Nebbiolo vineyards are located. The grape is believed to take its name from this 'Nebbia' or fog. The grape variety is native to the Piemonte and Lombardy regions, and features an aroma of violets, tar, and roses. The string of excellent vintages in this area has made for many declassified Barolo and Barbaresco wines to find their way into varietal Nebbiolo bottlings, offering consumers exceptional value. Come in and taste a selection of these lovely wines on Saturday, March 4th at both shops.

2013 Indigenous Nebbiolo
Alba 15.00 12.45VS

2015 Mauro Molino Nebbiolo
Langhe 18.00 14.94VS

2012 Pertinace Nebbiolo
Langhe 20.00 16.60VS

2015 Domenico Negro Nebbiolo
'Angelin' 22.00 18.26VS

2014 G.D. Vajra Nebbiolo
Langhe 22.00 18.26VS

2015 Cantina del Pino Nebbiolo
Langhe 22.00 18.26VS

2014 Pelissero Nebbiolo
Langhe 24.00 19.92VS

2014 Produttori del Barbaresco Nebbiolo
Langhe 24.00 19.92VS

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

2016 ROSÉS BEGIN TO ARRIVE

Many factors are combining to make the 2016 vintage of rosé wines sell faster than usual. In Provence, a drought caused the grape berries to be smaller, with less juice, and while it is a great vintage quality-wise, the supply will be less than the two previous harvests. Washington experienced a good crop size, but the demand for local rosé has reached an all time high. Even though wineries have increased production, the rate of growth in the Washington rosé category has skyrocketed. Wineries that made 250 cases are now making more than a 1,000 cases, and it still isn't enough. Five favorites are arriving in March, and we suggest putting some in the cellar now, for sipping on warm summer days.

2016 And why am I Mr Pink Rosé of Sangiovese
Columbia Valley 12.00 9.96VS

2016 Domaine Sorin Rosé 'Terra Amata'
Côtes de Provence 12.00 9.96VS

2016 Tranche Pink Pape Rosé 'Blackrock Vineyard'
Yakima Valley (After 3/15) 18.00 14.94VS

2016 Kerloo Rosé 'Painted Hills Vineyard'
Columbia Valley 22.00 18.26VS

2016 By.Ott Rosé
Côtes de Provence 25.00 20.75VS

2015 MARK RYAN 'THE CHIEF'

The 2015 Mark Ryan Red 'The Chief' is a bold blend of 85% Cabernet Sauvignon from Phinny Hill, Kiona, and Quintessence Vineyards, 11% Malbec from Obelisco Vineyard, and 4% Petit Verdot from Phinny Hill Vineyard. The wine is aged in 30% new French and American oak barrels. Black currant and cedar aromas support the wine's violet and blackberry scents. It has a dramatic nose, pleasing those who are looking for complexity. Vanilla, smoked meats, and Cuban tobacco leaf all show up in the bouquet. On the palate, the wine is sumptuous, reflecting a quality of fruit frequently found in much more expensive bottlings. Fine, long chain tannins offer a supple texture, and a mocha note from the new French oak teases the palate. Mark Ryan McNeilly and Mike Macmorran are adding a new gear to 'The Chief', making for a smoother ride!

2015 Mark Ryan Red 'The Chief'
Columbia Valley 28.00 23.24VS

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

2015 BEAUJOLAIS

Diurnal shifts, that crazy relationship between daytime and nighttime temperatures, saved the 2015 vintage Beaujolais from losing acidity and freshness. It was a hot year. One needs to look back to 1976 and 1947 to find such warm summer weather. The steady temperatures during the summer with frequent heat spikes pushed the beginning of harvest up to August 24. Few vintages have begun before September. These are big wines with lots of berry fruit but with a core of refreshing acidity, superb balance and complexity.

2015 Dupeuble Beaujolais

15.00 12.45VS

2015 Domaine Bel Avenir Juliéna

'Les Capitans' 22.00 18.26VS

2015 Domaine de La Grand Cour Fleurie

'Clos de la Grand Cour' 25.00 20.75VS

2015 Domaine Diochon Moulin-à-Vent

Cuvée Vieilles Vignes 25.00 20.75VS

2015 Domaine Piron-Lameloise Chénas

'Quartz' 27.00 22.41VS

*Taste a selection of these wines on Saturday,
March 25th at both shops from 11AM-5PM*

2015 J.M. BOILLOT MONTAGNY

The 2015 J.M. Boillot Montagny 1^{er} Cru is an outstanding wine. It spent 25 months in 30% new barrels from the Allier and Vosges forests of France. It has a creamy style, with supple body.

2015 J.M. Boillot Montagny 1^{er} Cru

(Limited) 32.00 26.56VS

CHÂTEAU VAL-JOANIS

An old favorite has returned, Château Val-Joanis is a winery built on the site of an ancient Roman villa in the Luberon, near the town of Pertuis. They are known for their delicious rosés and spicy reds.

2016 Château Val-Joanis Rosé 'Tradition'

Luberon 16.00 13.28VS

2016 Château Val-Joanis Rosé

'Cuvée Josephine' 20.00 16.60VS

2015 Château Val-Joanis Rouge 'Tradition'

Luberon 20.00 16.60VS

2015 Château Val-Joanis Syrah

'Les Griottes' 28.00 23.24VS

THE SEASON OF NOODLES

March is 'National Noodle Month'. Noodle consumption increases by 20% in the colder winter months and it skyrockets each year during Lent when meatless meals are featured for religious reasons. The difference between noodles and all other dry pasta shapes is that they contain eggs. By Federal law, a noodle must contain at least 5.5% egg solids. Without the egg solids, pasta can't be called a noodle. Whether it is made with wheat, rice, or buckwheat, noodles can be boiled, baked, or fried. There are many classic versions of noodles from chow mein, spätzle, couscous, to simple pasta. We will focus on a few classic Italian versions.

Spaghetti with Marinara sauce combines tomatoes, tomato paste, oregano, garlic, basil, and olive oil and originated in Naples. You can add capers and olives, but no meat.

2015 Terredora Dipaolo Falanghina 'Corte di Giso'

Irpinia 13.00 10.79VS

2014 Tenuta Olim Bauda Barbera d'Asti

Asti 15.00 12.45VS

Spaghetti Cacio e Pepe is a Roman dish using a creamy sauce with fresh pecorino romano cheese.

2015 Principe Pallavicini Frascati Superiore

'Poggio Verde' 15.00 12.45VS

2014 Tenuta Le Calcinaie Vernaccia

San Gimignano 18.00 14.94VS

Spaghetti with Ligurian pesto is the Genovese dish that combines crushed garlic, basil, and pine nuts, with olive oil and parmigiano reggiano cheese.

2014 Punta Crena Pigato

'Ca da Rena' 20.00 16.60VS

Also from Naples, Spaghetti alle Vongole adds clams cooked in oil, garlic, parsley, and a splash of wine.

2015 Inama Soave Classico

Verona 14.00 11.62VS

2015 La Spinetta Vermentino

Toscana 20.00 16.60VS

Spaghetti alla Puttanesca from Campania combines anchovies, tomatoes, capers, olives, and red peppers for a spicy dish.

2015 Terredora Dipaolo Greco di Tufo

'Loggia della Serra' 19.00 15.77VS

2014 Borgogno Barbera d'Alba

Alba 22.00 18.26VS

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
Seattle, Washington 98115

Vintage Select Newsletter

MARCH, 2017

Copyright 2017

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

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 March 4th 11AM-5PM *free*
Piemontese Nebbiolo

Saturday March 11th 11AM-5PM *free*
2014 Avennia Reds

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

Saturday March 18th 11AM-5PM *free*
Walter Scott - Willamette Valley

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

Saturday March 25th 11AM-5PM *free*
2015 Beaujolais

VERY LIMITED QUANTITIES

2014 Château de Puligny-Montrachet Bourgogne Blanc <i>Les Clos 'du Château'</i>	40.00	33.20VS
2014 Dagueneau Blanc Fumé de Pouilly <i>Loire Valley</i>	79.95	<i>net</i>
2014 Dagueneau Blanc Fumé de Pouilly 'Pur Sang' <i>Loire Valley</i>	104.95	<i>net</i>
2014 Dagueneau Blanc Fumé de Pouilly 'Silex' <i>Loire Valley</i>	129.95	<i>net</i>
2014 Nicolas-Jay Pinot Noir 'Bishop Creek' <i>Eola-Amity Hills</i>	100.00	83.00VS
2014 Doubleback Cabernet Sauvignon <i>Walla Walla Valley</i>	99.95	<i>net</i>