APRIL, 2017

2014 Abeja Merlot

Dan Wampfler, former winemaker at Dunham Cellars and a team winemaker at Columbia Crest, has taken over the reins at Abeja. He crafted a great wine in the 2014 Abeja Merlot. It is dense, full, and properly ripe. New oak is present but not obvious. There is a touch of Petit Verdot that adds a mineral note to the wine's blackcherry fruit. The quality is striking, and really sets this apart from the pack.

2014 Abeja Merlot

Columbia Valley

47.00 *39.01VS*

VISITS AT THE SHOPS PASSING TIME CABERNET SAUVIGNON

We are honored to have UW Husky 1991 National Champion, and two-time Super Bowl winner Damon Huard visit the shops and pour his new regional bottlings of Cabernet Sauvignon. The 2014 Passing Time Cabernet Sauvignon 'Horse Heaven Hills' combines 43% Discovery Cabernet Sauvignon, 43% Champoux Cabernet Sauvignon, 9% Klipsun Merlot, and 5% Champoux Cabernet Franc. The 2014 Passing Time Cabernet Sauvignon Walla Walla Valley is a blend of 67% Seven Hills Cabernet Sauvignon, 26% Pepper Bridge Cabernet Sauvignon, and 7% Figgins Estate Merlot. Both wines were barrel aged for 20 months in a high percentage of new oak. These wines reflect the terroir of their vineyards while being full flavored with beautiful finishes. Damon has promised to bring his Super Bowl ring with him! Come in and taste these wines with Damon on Saturday, April 29th.

2014 Passing Time Cabernet Sauvignon

Horse Heaven Hills (Limited) 74.99 net

2014 Passing Time Cabernet Sauvignon

Walla Walla Valley (Limited) 74.99 net Taste these wines on Saturday,

April 29th at both shops from 11AM-5PM
Damon Huard will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM

BETZ FAMILY

Betz Family reds are clearly on most folk's top ten list of Washington State reds. We have two new Bordeaux-style wines to feature. "...2014 marked the third year in a row for an early start for vine growth. Flowering, a crucial period in the vines annual cycle, took place under ideal weather conditions. The warm, calm weather resulted in one of the most compressed flowering periods in recentyears, and very even berry size... Steady heat continued through July and August, leading to the earliest harvest ever for Betz Family Winery: we picked our first grapes on September 3rd. Over the following 4 weeks we harvested over 40 different vineyard blocks, many of them only 1-2 tons in size." *Bob Betz M.W.* A limited number of magnums are available.

2014 Betz Family Red 'Clos de Betz'

Columbia Valley (Limited) 62.00 51.46VS

2014 Betz Family Cabernet 'Père de Famille'

Columbia Valley (Limited) 80.00 66.40VS

VISITS AT THE SHOPS 2014 St. Innocent Pinot Noirs

Winemaker Mark Vlossak crafts some of the most Burgundian wines in Oregon, having a passion for Côte d'Or wines. He will be at the shops on Saturday, April 22nd to sample a selection of his 2014 wines. Come in and meet Mark and ask him to discuss the differences between Burgundy and Oregon...you are sure to get a thorough disertation on the subject! These wines stand out for their purity and essence.

2014 St. Innocent Pinot Noir 'Villages Cuvée'

Willamette Valley 27.00 22.41VS

2014 St. Innocent Pinot Noir 'Temperance Hill'

Willamette Valley 36.00 29.88VS

2014 St. Innocent Pinot Noir 'Momtazi Vineyard'

Willamette Valley 35.00 29.05VS

2014 St. Innocent Pinot Noir 'Shea'

Willamette Valley 55.00 45.65VS

2014 St. Innocent Pinot Noir 'Justice'

Willamette Valley 55.00 45.65VS

Taste a selection of these wines on Saturday,

April 22nd at both shops from 11AM-5PM

Mark Vlossak 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.

=VINTAGE SELECT NEWSLETTER

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Wine of the Month 2014 Chinook Cabernet Franc

Wow, this is the stuff! We are not keen on the bell pepper note of underripe Cabernet Franc fruit. After tasting the 2014 Chinook Cabernet Franc, we clearly saw the beauty of this variety at its best. Clay Mackay said, "it has to be ripe" and he did that. A blend of one third Chinook Estate fruit and three clones of Boushey Vineyard fruit, the wine has a clean aroma, scented with wood, but not dominated by it. There is a pomegranite middle palate, and a hint of Cuban tobacco leaf. The fruit is bold and bright, and screams for skirt steak with a splash of chimichurri sauce.

2014 Chinook Cabernet Franc

Yakima Valley

25.00 20.75VS

2014 M&S PINOT NOIR

We just revisited the 2014 McCarthy & Schiering Pinot Noir made for the shops by Morgan Broadley, and we were pleased to see how much it has developed in the bottle. The wine has an earthy aroma, with wild berry scents reminiscent of Savigny-les-Beaune 1^{er} Cru wines. It is rich and full on the palate, and will make a great wine to complement Copper River salmon this Spring.

2014 McCarthy & Schiering Pinot Noir

Yakima Valley

22.95 net

FEATURED WINES: 2015 RIDGE ZINFANDEL

2015 marks a great milestone for Ridge Vineyards, as it is the 50th vintage in which they have produced Ridge Geyserville. 2015 was another of the "drought years" but the growing season was gentler than the prior three vintages. Spring rains moistened the soils, and cooler summer temperatures reduced the stress on the vines. The resulting wines are deep and brooding, but the fruit has a juicy style that is refreshing. Come in and taste these wines on Saturday, April 15th.

2015 Ridge Zinfandel 'East Bench'

Dry Creek Valley

34.00 28.22VS

2019 Rage Linjan

2015 Ridge Zinfandel 'Benito Dusi Ranch'

Paso Robles

37.00 *30.71VS*

2015 Ridge Geyserville '50th Vintage'

Alexander Valley

43.00 *35.69VS*

Taste these wines on Saturday,

April 15th at both shops from 11AM-5PM

2016 Rosés for Holiday Meals

Rosé is a great wine for matching with Passover and Easter meals. It works well with saltier foods and the full range of spices.

2016 And why am I Mr Pink Ro	sé of Sangio	vese					
Columbia Valley	12.00	9.96VS					
2016 Tranche Pink Pape Rosé 'Blackrock Vineyard'							
Yakima Valley	18.00	14.94VS					
2016 Long Shadows Julia's Dazzle Rosé							
Horse Heaven Hills	20.00	16.60VS					
2016 Kerloo Rosé 'Painted Hills Vineyard'							
Columbia Valley	22.00	18.26VS					
2016 àMaurice Cellars Estate Syrah Rosé							
Walla Walla Valley	25.00	20.75VS					
2016 Château L'Ermitage Rosé							
Costières de Nîmes	10.00	8.30VS					
2016 Domaine Sorin Rosé 'Terro	a Amata'						
Côtes de Provence	12.00	9.96VS					
2016 Château de Campuget Rosé							
Costières de Nîmes	12.00	9.96VS					
2016 Jean-Luc Colombo Rosé 'Cap Bleue'							
$M\'editeran\'ee$	15.00	12.45VS					
2016 Moulin de Gassac Rosé							
Pays d'Herault	14.00	11.62VS					
2016 Triennes Rosé							
$M\'editeran\'ee$	15.00	12.45VS					
2016 Château d'Anglès Rosé 'Classique'							
La Clape	17.00	14.11VS					
2016 By.Ott Rosé							
Côtes de Provence	25.00	20.75VS					
2016 La Spinetta 'Il Rosé di Casanova'							
Toscana	20.00	16.60VS					

GRAMERCY CELLARS

After sampling the new 2014 Gramercy Cellars reds, we could clearly see that Greg Harrington's hand at making Rhône varietals has grown a notch. The vintage was good, but it is the texture and polish in these wines that is a cut above.

2014 Gramercy Cellars Syrah 'Lag	gnaippe'	
Columbia Valley	66.00	54.78VS
2014 Gramercy Cellars Syrah 'Th	e Deuce'	
Walla Walla Valley	60.00	49.80VS
2014 Gramercy Cellars Mouvèdre	l'Idiot di	ı Village'
Walla Walla Valley	46.00	38.18VS

Ravenna Shop

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2015 GERMAN RIESLINGS

It is no secret that the 2015 vintage in Germany has yielded many superlative wines. The tricky part is to find them before they disappear. The demand is high, and the quality is obvious from the moment the wines are opened. We have a nice selection of wines imported by Ernst Loosen.

2015 Dr. Loosen Dry Riesling 'Red Slate' 12.45VS 2015 Weingut Robert Weil Riesling 'Tradition' 20.00 16.60VS Rheingau 2015 Weingut Robert Weil Riesling 'Trocken' 22.00 Rheingau 18.26VS 2015 Fritz Haag Brauneberger Riesling Kabinett 30.00 2015 Fritz Haag Brauneberger Riesling Spätlese 30.00 24.90VS Mosel

2014 Serras del Priorat

The 2014 Serras del Priorat is a rich blend of 55% Grenache, 20% Carignan, 15% Syrah, and 10% Cabernet Sauvignon, each from younger vines on the Clos Fiqueras estate. The wine has a bold aroma with currants, plums, and a hint of cassis. On the palate, the soft texture seems in contrast with the wine's dark color. This a serious Priorat and works perfectly with braised short ribs.

2014 Clos Fiqueras 'Serras del Priorat'
Priorat 25.00 20.75VS

2014 Bruno Giacosa Nebbiolo

The 2014 Bruno Giacosa Nebbiolo d'Alba has just arrived in the market. Giacosa sources this wine from old vine Nebbiolo grown by farmers who have worked for the estate for a long time. It's styled to provide an early drinking version of this famous Piemontese grape. The aroma shows dried rose petals and violets with a hint of tar. Dusty tannins and gentle acidity give the palate an impression of Barbaresco. This is a wine to enjoy while your Barolos and Barbarescos mature in the cellar.

2014 Bruno Giacosa Nebbiolo
Alba 40.00 33,20VS

2014 CLOS DES ROCS

The Clos des Rocs estate covers 8.6 hectares of vines across seven parcels. The holdings are mostly in Pouilly-Loché, but they have pieces in Macon-Loché and Pouilly-Fuissé as well. The soils are iron-rich clay and limestone. Winemaker Olivier Giroux is committed to organic processes from start to finish. These wines are sure to please, and the 2014 vintage is superb in the Mâconnais. Come in and sample these wonderful, crisp and delicious wines on Saturday, April 8th at both shops.

2014 Clos des Rocs Pouilly-Loché 'Les 4 Saisons' 32.00 26.56VS Mâconnais 2014 Clos des Rocs Pouilly-Loché 'En Chantone' Mâconnais 35.00 29.05VS 2014 Clos des Rocs Pouilly-Loché 'Les Mures' Mâconnais 35.00 29.05VS 2014 Clos des Rocs Pouilly-Loché 'Clos des Rocs' 40.00 33.20VS MonopoleTaste a selection of these wines on Saturday, April 8th at both shops from 11AM-5PM

2014 Jean-Marc Brocard Chablis

One can clearly taste the Kimmeridgian soil in which the 2014 Jean-Marc Brocard Chablis grapes were grown. A striking crisp minerality combines with yellow fruits—meyer lemon, grapefruit, and star fruit. The wine screams out for local shellfish or prawns in garlic butter.

2014 Jean-Marc Brocard Chablis 'Sainte Claire' 22.00 18.26VS

2015 Domaine Weinbach - Alsace

Domaine Weinbach is now run by Catherine Faller and her son, Théo. Medium to low yields produced concentrated and well balanced wines in the 2015 vintage at the domaine. They are expressive in their youth and have pure fruit aromas, lovely freshness, and long lasting finishes.

2015 Domaine Weinbach Pinot Blanc Réserve 'Clos des Capucins' 26.00 21.58VS 2015 Domaine Weinbach Riesling Réserve Personnelle 24.07VS 29.00 'Clos des Capucins' 2015 Domaine Weinbach Riesling 'Cuvée Theo' 37.00 30.71VS 2015 Domaine Weinbach Riesling 39.01VS 'Cuvée Colette' 47.00

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 APRIL, 2017

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Ravenna Shop

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Queen A

2401B Que Seattle, (206)

Orc	ler]	Form	Ravenna FAX 524-0310	Queen Anne FAX 284-2498
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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 April 8th 11AM-5PM free 2014 Clos des Rocs Pouilly-Loché

Saturday April 15th 11AM-5PM free 2015 Ridge Zinfandels

Saturday April 22nd 11AM-5PM free 2014 St. Innocent Pinot Noirs

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

Saturday April 29th 11AM-5PM free 2014 Passing Time Cabernet Sauvignons Damon Huard 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 Quilceda Creek Columbia Valley Red 'CVR' Columbia Valley (Limited) 49.99 *net* 2014 Quilceda Creek Cabernet Sauvignon Columbia Valley 149.95 net 2014 Chandon De Briailles Pernand-Vergelesses 'Ile de Vergelesses' 70.0058.10VS 2014 Chandon De Briailles Savigny-Les-Beaune 'Les Lavières' 58.00 48.14VS 2013 Pahlmeyer Merlot Napa Valley 85.00 70.55VS

2013 Pahlmeyer Cabernet Sauvignon

Napa Valley 154.95 net