

VINTAGE SELECT BUYERS' CLUB NEWSLETTER **OCTOBER, 2017**

ANOTHER ANNIVERSARY

The shops will celebrate 37 years in business on Tuesday, October 10th. We again thank everyone who has helped us make our success possible. Cheers!

2014 PRODUTTORI DEL BARBARESCO

Made with 100% Nebbiolo from the Cantina Sociale's 250 acres of Barbaresco, farmed by 51 members, the 2014 Produttori del Barbaresco Barbaresco DOCG has an attractive aroma of red fruits, Caribbean spices, and rose petal. The flavor is bold and youthful, and the tannins are silky and wrapped in layers of glycerin, making the wine easy to enjoy at an early age. A small parcel has arrived in town, with more following later in the year. We recommend this wine with classic Piemontese dishes, such as pumpkin risotto, fried stuffed squash blossoms, polenta with truffle, tajarin pasta with sage butter, and veal braised in red wine. This is a wine for savoring during Fall, when the first smoke from fireplaces fills the air.

2014 Produttori del Barbaresco
'Torre' (Limited) 45.00 37.35VS

VISIT AT THE SHOPS

2015 DELMAS SYRAH - WALLA WALLA

With only 130 cases produced, it seems foolish to pour the 2015 Delmas Syrah 'SJR Vineyard' but there will be more wine available to purchase starting with the 2016 vintage, thus we want you to be familiar with this striking wine. (*We need to limit sales to two bottles per person for the 2015 vintage.*) As Steve Robertson, owner and winemaker describes it, "This wine has a captivating bouquet of huckleberry, blackberry, violets, white pepper, garrigue, with subtle hints of black olive, smoked meat, and smoldering incense." Now that is a description of complexity! It is a blend of 91.4% Syrah and 8.6% Viognier from the SJR Vineyard from the Rocks District of Milton-Freewater AVA. Steve will be at the shops on Saturday, October 7th to showcase this wine.

2015 Delmas Syrah 'SJR Vineyard'
Walla Walla Valley (Limit 2) 64.95 net
Taste this wine on Saturday,
October 7th at both shops from 11AM-5PM
Steve Robertson 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 BONNY DOON

Located in Santa Cruz, Bonny Doon Vineyard was established by the legendary Randall Graham in 1983. Nicknamed 'The Rhône Ranger' by *Wine Spectator*, he was featured on its cover. Originally wanting Burgundy in California, he quickly shifted to Rhône varieties—one of the first in the United States to do so. Come in and meet the one and only Randall Graham on Saturday, October 14th at both shops.

2014 Bonny Doon Le Cigare Blanc
Arroyo Seco 17.00 14.11VS
2012 Bonny Doon Red 'Le Cigare Volant'
Central Coast 35.00 29.05VS
2013 Bonny Doon Syrah 'Le Pousseur'
Central Coast 20.00 16.60VS
2013 Bonny Doon Syrah 'Bien Nacido'
Santa Maria Valley 30.00 24.90VS

Taste these wines on Saturday,
October 14th at both shops from 11AM-5PM
Randall Graham will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM

TRIMBACH ESTATE - ALSACE

Dating back to 1626, the Trimbach Family will soon reach its fourth century of wine production. They have always focused on the drier style of Alsatian varieties, and the wines were first featured in the shops in 1982—youngsters! The family vineyard is led by Hubert Trimbach, along with nephews Jean and Pierre, and his daughter Anne, the eldest of the 13th generation. We are pleased to have Anne Trimbach visit the shops, and sample the family wines.

2016 Trimbach Pinot Blanc
Ribeauwillé 16.00 13.28VS
2014 Trimbach Riesling
Ribeauwillé 20.00 16.60VS
2013 Trimbach Pinot Gris Réserve
Ribeauwillé 25.00 20.75VS
2014 Trimbach Gewürztraminer
Ribeauwillé 23.00 19.09VS
2009 Trimbach Riesling

'Cuvée Frédéric Emile' (Ltd) 59.95 net
Taste a selection of these wines on Saturday,
October 28th at both shops from 11AM-5PM
Anne Trimbach 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 2015 DOMAINE DROUHIN PINOT NOIR

The 2015 vintage in the Dundee Hills saw a warm, long growing season. The warmer than average winter led to early budbreak. Six months of mild growing conditions allowed for optimal ripening. Some needed rain just before harvest refreshed the clusters. Harvest started on September 9, and continued for three weeks, yielding exceptional, healthy fruit. The 2015 Domaine Drouhin Oregon Pinot Noir has a generous aroma filled with red fruits, a pomegranate note, and cooking spices. Impressive on the palate and structured, this wine will age well for a decade or longer, developing more elegance and depth of flavor.

2015 Domaine Drouhin Oregon Pinot Noir
Dundee Hills 42.00 34.86VS

FEATURED WINES: 2015 CHATEAUNEUF-DU-PAPE

The 2015 Châteauneuf-du-Pape vintage saw a return to fullness, with great purity of Grenache fruit. The wines have a balance of fruit and tannin, not as hard as 2005, a bit more like 2010. They show the classic richness of the region that will make them appealing to Châteauneuf-du-Pape fans—a return to form for those who love the bold aromas, succulent palates, and lovely finishes of these wines. Quoting *Vinous* writer Josh Reynolds, “Indeed, a number of producers in Châteauneuf appear to have made their best wines in recent memory.”

2015 Château Fortia Châteauneuf-du-Pape
‘Tradition’ 39.00 32.37VS

2015 Château Fortia Châteauneuf-du-Pape
‘Cuvée du Baron’ 40.00 33.20VS

2015 Clos des Brusquières Châteauneuf-du-Pape
45.00 37.35VS

2015 Bosquet des Papes Châteauneuf-du-Pape
55.00 45.65VS

2015 Le Vieux Donjon Châteauneuf-du-Pape
59.95 net

*Taste a selection of the above wines on Saturday,
October 21st at both shops from 11AM-5PM*

2015 Bosquet des Papes Châteauneuf-du-Pape
‘Cuvee Chante le Merle’ 59.95 net

2015 Clos des Papes Châteauneuf-du-Pape
99.95 net

NEWS OF THE NORTHWEST

October is release month for many fine Oregon and Washington wineries. Here are some highlights.

OREGON

Two new wines from Domaine Serene are now available and they are outstanding, although limited.

2015 Domaine Serene Chardonnay ‘Evenstad Reserve’
Willamette Valley (Limited) 66.50 55.20VS

2014 Domaine Serene Pinot Noir ‘Evenstad Reserve’
Willamette Valley (Limited) 77.50 64.33VS

French clones, old vines, and hands-on winemaking give the 2016 Walter Scott “Bourgogne-style” wines a touch of magic.

2016 Walter Scott Chardonnay ‘La Combe Verte’
Willamette Valley 29.00 24.07VS

2016 Walter Scott Pinot Noir ‘La Combe Verte’
Willamette Valley 29.00 24.07VS

WASHINGTON

Seattle Magazine’s 2017 Winemaker of the Year, Chris Peterson of Avennia has simply stunning new wines!

2015 Avennia ‘Les Trouvés Red’
Washington 20.00 16.60VS

2016 Avennia Sauvignon Blanc ‘Oliane’
Yakima Valley 25.00 20.75VS

2015 Avennia Syrah ‘Arnaut’
‘Boushey Vineyard’ 50.00 41.50VS

Three new vintages for Mark Ryan are each delicious and show winemaker Mike Macmorran’s deft hand.

2016 Mark Ryan Chardonnay ‘Olsen Vineyard’
Yakima Valley 40.00 33.20VS

2015 Mark Ryan Red ‘Long Haul’
Columbia Valley 55.00 45.65VS

2015 Mark Ryan Cabernet Sauvignon ‘Dead Horse’
Red Mountain 58.00 48.14VS

Sourced from a cooler site in the Frenchman Hills on the Royal Slope, 2015 Sparkman Cellars Chardonnay ‘Lumière’ is perfect choice for holiday meals.

2015 Sparkman Chardonnay ‘Lumière’
Columbia Valley 30.00 24.90VS

Brand new and only 90 cases produced, the 2015 Pollard Red is 75% Merlot and 25% Cabernet Sauvignon for Robin Pollard’s young 10 acre vineyard near Zillah in Yakima.

2015 Pollard Red
Yakima Valley 32.00 26.56VS

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Seattle, WA 98109
(206) 282-8500
FAX (206) 284-2498

queenanne@mccarthyandschiering.com

2015 FÈLSINA CHIANTI CLASSICO

“When the moon hits your eye like a big pizza pie...” The 2015 Fèlsina Chianti Classico has a loveable aroma of dried cherry and plum, a sweet note of nutmeg, and lots of savory spice notes. There is a suppleness to this forward Sangiovese that will add a shine to your smile. Serve it with fett’unta or freshly toasted slices of Tuscan bread, rubbed with garlic, drizzled with olive oil, and sprinkled with salt—“that’s amore”.

2015 Fèlsina Chianti Classico

Castelnuovo Berardenga 25.00 20.75VS

2015 COUDOULET DE BEAUCASTEL

The 60 acres of the Coudoulet de Beaucastel vineyard lie to the east of Château de Beaucastel across the A7 autoroute, dropping them from appellation Châteauneuf-du-Pape to Côtes-du-Rhône, but the similarities to the soil at Château de Beaucastel explain why this is often called “Baby Beaucastel”. The 2015 Coudoulet de Beaucastel has a striking texture—Mouvèdre wrapped in glycerin—giving the wine a taste worth twice the dollars asked.

2015 Coudoulet de Beaucastel Rouge

Côtes-du-Rhône 35.00 29.05VS

2012 SANTA DUC GIGONDAS

For lovers of garrigue and all things Rhône, the 2012 Domaine Santa Duc Gigondas ‘Aux Lieux-Dits’ is what one drinks on the highway to heaven. A blend of 75% Grenache, 10% Syrah, 13% Mourvèdre, and 2% Cinsault, grown in 8 separate lieux-dits, or parcels of the village, the wine shows classic “herby” garrigue notes, with sweet plum and red cherry fruit. It is as big as Grenache blends get, and makes one dream of meals fit for Henry the VIII and Catherine of Aragon.

2012 Domaine Santa Duc Gigondas

‘Aux Lieux-Dits’ 38.00 31.54VS

2015 CHABLIS

With careful selection one can find very tasty 2015 vintage Chablis. The ripeness needed to be tamed to preserve the crisp and citrusy Chablis character.

2015 Christian Moreau Chablis

29.00 24.07VS

2015 Domaine Billaud-Simon Chablis 1^{er} Cru

‘Montée de Tonnerre’ 49.95 net

2012 ABADÍA RETUERTA

The philosophy at Abadía Retuerta is based on winemaking by plot. Fifty-four different soil compositions are found on the extensive property, from clay along the riverbanks, pebbles and sand on the slopes, gravel in the lower levels, and limestone in the higher elevation vineyards. Each terroir contains only one grape variety, which is carefully selected to extract the best the land has to offer. The 2012 Abadía Retuerta Selección Especial came from a warm vintage and the the base for this wine is 75% Tempranillo blended with 15% Cabernet Sauvignon and 10% Syrah. It has a velvety texture with supple, soft tannins and is perfect for serving with roasts.

2012 Abadía Retuerta Selección Especial

Ribera de Sardón 30.00 24.90VS

2016 MUGA BLANCO

A lively blend of 90% Viura, and 10% Malvasía and Garnacha Blanco, the 2016 Muga Blanco from Rioja is a perfect wine for Fall. An aroma of green apple and citrus, with scents of pie crust from the light aging in oak (*produced at the estate*) give it a roundness rather than crispness. Fun to sip with seafoods and shellfish, this wine reaches its peak with mushroom pastas.

2016 Muga Blanco

Rioja 16.00 13.28VS

2016 GRANBAZÁN ALBARIÑO

Granbazán was founded in 1981, one of the original pioneers in the Rías Baixas region of Spain. It was the first to use clean, free run juice and cool fermentation to realize the potential of the Albariño grape. The Granbazán estate has a terroir of granite soils planted with mature vines close to the sea. The 2016 Granbazán ‘Etiqueta Verde’ shows a fine balance of floral and mineral flavors. The ‘Etiqueta Ambar’, made from 100% free run juice from the oldest vines on the estate, is a truly exceptional Albariño, having great length and complexity reminiscent of great Chablis.

2016 Granbazán Albariño ‘Etiqueta Verde’

Rías Baixas 18.00 14.94VS

2016 Granbazán Albariño ‘Etiqueta Ambar’

Rías Baixas 21.00 17.43VS

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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(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
_____	_____	_____	_____	_____
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Subtotal _____		10.1% Sales tax _____		Total _____

TASTINGS AT BOTH SHOPS

Saturday October 7th 11AM-5PM *free*
2015 Delmas Syrah (Limited)

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

Saturday October 14th 11AM-5PM *free*
Randall Grahm of Bonny Doon

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

Saturday October 21st 11AM-5PM *free*
2015 Châteauneuf-du-Papes

Saturday October 28th 11AM-5PM *free*
Trimbach Estate - Alsace
*Anne Trimbach will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM*

VERY LIMITED QUANTITIES

2006 Champagne Salon Brut Blanc de Blancs
Le Mesnil 499.95 *net*

2014 Opus One
Napa Valley 274.95 *net*

2015 Quilceda Creek Red 'CVR'
Columbia Valley 51.95 *net*

2015 Domaine Tempier Bandol Rouge
'Migoua & Tourtine' 70.00 58.10VS

2014 Beaux Frères Pinot Noir 'Upper Terrace'
Ribbon Ridge 99.95 *net*

2013 Sandrone Baroli pre-arrival—please inquire.