

NOVEMBER, 2017

EXPANDED HOLIDAY HOURS

Beginning Monday, November 20th we will add Mondays to our regular open schedule until year's end. We will be closed Sundays and Holidays.

Closed Sunday

THE 2017 M&S HOLIDAY CASE

Our seasonal case includes wines from around the world, each of which is a fine example of its type.

Maurice Bonnamy Brut		
<i>Crémant de Loire</i>	15.00	12.45VS
2015 Tertre de Launay Blanc		
<i>Entre-Deux-Mers</i>	12.00	9.96VS
2016 Muga Blanco		
<i>Rioja</i>	16.00	13.28VS
2016 Scarpetto Pinot Grigio		
<i>Alto Adige</i>	15.00	12.45VS
2016 Trimbach Pinot Blanc		
<i>Ribeauvillé</i>	16.00	13.28VS
2016 Domaine de la Croix Belle Chardonnay		
<i>Côtes de Thongue</i>	13.00	10.79VS
2015 Domaine Dupeuble Beaujolais		
	15.00	12.45VS
2015 Le Clos d'Augustin Bourgogne Pinot Noir		
	17.00	14.11VS
2015 Francesco Bonfio Chianti		
<i>Siena</i>	13.00	10.79VS
2016 Saint-Cosme Côtes du Rhône Rouge		
	16.00	13.28VS
2015 Château Lamothe Castéra 'Cuvée Margaux'		
<i>Bordeaux</i>	15.00	12.45VS
2015 Disruption Cabernet Sauvignon		
<i>Columbia Valley</i>	15.00	12.45VS
The 2017 McCarthy & Schiering Holiday Case		
<i>in a cardboard box</i>	149.95	net

2012 CORLISS ESTATES REDS

The 2012 Corliss Estates Red and the 2012 Corliss Estates Cabernet Sauvignon are out and highly allocated. These are among the highest scoring wines in Washington. Let us know.

2012 Corliss Estates Red		
<i>Columbia Valley (Limited)</i>	75.00	62.25VS
2012 Corliss Estates Cabernet Sauvignon		
<i>Columbia Valley (Limited)</i>	95.00	78.85VS

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 mailed this monthly newsletter which details the 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.

M&S PRIVATE LABELS

2014 McCarthy & Schiering Pinot Noir		
<i>Willamette Valley</i>	19.95	net
2014 McCarthy & Schiering Red		
<i>Yakima Valley</i>	22.95	net
2013 McCarthy & Schiering Cabernet Sauvignon		
<i>Columbia Valley (Limited)</i>	22.95	net

POGGIO LA NOCE

Claire Beliard and Enzo Schiano will be in the shops to sample their wines and the 2017 olive oil on Saturday, November 4th.

2015 Poggio La Noce Falanghina 'Bàja'		
<i>Campi Flegrei</i>	25.00	20.75VS
2013 Poggio La Noce Red 'Gigetto'		
<i>Toscana</i>	25.00	20.75VS
2013 Poggio La Noce Red 'Gigino'		
<i>Toscana</i>	30.00	24.90VS
2012 Poggio La Noce Red 'Gigiò'		
<i>Toscana</i>	50.00	41.50VS

Taste these wines on Saturday,

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

Enzo Schiano will be at the Ravenna shop from 11:30AM-2PM

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

2014 CADENCE REDS

Winemaker Ben Smith will be in the shops to showcase his new Red Mountain wines. The 2014 vintage in Washington States saw warm temperatures and an abundant crop that was ripe early. Come in and taste these delicious wines with Ben on Saturday, November 11th.

2014 Cadence Red 'Ciel du Cheval'		
<i>Red Mountain</i>	45.00	37.35VS
2014 Cadence Red 'Tapteil Vineyard'		
<i>Red Mountain</i>	45.00	37.35VS
2014 Cadence Red 'Camerata'		
<i>Red Mountain</i>	60.00	49.80VS
2014 Cadence Red 'Bel Canto'		
<i>Red Mountain</i>	60.00	49.80VS

Taste these wines on Saturday,

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

Ben Smith will be at the Ravenna shop from 11:30AM-2PM

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

VINTAGE SELECT NEWSLETTER

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2017 POGGIO LA NOCE OLIVE OIL

The new vintage of Poggio La Noce Olive oil will be in the shops, as fresh as can be, in early November. It is perfect for serving with holiday fare and is great for holiday gifts.

2017 Poggio La Noce Olio Extravergine di Oliva

Colli Fiorentini 26.50 net

Taste this olive oil on Saturday,

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

WASHINGTON STATE REDS

Showcase the flavor of the Pacific Northwest to friends and family by serving Washington State reds.

2015 Le Trouves Red (by Avennia)

Columbia Valley 20.00 16.60VS

2014 Januik Red

Columbia Valley 20.00 16.60VS

2013 Ross Andrew Cabernet Sauvignon

Red Mountain 20.00 16.60VS

2016 Syncline Subduction Red

Columbia Valley 22.00 18.26VS

2016 Orr Grenache

Columbia Valley 25.00 20.75VS

2015 Cadence Red 'Coda'

Red Mountain 28.00 23.24VS

2014 Eight Bells Syrah '8 Clones'

Yakima Valley 35.00 29.05VS

2015 Pollard Red

Yakima Valley (Limited) 32.00 26.56VS

2013 àMaurice Cellars Malbec 'Gamache Vineyard'

Columbia Valley 38.00 31.54VS

2015 Mark Ryan Cabernet 'The Dissident'

Columbia Valley 38.00 31.54VS

2014 Abeja Merlot

Columbia Valley 47.00 39.01VS

2014 Proper Syrah 'Les Collines Vineyard'

Walla Walla Valley 50.00 41.50VS

2015 Avennia Syrah 'Arnaut' 'Boushey Vineyard'

Yakima Valley 50.00 41.50VS

2012 Andrew Will Red 'Sorella'

Horse Heaven Hills 64.95 net

2014 Passing Time Cabernet Sauvignon

Walla Walla Valley 74.99 net

2015 Quilceda Creek Red 'CVR'

Columbia Valley 51.95 net

CHAMPAGNE & SPARKLING WINES

To celebrate the season, we have great sparkling wines and Champagnes to toast the holidays. On Saturday, November 25th, we will taste a selection of Champagne and sparkling wines. Come in and plan the season.

Adami Prosecco Brut 'Bosca di Gica'

Valdobbiadene 18.00 14.94VS

Champagne François Diligent Brut

La Côte des Bar 35.00 29.05VS

Champagne Marc Hebrart Brut Réserve

Aj 43.95 net

Champagne Pierre Gerbais 'Grains de Celles'

Celles-sur-Ource 40.00 33.20VS

Champagne Lombard Brut Nature

Epernay Grand Cru 40.00 33.20VS

Champagne Drappier Brut 'Carte d'Or'

'Signature' Reims 42.00 34.86VS

Champagne José Michel Brut

Moussy 48.00 39.84VS

Champagne Pierre Peters Blanc de Blancs

'Cuvée de Réserve' 54.95 net

Champagne André Jacquart Blanc de Blancs

1^{er} Cru 'Experience' 50.00 41.50VS

Champagne Ayala Brut Nature

Aj 55.00 45.65VS

Champagne Delamotte Brut

Oger 55.00 45.65VS

Champagne Veuve Fourny Grande Réserve 1^{er} Cru

Vertus 50.00 41.50VS

Champagne A. Margaine Rosé Brut

Villers-Marmery 57.00 47.31VS

Champagne Laurent-Perrier Brut Nature 'Ultra Brut'

Marne 75.00 62.25VS

Taste a selection of the above wines on Saturday,

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

Champagne Vilmart 'Grand Cellier' Brut

Rilly 69.95 net

Champagne José Dhondt Blanc de Blancs

'Mes Vieilles Vignes' 75.00 62.25VS

2009 Champagne Louis Roederer Brut Nature

'Philippe Starck' 79.95 net

Champagne Krug 'Grande Cuvée Edition 164'

Reims (Limited) 159.95 net

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

AUTUMNAL PINOT NOIRS

Here are our picks for "bird friendly" Pinot Noirs to serve with Thanksgiving dinner.

2013 Hartford Court Pinot Noir			
<i>Russian River Valley</i>	14.99	<i>net</i>	
2016 Jules Taylor Pinot Noir			
<i>Marlborough</i>	22.00	18.26VS	
2015 Patricia Green Pinot Noir Reserve			
<i>Willamette Valley</i>	25.00	20.75VS	
2015 Joseph Drouhin Rully Rouge			
<i>Côte Chalonnaise</i>	25.00	20.75VS	
2015 Sarrazin Bourgogne Rouge			
	26.00	21.58VS	
2016 Walter Scott Pinot Noir 'La Combe Verte'			
<i>Willamette Valley</i>	29.00	24.07VS	
2015 Domaine Drouhin Pinot Noir			
<i>Dundee Hills (Limited)</i>	42.00	34.86VS	
2015 Lingua Franca Pinot Noir 'Avni'			
<i>Willamette Valley</i>	45.00	37.35VS	
2014 Angela Estate Pinot Noir 'Abbott Claim'			
<i>Yamhill Carlton</i>	53.00	43.99VS	
2015 Megan Anne Pinot Noir			
<i>Dundee Hills</i>	55.00	45.65VS	

ROSÉS FOR HAM & TURKEY

2016 Domaine Sorin Rosé 'Terre Amata'			
<i>Côte de Provence</i>	12.00	9.96VS	
2016 La Spinetta 'Il Rosé di Casanova'			
<i>Toscana</i>	20.00	16.60VS	
2016 Château Val-Joanis Rosé 'Cuvée Joséphine'			
<i>Luberon</i>	20.00	16.60VS	
2016 Domaines Ott Rosé 'By.Ott'			
<i>Côtes de Provence</i>	25.00	20.75VS	

STAFF SELECTIONS

2016 Clos des Rocs Mâcon-Loché			
<i>'En Prés Forêt'</i>	22.00	18.26VS	
2015 Dubois Bourgogne Haut Côtes de Nuits Blanc			
<i>'Les Tremblots'</i>	20.00	16.60VS	
2016 Domaine Hippolyte Reverdy Sancerre			
<i>Cher</i>	28.00	23.24VS	
2014 Château de Puligny Bourgogne Blanc			
<i>'Clos du Château'(Limited)</i>	40.00	33.20VS	

WINES FOR FAMILY & FRIENDS

WHITES

2016 Pierre Boniface Apremont			
<i>Savoie</i>	14.00	11.62VS	
2015 Nelms Road Chardonnay			
<i>Washington State</i>	16.00	13.28VS	
2016 Chinook Sauvignon Blanc			
<i>Yakima Valey</i>	19.00	15.77VS	
2016 Tenuta delle Terre Nere Bianco			
<i>Mount Etna</i>	20.00	16.60VS	
2016 Santiago Ruiz			
<i>Rías Baixas</i>	20.00	16.60VS	
2015 Calera Chardonnay '40th Anniversary'			
<i>Central Coast</i>	22.00	18.26VS	
2016 LIOCO Chardonnay			
<i>Sonoma County</i>	23.00	19.09VS	
2016 Orr Chenin Blanc 'Old Vine'			
<i>Columbia Valley</i>	25.00	20.75VS	
2014 Clos Ste. Magdeleine Blanc			
<i>Cassis</i>	35.00	29.05VS	
2016 Cloudy Bay Sauvignon Blanc			
<i>Marlborough</i>	35.00	29.05VS	
2015 Gran Moraine Chardonnay			
<i>Yamhill-Carlton</i>	50.00	41.50VS	

REDS

2016 Díaz Bayo Roble			
<i>Ribera del Duero</i>	17.00	14.11VS	
2016 Mauro Molino Nebbiolo			
<i>Langhe</i>	18.00	14.94VS	
2014 J.L.Chave Côtes-du-Rhône			
<i>'Mon Coeur'</i>	25.00	20.75VS	
2015 Felsina Chianti Classico			
<i>Castelnuovo Berardenga</i>	25.00	20.75VS	
2013 Muga Reserva			
<i>Rioja</i>	28.00	23.24VS	
2015 Coudoulet de Beaucastel Rouge			
<i>Côtes-du-Rhône</i>	35.00	29.05VS	
2014 Produttori del Barbaresco			
<i>'Torre' (Limited)</i>	45.00	37.35VS	

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

Queen Anne Holiday Hours

Beginning Monday, November 20th
 Monday-Friday 11AM-7PM
 Saturday 10AM-6PM
 Closed Sunday

Ravenna Holiday Hours

Beginning Monday, November 20th
 Monday-Friday 10:30AM-6:30PM
 Saturday 10AM-6PM
 Closed Sunday





6500 Ravenna Avenue NE
Seattle, Washington 98115

Vintage Select Newsletter

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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 _____		10.1% Sales tax _____	Total _____	

TASTINGS AT BOTH SHOPS

Saturday November 4th 11AM-5PM *free*
Poggio La Noce Tuscan Wines & 2017 Olive Oil
*Enzo Schiano will be at the Ravenna shop from 11:30AM-2PM
and at the Queen Anne shop from 2:30PM-5PM*

Saturday November 11th 11AM-5PM *free*
Cadence
*Ben Smith will be at the Ravenna shop from 11:30AM-2PM
and at the Queen Anne shop from 2:30PM-5PM*

Saturday November 18th 11AM-5PM *free*
The Thanksgiving Collection

Saturday November 25th 11AM-5PM *free*
Champagne & Sparkling Wines

VERY LIMITED QUANTITIES

- 2014 Chappellet Cabernet Sauvignon 'Pritchard Hill'**
Napa Valley 250.00 207.50VS
- 2014 Spottswoode Cabernet Sauvignon Estate**
Napa Valley 195.00 161.85VS
- 2013 Dominus Red**
Napa Valley 399.95 *net*
- 2014 Opus One**
Napa Valley 274.95 *net*
- 2012 Silver Oak Cabernet Sauvignon**
Napa Valley 124.95 *net*
2015 Reynvaan Wines—*please inquire*
- 2014 Comte Lafon White Burgundies—*please inquire*