



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

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

JANUARY, 2016

HAPPY NEW YEAR 2016!

We would like to take a moment to thank you for your business in 2015. We celebrated our 35th anniversary in October of 2015, quite a milestone for a small business. Your support has allowed us to continue to provide great wines and events. We look forward to an exciting year in 2016. Thanks from all our staff.

VISIT AT THE SHOPS

2014 KEN WRIGHT PINOT NOIRS

We have access to the 2014 Ken Wright Pinot Noir 'Single Vineyards' for a short while, and they are superb. Come in and sample a selection of these rich and delicious gems with Asa Sarver, the National Sales Manager of the winery, on Saturday, January 30th at both shops.

2014 Ken Wright Pinot Noir 'Abbott Claim' Yamhill-Carlton	49.95	net
2014 Ken Wright Pinot Noir 'Bonnie Jean' Yamhill-Carlton	49.95	net
2014 Ken Wright Pinot Noir 'Bryce' Ribbon Ridge	49.95	net
2014 Ken Wright Pinot Noir 'Canary Hill' Eola-Amity	49.95	net
2014 Ken Wright Pinot Noir 'Carter' Eola-Amity	49.95	net
2014 Ken Wright Pinot Noir 'Freedom Hill' Willamette Valley	49.95	net
2014 Ken Wright Pinot Noir 'Shea' Yamhill-Carlton	49.95	net
2014 Ken Wright Pinot Noir 'Savoya' Yamhill-Carlton	49.95	net
2014 Ken Wright Pinot Noir 'McCrone' Yamhill-Carlton	49.95	net
2014 Ken Wright Pinot Noir 'Guadalupe' Dundee Hills	49.95	net
2014 Ken Wright Pinot Noir 'Tanager' Yamhill-Carlton	49.95	net
2014 Ken Wright Pinot Noir 'Latchkey' Dundee Hills	49.95	net

*Taste a selection of these wines on Saturday,
January 30th at both shops from 11AM-5PM*

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

VISIT AT THE SHOPS

PELISSERO PIEMONTESE WINES

At Pelissero, the focus is only on typical varietals, particularly Nebbiolo, Barbera, and Dolcetto, the three varieties producing 85% of their production. All the grapes come from the 38 hectares that the family owns. Giorgio Pelissero has been selling wines in the Seattle market since the 1980's but this will be the first time we will have him come to the shops to pour his wines. Come in and taste these new wines on Saturday, January 23rd at both shops.

2012 Pelissero Barbera d'Alba 'Piani'	22.00	18.26VS
2012 Pelissero Barbera d'Alba 'Tulin'	39.00	32.37VS
2010 Pelissero Barbaresco 'Nubiola'	40.00	33.20VS
2010 Pelissero Barbaresco 'Vanotu'	79.00	65.57VS
2014 Pelissero Moscato d'Asti 'Piani'	15.00	12.45VS

Taste these wines on Saturday,

January 23rd at both shops from 11AM-5PM

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CA' DEL BAIO

The cornerstones of Ca' del Baio's philosophy are as follows: dedicate meticulous attention to each vine, especially during the pruning which is essential to well balanced plant growth. Allow each single vintage to express its own, different identity. Bring out the genuineness in each wine by intervening as little as possible in the winery. Operate a sensible pricing policy, with no unjustified mark-ups.

2014 Ca' del Baio Chardonnay 'Luna d'Agosto'	15.00	12.45VS
2014 Ca' del Baio Dolcetto d'Alba	16.00	13.28VS
2014 Ca' del Baio Barbera d'Alba 'Paolina'	14.00	11.62VS
2012 Ca' del Baio Barbaresco 'Vallegrande'	32.00	26.56VS
2011 Ca' del Baio Barbaresco 'Pora'	48.00	39.84VS

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 2012 ANDREW WILL 'SORELLA'

Having sold every vintage of Andrew Will wines beginning with the 1989 vintage, we fondly remember the first release of 'Sorella' in 1994. Originally named for Chris Camarda's sister, the label now carries the portrait of Chris' late wife Annie. Having tasted every vintage, we can easily say that the 2012 Andrew Will Red 'Sorella' is the greatest wine Chris has made to date. It has amazing texture and balance. From the Champoux Vineyard, it is a blend of 67% Cabernet Sauvignon, 20% Merlot, and 13% Cabernet Franc. A striking aroma of black currants and black raspberry leads to a structured wine that has soft tannins and bright acidity. The complex finish tickles the tongue with sublime flavors, making one immediately want another sip. Bravo!

2012 Andrew Will Red 'Sorella'
Horse Heaven Hills 86.00 71.38VS

FEATURED WINES: LES HÉRITIERS DU COMTE LAFON

It is odd to call some of the most expensive Mâconnais wines amazing values, but it is true. Considering the prices that the Meursaults made by Dominique Lafon fetch, the wines of Les Héritiers du Comte Lafon claim only a fraction of the price. Made by Dominique and Caroline Gon in the tiny village of Milly-Lamartine, in a modest building, the wines each have a unique character, but a consistent thread of quality vinification. We only get small quantities.

2014 Les Héritiers du Comte Lafon Mâcon-Prissé
(Limited) 34.00 28.22VS

2014 Les Héritiers du Comte Lafon Mâcon
'Milly-Lamartine' (Limited) 34.00 28.22VS

2014 Les Héritiers du Comte Lafon Mâcon-Uchizy
'Les Maranches' (Limited) 42.00 34.86VS

2014 Les Héritiers du Comte Lafon
Mâcon-Chardonnay
'Clos de la Crochette' (Ltd) 42.00 34.86VS

2014 Les Héritiers du Comte Lafon Mâcon-Bussières
(Limited) 42.00 34.86VS

2014 Les Héritiers du Comte Lafon Mâcon
'Milly-Lamartine Clos du Four' 49.00 40.67VS

2014 Les Héritiers du Comte Lafon Viré-Clessé
(Limited) 50.00 41.50VS

2014 Les Héritiers du Comte Lafon Saint-Véran
(Limited) 50.00 41.50VS

2013 NEWSPRINT

The 2013 Guardian Cellars Cabernet Sauvignon from Red Mountain is a show-stopper! It has a big, bright blueberry nose—the classic flavor of Red Mountain Cabernet. It is very full bodied but has soft tannins giving it a lovely texture. The wine opens with air and turns into an amazing wine, with notes of vanilla, black cherry, cassis, and red currants. For a wine of this caliber, we normally expect to pay a price well north of \$50.

2013 Guardian Cellars Cabernet 'Newsprint'
Red Mountain 25.00 20.75VS

2014 WHITE BURGUNDIES

The 2014 whites from Burgundy have a natural balance of fruit, body, and acidity and they show fresh citrus and stone fruit flavors. There are floral elements—white flower and acacia, and mineral notes from the zesty acidity. This will be a good vintage to collect, but be aware that the quantities were again small.

2014 Gérard Tremblay Chablis
20.00 16.60VS

2014 Joseph Drouhin Rully Blanc
25.00 20.75VS

2014 Louis Michel Chablis
25.00 20.75VS

2014 Chateau Thivin Beaujolais-Blanc
'Rochebonne' 27.00 22.41VS

2014 Bernard Moreau Bourgogne Chardonnay
30.00 24.90VS

2014 J.M. Boillot Montagny 1er Cru
32.00 26.56VS

2014 Domaine Sylvain Langoureaux Saint-Aubin
35.00 29.05VS

2014 Domaine Sylvain Langoureaux Saint-Aubin 1^{er} Cru
'En Remilly' 45.00 37.35VS

2014 FRANÇOIS CHIDAINE

The appellation Montlouis covers 400 hectares and is directly across the river from Vouvray. It has similar soils of sandy clay on a base of tuffeau. François Chidaine manages an estate in Montlouis, with vines between 40 and 80 years old.

2014 François Chidaine Montlouis sur Loire
'Les Choisses' 37.00 30.71VS

2014 François Chidaine Montlouis sur Loire
'Les Bournais' 38.00 31.54VS

2014 François Chidaine Montlouis sur Loire
'Clos Baudoin' (Limited) 40.00 33.20VS

Ravenna Shop
6500 Ravenna Avenue NE
Seattle, WA 98115

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ravenna@mccarthyandschiering.com

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Seattle, WA 98109

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FAX (206) 284-2498
queenanne@mccarthyandschiering.com

BARBERA

With flavors of dark cherry, plum, blackberry, violet, and lavender, Barbera is a wonderful winter red. It dates back to the 13th century, where it was growing in the Monferrato hills in the Piedmont region. Today it is the third most planted grape variety in Italy. The food-friendly style of Barbera, with its higher natural acidity, makes it popular for matching with spicy foods. It is great with hearty stews and stir-fries.

2012 Mauro Molino Barbera d'Alba

14.00 11.62VS

2013 Villa Remotti Barbera d'Asti

15.00 12.45VS

2013 Marchesi di Barolo Barbera del Monferrato

'Maraia' 15.00 12.45VS

2013 Marchesi di Gresy Barbera d'Asti

'Vigneti Monte Colombo' 18.00 14.94VS

2014 Renato Ratti Barbera d'Alba

'Battaglione' 18.00 14.94VS

2012 Paolo Conterno Barbera d'Alba

20.00 16.60VS

2014 Ettore Germano Barbera d'Alba

20.00 16.60VS

2013 Giovanni Rosso Barbera d'Alba

'Donna Margherita' 22.00 18.26VS

2013 Cantina del Pino Barbera d'Alba

23.00 19.09VS

2013 Vietti Barbera d'Alba

'Tre Vigne' 25.00 20.75VS

2012 Iuli Barbera del Monferrato Superiore

'Russore' 25.00 20.75VS

2011 La Spinetta Barbera d'Asti

'Ca'Di Pian' 25.00 20.75VS

2013 Domenico Clerico Barbera d'Alba

'Trevigne' 27.00 22.41VS

2013 Marziano Abbona Barbera d'Alba

'Rinaldi' 30.00 24.90VS

2011 Vietti Barbera d'Alba

'Vigna Scarrone' 35.00 29.05VS

2012 Sandrone Barbera d'Alba

36.00 29.88VS

*Taste a selection of these wines on Saturday,
January 9th at both shops from 11AM-5PM*

RIOJA RESERVA

The Cantabrian Mountains protect Rioja to the north and west, providing shelter from the Atlantic Ocean. Rioja is divided into three zones; Rioja Alta, Rioja Baja, and Rioja Alavesa. It was the first Spanish region to be awarded DO status back in 1933, and in 1991 became the first to be upgraded to the top-level DOCa. Rioja Reserva wines are produced in better vintages and are aged for a minimum of 3 years, with at least one year in oak. Gran Reserva wines are made only in exceptional vintages, and spend at least 2 years in oak and 3 years in the bottle. The Reserva wines are brought to market at their peak drinking window, allowing customers to have mature wines without the need to keep them aging in a cellar. These are excellent wines to serve with chicken dishes. Come in and try a selection of these wines on Saturday, January 16th at both shops.

2007 Viña Cerrada Reserva

Rioja 17.00 14.11VS

2009 Lan Reserva

Rioja 18.00 14.94VS

2008 Bodegas Palacios Reserva

'Glorioso' 22.00 18.26VS

2008 Luis Cañas Reserva

Rioja Alavesa (Limited) 23.00 19.09VS

2009 Marqués de Vargas Reserva

Rioja 25.00 20.75VS

2006 La Antigua Reserva 'Clásico'

Rioja 26.00 21.58VS

2009 Sierra Cantabria Reserva 'Única'

Rioja 28.00 23.24VS

2005 Coto de Imaz Reserva

Rioja 29.00 24.07VS

2010 Marqués de Murrieta Reserva

'Finca Ygay' 30.00 24.90VS

2005 La Rioja Alta Viña Ardanza Reserva Especial

Rioja Alta 33.00 27.39VS

2005 Bodegas Ontañón Gran Reserva

Rioja 35.00 29.05VS

*Taste a selection of the above wines on Saturday,
January 16th at both shops from 11AM-5PM*

2003 Lopez Heredia Viña Tondonia Reserva

Rioja Alta 38.00 31.54VS

2010 Muga Reserva 'Selección Especial'

Rioja 40.00 33.20VS

2006 El Puntido Gran Reserva

Rioja 50.00 41.50VS

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





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6500 Ravenna Avenue NE
Seattle, Washington 98115

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Ravenna Shop
6500 Ravenna Avenue NE
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(206) 524-9500

Queen Anne Shop
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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 January 9th 11AM-5PM *free*
Italian Barbera

Saturday January 16th 11AM-5PM *free*
Rioja Reserva

Saturday January 23rd 11AM-5PM *free*
Pelissero Piemontese Wines

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

Saturday January 30th 11AM-5PM *free*
2014 Ken Wright Pinot Noirs

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

VERY LIMITED QUANTITIES

1994 Lopez Heredia Viña Tondonia Gran Reserva		
Rioja Alta	98.00	81.34VS
2000 Lopez Heredia Viña Tondonia Blanco Reserva		
Rioja Alta	45.00	37.35VS
2013 Podere Monastero Pinot Nero		
'La Pineta'	65.00	53.95VS
2010 Giacomo Conterno Barbera d'Alba		
'Francia'	50.00	41.50VS
2012 Capitain-Gagnerot Vosne-Romanée		
'Aux Raviolles'	70.00	58.10VS
2013 Serafin & Philippe Pacalet Burgundies		
- please inquire.		