



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

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

# JANUARY, 2017

## HAPPY NEW YEAR 2017!

We would like to take a moment to thank you for your business in 2016. We celebrated our 36th anniversary in October of 2016, 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 2017. Thanks from all our staff.

## 2015 KEN WRIGHT PINOT NOIRS

2015 was the warmest year on record in Oregon, and records have been kept in the Willamette Valley since 1924. Such high heat was initially a concern, growers hoping that they would not see the vines struggle at the end of the season from drought stress. At harvest, the season ended with vines that had lush, vibrant canopies. Rather than achieving high sugar levels through dehydration, the vines were still fully physiologically active to the end. We have access to the 2015 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 on Saturday, January 14th at both shops.

<b>2015 Ken Wright Pinot Noir 'Abbott Claim'</b>		
Yamhill-Carlton	49.95	net
<b>2015 Ken Wright Pinot Noir 'Canary Hill'</b>		
Eola-Amity	49.95	net
<b>2015 Ken Wright Pinot Noir 'Carter'</b>		
Eola-Amity	49.95	net
<b>2015 Ken Wright Pinot Noir 'Freedom Hill'</b>		
Willamette Valley	49.95	net
<b>2015 Ken Wright Pinot Noir 'Shea'</b>		
Yamhill-Carlton	49.95	net
<b>2015 Ken Wright Pinot Noir 'Savoya'</b>		
Yamhill-Carlton	49.95	net
<b>2015 Ken Wright Pinot Noir 'McCrone'</b>		
Yamhill-Carlton	49.95	net
<b>2015 Ken Wright Pinot Noir 'Guadalupe'</b>		
Dundee Hills	49.95	net
<b>2015 Ken Wright Pinot Noir 'Latchkey'</b>		
Dundee Hills	49.95	net

*Taste a selection of these wines on Saturday,  
January 14th at both shops from 11AM-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.

## VISITS AT THE SHOPS ORLANDO PECCHENINO

Pecchenino consists of 54 acres in Dogliani and an additional seven acres in Monforte. The area of Dogliani is well suited to the cultivation of Dolcetto, documented in manuscripts from 1432. A full 70% of the estate's vineyards are dedicated to Dolcetto. Come in and taste these new wines with Orlando Pecchenino on Saturday, January, 28th at both shops.

### 2015 Pecchenino Dolcetto 'San Luigi'

Dogliani 16.00 13.28VS

### 2013 Pecchenino Dolcetto Superiore 'Sirì d'Jermu'

'San Luigi' 28.00 23.24VS

### 2012 Pecchenino Barolo 'San Giuseppe'

DOCG 60.00 49.80VS

### 2011 Pecchenino Barolo 'Le Coste'

DOCG 75.00 62.25VS

*Taste these wines on Saturday,  
January 28th at both shops from 11AM-5PM  
Orlando Pecchenino will be at the Ravenna shop  
from 11:30AM-2:00PM  
and at the Queen Anne shop from 2:30PM-5PM*

## MARK RYAN

### 'MEGAN ANNE' PINOT NOIRS

It was only natural that Mark McNeilly started their family Willamette Valley Pinot Noir project, Megan Anne Cellars, because he and his wife have a love affair with Oregon—they were married in Lachini Vineyard. Conceived in 2014 as a collaboration between the couple and former Evening Land winemaker Isabelle Meunier, Mark has parlayed the project into a stellar Willamette Valley label.

### 2015 Megan Anne Pinot Noir

Willamette Valley 40.00 33.20VS

### 2015 Megan Anne Pinot Noir 'Lachini Vineyard'

Chehalem Mountains 55.00 45.65VS

### 2015 Megan Anne Pinot Noir 'Nysa Vineyard'

Dundee Hills 55.00 45.65VS

### 2015 Megan Anne Pinot Noir 'Black Love'

Willamette Valley 70.00 58.10VS

*Taste these wines on Saturday,  
January 21st at both shops from 11AM-5PM  
Mark McNeilly 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 2014 JESSIAUME BOURGOGNE

A new find is the 2014 Maison Jessiaume Bourgogne Chardonnay from a tiny producer in Santenay. The wine comes from a single site— .23 hectare in size with a southern exposure, and marl and limestone soils. The wine has complexity way beyond its appellation and a great price. A racy minerality from the limestone soil, and a toasty style from 10 months aging in oak, make it a great wine for rich fare. This is a direct import by a local supplier and thus the price is right!

**2014 Maison Jessiaume Bourgogne Chardonnay**  
22.00 18.26VS

## FEATURED WINES: 2014 CHABLIS

Now is a good time to cellar some excellent 2014 Chablis. The 2016 vintage was devastated by a combination of frost, rain, hail, and mildew, and at best, there will only be 50% of a normal crop. Many vineyards were completely lost to a massive hailstorm on May 13th, and this is sure to raise prices. For now, the weak Euro has the prices in check for the newly arriving 2014 wines, but supply will be the problem. We will only get small quantities. Come in and start the new year right by tasting this lovely set of wines on Saturday, January 7th at both shops.

**2014 Domaine Romain Collet Chablis**  
*'Les Pargues'* 22.00 18.26VS

**2014 Billaud-Simon Chablis**  
*(Limited)* 30.00 24.90VS

**2014 Domaine Romain Collet Chablis**  
*'Montmains' (Limited)* 38.00 31.54VS

**2014 Domaine Romain Collet Chablis**  
*'Forêts' (Limited)* 38.00 31.54VS

**2014 Domaine Romain Collet Chablis**  
*'Mont de Milieu' (Limited)* 38.00 31.54VS

**2014 Domaine Billaud-Simon Chablis**  
*'Montée de Tonnerre' (Limited)* 48.00 39.84VS

*Taste a selection of these wines on Saturday,  
January 7th at both shops from 11AM-5PM*

## 2015 LAFON MÂCONS

The wines of Les Héritiers du Comte Lafon are made by Dominique Lafon and Caroline Gon in the tiny village of Milly-Lamartine. Crafted in a modest building, the wines each have a unique character, but a consistent thread of quality vinification, featuring minerality and verve. We receive small quantities of these wines each year, and our allocation of the 2015 vintage is due to arrive in January.

**2015 Les Héritiers du Comte Lafon Mâcon-Prissé**  
*(Limited)* 35.00 29.05VS

**2015 Les Héritiers du Comte Lafon Mâcon**  
*'Milly-Lamartine' (Limited)* 35.00 29.05VS

**2015 Les Héritiers du Comte Lafon Mâcon-Uchizy**  
*'Les Maranches' (Limited)* 40.00 33.20VS

**2015 Les Héritiers du Comte Lafon**  
**Mâcon-Chardonnay**  
*'Clos de la Crochette' (Ltd)* 40.00 33.20VS

**2015 Les Héritiers du Comte Lafon Mâcon-Bussières**  
*(Limited)* 40.00 33.20VS

**2015 Les Héritiers du Comte Lafon Mâcon**  
*'Milly-Lamartine Clos du Four'* 47.00 39.01VS

**2015 Les Héritiers du Comte Lafon Viré-Clessé**  
*(Limited)* 50.00 41.50VS

**2015 Les Héritiers du Comte Lafon Saint-Véran**  
*(Limited)* 50.00 41.50VS

## MAISON CHANZY

Jean-Baptiste Jessiaume runs the 36 hectare domaine located in Bouzeron. Vines were first planted on the property by monks from the Abbey of Cluny. The sleepy village of Bouzeron is home to the Aligoté d'Or grape and it is now the legal grape of the appellation. It is well worth a visit, as A&P de Villaine is located across the street, and the Restaurant Le Bouzeron is a great place for lunch, just 3 kilometers south of Chagny. The wines are refreshing and vibrant.

**2015 Maison Chanzy Bouzeron**  
*'Les Trois'* 17.00 14.11VS

**2015 Maison Chanzy Bouzeron Monopole**  
*'Clos de la Fortune'* 22.00 18.26VS

**2014 Maison Chanzy Mercurey**  
*'Clos du Roy'* 32.00 26.56VS

**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

## MUSCADETS FOR OYSTERS

Oysters are at their best in the winter months and they work well with French Muscadet. A selection of new cuvées from two of our favorite producers have just arrived.

<b>2014 Domaine Luneau-Papin Muscadet</b>		
‘Clos des Allées’	18.00	14.94VS
<b>2015 La Pepiere Muscadet</b>		
‘Les Cras Moutons’	19.00	15.77VS
<b>2014 Domaine Luneau-Papin Muscadet</b>		
‘L d’Or Granite’	24.00	19.92VS

## 2015 FRANÇOIS CHIDAINE WHITES

François Chidaine is among France’s most exciting white winemakers, crafting extraordinary expressions of Chenin Blanc from individual sites. The wines are racy, crisp, and clean, and they work extremely well with seafood dishes. The 2015’s are superb—vibrant yet rich wines with almost seabreeze like freshness.

<b>2015 François Chidaine Sec</b>		
‘Les Argiles’	37.00	30.71VS
<b>2015 François Chidaine</b>		
‘Clos du Breuil’	37.00	30.71VS
<b>2015 François Chidaine Montlouis sur Loire</b>		
‘Les Tuffeaux Tendre’	37.00	30.71VS
<b>2015 François Chidaine Montlouis sur Loire</b>		
‘Les Choisses’	40.00	33.20VS
<b>2015 François Chidaine Montlouis sur Loire</b>		
‘Les Bournais’	45.00	37.35VS
<b>2015 François Chidaine</b>		
‘Clos Baudoin’ (Limited)	45.00	37.35VS

## 2015 FRANCESCO BONFIO CHIANTI

The newest vintage of this old favorite is a screaming deal. Francesco Bonfio, who owns wine shops in Siena, has this wine produced in the hills of Tuscany specifically to his taste. It comes across like a wine from more southern hilltowns—bold, deep cherry fruit, a lovely texture, and a lasting finish. It is hard to find a better Chianti for twice the price.

<b>2015 Francesco Bonfio Chianti DOCG</b>	12.00	9.96VS
---	-------	--------

## THE SEASON OF STEWS

The cold, gray days of January are perfect for having reviving stews. Made with seafood, grains, chicken, or meats, the rich spoonfuls of spiced ingredients soaking in aromatic sauces is a perfect way to warm the soul in winter. Zarzuela de Mariscos, a shellfish stew from the Catalan coastal region of Spain is at the top of the list. May we suggest Godello as a pairing.

<b>2015 Avancia Godello ‘Cuveé de O’</b>		
Valdeorras	15.00	12.45VS

Bouillabaisse is the fish stew of Provence and it works sublimely well with Bandol Blanc and the whites of Cassis.

<b>2015 Le Galantin Blanc</b>		
Bandol	23.00	19.09VS
<b>2014 Clos Ste. Magdeleine Blanc</b>		
Cassis	35.00	29.05VS

Cioppino with gremolata toasts is the San Francisco version of a Genovese seafood stew, where tomato sauce changes the wine to red. Try a Valpolicella.

<b>2014 Fumanelli Valpolicella Classico Superiore</b>		
Veneto	20.00	16.60VS

Cassoulet combines beans, pork, duck, sausage, and goose—named for the cooking dish in which it is prepared.

<b>2013 Georges Vigouroux Vassal de Mercues</b>		
Cahors	15.00	12.45VS
<b>2014 Clos la Coutale</b>		
Cahors	15.00	12.45VS

## 2014 BLUEGRAY PRIORAT

A blend of 45% Garnacha, 30% Carinena and 25% Cabernet Sauvignon, this wine puts many \$50 bottles from the Priorat to shame.

<b>2014 Bluegray Red</b>		
Priorat	20.00	16.60VS

## 2015 CHÂTEAU THIVIN

The 2015 vintage in Beaujolais is being compared to 2003 and 1947 due to the warmth of the vintage, but the freshness in the wines is difficult to compare. This is truly an outstanding vintage and we have two new wines from Château Thivin to accent this statement.

<b>2015 Château Thivin Beaujolais Blanc</b>		
‘Clos de Rochebonne’	28.00	23.24VS
<b>2015 Château Thivin Côtes de Brouilly</b>		
	25.00	20.75VS

**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*



