



McCarthy & Schiering
WINE MERCHANTS, INC.

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

FEBRUARY, 2018

NEW HOURS FOR QUEEN ANNE SHOP

In order to match our neighbor's (*B&E Meats & Seafood*) closing time, we are shifting the Queen Anne shop hours to match the Ravenna shop hours. Beginning February 20th, both shops will be open:

Tuesday-Friday 10:30AM to 6:30PM
Saturday 10:00AM to 6PM
Closed Sunday & Monday
(Beginning February 20th at Queen Anne)

2015 DOUBLEBACK CABERNET

Former New England Patriot Super Bowl quarterback, Drew Bledsoe spares no expense in creating Bledsoe Family wines. His newest release is the 2015 Doubleback Cabernet Sauvignon, a supple blend of 98% Cabernet Sauvignon and 2% Malbec, that was aged in 85% new French oak and 15% neutral French oak barrels for 22 months. The fruit comes from four Walla Walla vineyards—McQueen, Bob Healy, Lefore, and Pepper Bridge.

2015 Doubleback Cabernet Sauvignon
Walla Walla Valley 99.95 net

2016 TENUTA DELLE TERRE NERE

The 2016 Tenuta delle Terre Nere Rosso is made from 95% Nerello Mascalese and 5% Nerello Cappuccio grapes, from low yielding vineyards. The average age of the vines is between 5 and 50 years of age. This is a great crossover between Nebbiolo and red Burgundy, featuring the best elements of both grape varieties.

2016 Tenuta delle Terre Nere Rosso
Mount Etna 23.00 19.09VS

2015 ABEJA MERLOT

The 2015 Abeja Merlot has just arrived and it is another big success. Dried herbs, faint vanilla, black cherries, and a hint of mint give it a rich and delicious flavor.

2015 Abeja Merlot
Columbia Valley 47.00 39.01VS

VISIT AT THE SHOPS

MARCHESI DI GRÉSY - BARBARESCO

Marchesi di Grésy owns four estates in Langhe and Monferrato and produces exceptional wines. Martinenga is one of the best single vineyards in Barbaresco, and it has been exclusively owned by Marchesi di Grésy since 1797. Come in and meet Jeffrey Chilcott and taste these wines on Saturday, February 3rd at both shops.

2016 Marchesi di Grésy Sauvignon Blanc
Langhe 20.00 16.60VS

2015 Marchesi di Grésy Barbera d'Asti
DOCG 18.00 14.94VS

2016 Marchesi di Grésy Nebbiolo 'Martinenga'
Langhe 22.00 18.26VS

2013 Marchesi di Grésy Barbaresco
Barbaresco 52.00 43.16VS

*Taste these wines on Saturday,
February 3rd at both shops from 11AM-5PM
Jeffrey Chilcott 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

2016 ANDREW WILL BLACK LABELS

Chris Camarda and Will Camarda have created three top notch new releases to meet market demand. These are varietally labeled reds (*each 100% varietal*) sporting a new, attractively designed black label, and they are priced at popular levels. This is a departure from the classic Andrew Will single vineyard expression blended reds. All of the fruit comes from Champoux Vineyard in the Horse Heaven Hills and Two Blondes Vineyard in the Yakima Valley. Come in and taste these wines with Chris and Will on Saturday, February 24th at both shops.

2016 Andrew Will Merlot
Columbia Valley 30.00 24.90VS

2016 Andrew Will Cabernet Franc
Columbia Valley 30.00 24.90VS

2016 Andrew Will Cabernet Sauvignon
Columbia Valley 35.00 29.05VS

*Taste these wines on Saturday,
February 24th at both shops from 11AM-5PM
Chris Camarda 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.

VINTAGE SELECT NEWSLETTER

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2016 KEVIN WHITE RED

A blend of 45% Syrah, 32% Grenache, and 23% Mourvèdre, the 2016 Kevin White Red emulates a fine Rhône wine from the village of Lirac. Its spices and berry fruit flavors combine to give it a mulberry and lilac aroma. The wine shows lots of blueberry on the palate, with supple yet sweet tannins. It also represents great value from Washington State.

2016 Kevin White Red

Columbia Valley 20.00 16.60VS

FEATURED WINES: CRU BOURGEOIS BORDEAUX

In the 1855 classification of the Médoc, only 61 châteaux were classified into the top five of Cru Classé or 'Growths' out of more than 3,000 Bordeaux growers. There was a need for a quality and value rating system, now called 'Cru Bourgeois'. To qualify, a château must produce wine in one of eight Médoc appellations; Médoc, Haut-Médoc, Listrac, Moulis, Margaux, Saint-Julien, Pauillac, and Saint-Estèphe. Unlike the 1855 classification that never changes, the Cru Bourgeois rating is updated yearly. To be included, the production has to be small and the quality approved in a blind tasting by professionals (*not producers*), and not everyone makes the cut every year. Cru Bourgeois wines are 'best buys' when you compare their quality to their price.

2012 Château Cambon La Pelouse Cru Bourgeois

Haut-Médoc 25.00 20.75VS

2015 Château Cap Léon Veyrin Cru Bourgeois

Listrac-Médoc 25.00 20.75VS

2012 Château Greysac Cru Bourgeois

Médoc 26.00 21.58VS

2015 Château Paveil de Luze Cru Bourgeois

Margaux 28.00 23.24VS

2008 Château d'Agassac Cru Bourgeois

Haut-Médoc 30.00 24.90VS

2011 Château Rolland de By Cru Bourgeois

Médoc 33.00 27.39VS

2009 Château Malescasse Cru Bourgeois

Haut-Médoc 36.00 29.88VS

2015 Château Mongravey Cru Bourgeois

Margaux 39.00 32.37VS

2013 Château Fonbladet Cru Bourgeois

Pauillac 45.00 37.35VS

2009 Château La Tour du Mons Cru Bourgeois

Margaux 50.00 41.50VS

*Taste a selection of these wines on Saturday,
February 10th at both shops from 11AM-5PM*

MARK RYAN

Mike Macmorran and Mark Ryan McNeilly seem to be taking the Washington wine scene by storm, producing complex wines that are laser sharp, focusing on the delicious rather than powerful side of desert-grown grapes. Three new wines are available in February, and they are awesome! The 2015 Mark Ryan Red 'Water Witch' is a left bank Bordeaux-styled wine with great finesse. The 2015 Mark Ryan Cabernet Sauvignon 'Old Vines' is a masterpiece—a 245 case production of very old vines from some of Washington's legendary vineyards. The 2015 Mark Ryan Cabernet Sauvignon 'Lonely Heart', with its notes of violets and graphite, fits on the table with names like Colgin, Staglin, Forman, and Dominus—classic Cabernet Sauvignon at its best.

2015 Mark Ryan Red 'Water Witch'

Red Mountain 58.00 48.14VS

2015 Mark Ryan Cabernet Sauvignon 'Old Vines'

Columbia Valley 65.00 53.95VS

2015 Mark Ryan Cabernet Sauvignon 'Lonely Heart'

Red Mountain 95.00 78.85VS

2013 MARENGO BAROLO

The Marengo estate was established by the Marengo family in 1899. They farm 6 hectares in Barolo, 1.2 hectares in Le Brunate, and 1 hectare is in Bricco delle Viole. These two vineyard parcels have belonged to the Marengo family for five generations. The 2013 Marengo Barolo comes from four vineyards each located in La Mora.

2013 M. Marengo Barolo

La Mora 45.00 37.35VS

2013 M. Marengo Barolo

'Bricco delle Viole' 55.00 45.65VS

2013 M. Marengo Barolo

'Brunate' 67.00 55.61VS

2016 ANIMA NEGRA 'QUIBIA'

A crisp seafood white made from a combination of red and white grapes (*Callet, Premsal, & Giro Ros*), the 2016 Anima Negra 'Quibia' has aromas of white peach, pear, and sea breeze. On the palate, ripe peaches and Bosc pears abound. The wine is from the Spanish island of Mallorca, and it is fantastic to serve with seafood paella.

2016 Anima Negra 'Quibia'

Vi de la Terra Mallorca 14.00 11.62VS

Ravenna Shop

6500 Ravenna Avenue NE

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Queen Anne Shop

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2016 DOMAINE JOMAIN BLANCS

A small family business, brothers Philippe and Christophe Jomain, with their sister Catherine have run this Chardonnay focused domaine since 1992, when their father Marc left his vineyards to them. They own parcels in four of Puligny's premier crus, and almost an acre of the Grand Cru Bâtard-Montrachet. Flawless in their purity, Domaine Jomain consistently offers great value. We highly recommend visiting if you visit the village of Puligny. Their 2016 wines tasted from barrel were stunning, and they are arriving this month. Quantities are sadly limited due to the poor harvests in recent years.

2016 Domaine Jomain Bourgogne Aligoté	18.00	14.94VS
2016 Domaine Jomain Bourgogne Blanc (Limited)	25.00	20.75VS
2016 Domaine Jomain Puligny-Montrachet (Limited)	70.00	58.10VS
2016 Domaine Jomain Puligny-Montrachet 'Les Perrières' (Limited)	100.00	83.00VS
2016 Domaine Jomain Puligny-Montrachet 'Les Combettes' (Limited)	115.00	95.45VS

2017 DRY ROSÉS BEGIN TO ARRIVE

Are you ready for Rosé? The first of last year's rosés are beginning to arrive! They are lively and zesty, and great for salty or spicy dishes.

2017 Campuget Rosé 'Tradition' Costières de Nîmes	11.00	9.13VS
2017 Domaine Sorin Rosé 'Terra Amata' Côte de Provence	13.00	10.79VS
2017 Underground Wine Project Rosé 'And Why am I Mr. Pink'	15.00	12.45VS
2017 WillaKenzie Estate Rosé Willamette Valley (Limited)	20.00	16.60VS

2014 CHÂTEAU PESQUIÉ 'TERRASSES'

A blend of 60% Grenache and 40% Syrah (with traces of Carignan, Cinsault and Mourvèdre), the 2014 Château Pesquié 'Les Terrasses' is a blend of the various terroirs of the estate—from gravelly soil covered with pebbles and limestones to soils rich in iron oxides—sands and clays. This is an amazing value for its price.

2014 Château Pesquié 'Les Terrasses' Ventoux	13.00	10.79VS
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2015 NORTHERN RHÔNE REDS

When Marcel Guigal says "2015 was the best vintage he has ever known, (in a career that began in 1961)", and Jancis Robinson MW recommends one "to grab northern Rhône 2015 reds with both hands", we figure it is time to wake up! The 2015 growing season in the northern Rhône was near perfect. A wet winter left the water table high for the hot, dry summer. It was "almost too perfect" said Philippe Guigal. The nights were cool, helping to retain flavor and acidity. Rain around the 15th of August was perfect to refresh the juice in the grapes during the heat. Thus, we will have a few different tastings of these wines—the first of which will be Saturday, February 17th at both shops.

2015 Jean-Baptiste Souillard Syrah Vin de France	28.00	23.24VS
2015 Yves Cuilleron Syrah 'Les Vins d'à Côte'	20.00	16.60VS
2015 Alain Graillot Crozes-Hermitage	36.00	29.88VS
2015 Domaine Michelas St. Jemms Crozes-Hermitage 'La Chasselière'	40.00	33.20VS
2015 Jean-Baptiste Souillard Crozes-Hermitage	41.00	34.03VS
2015 Paul Jaboulet Aîné Crozes-Hermitage 'Domaine de Thalabert'	46.00	38.18VS
2015 Faury Saint-Joseph	35.00	29.05VS
2015 Yves Cuilleron Saint-Joseph 'Les Pierres Seches'	35.00	29.05VS
2015 Yves Cuilleron Saint-Joseph 'Cavanos'	40.00	33.20VS
2015 Bernard Grippa Saint-Joseph	45.00	37.35VS
2015 Maxime Graillot Saint-Joseph 'Equis'	45.00	37.35VS

Taste a selection of these wines on Saturday, February 17th at both shops from 11AM-5PM

Queen Anne Hours

Tuesday-Friday 10:30-6:30

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

Vintage Select Newsletter

FEBRUARY, 2018

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Ravenna Shop
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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
Subtotal _____		10.1% Sales tax _____		Total _____

TASTINGS AT BOTH SHOPS

Saturday February 3rd 11AM-5PM *free*
Marchesi di Grésy

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

Saturday February 10th 11AM-5PM *free*
Cru Bourgeois Bordeaux

Saturday February 17th 11AM-5PM *free*
2015 Northern Rhône Reds

Saturday February 24th 11AM-5PM *free*
2016 Andrew Will Black Labels

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

VERY LIMITED QUANTITIES

2015 Kevin White Red 'Pionnier' 'Boushey Vineyard'	35.00	29.05VS
2015 Kevin White Red 'Heritage' 'DuBrul Vineyard'	40.00	33.20VS
2013 Freemark Abbey Cabernet Sauvignon 'Sycamore' Napa Valley	125.00	103.75VS
2015 Domaine du Pegau Châteauneuf-du-Pape 'Cuvée Réservee'	100.00	83.00VS
2015 Paul Jaboulet Aîné Hermitage 'La Chapelle' Northern Rhône	289.95	net