

EXPANDED HOLIDAY HOURS!

Beginning November 19th, we will be open on Mondays through the end of the year. We will be closed Sundays and Holidays.

Closed Sundays & Holidays

MARK RYAN

Three new Mark Ryan reds have just been released. The 2016 Mark Ryan Merlot 'Little Sister' is 100% Merlot from Red Willow and Phinny Hill Vineyards—a mouthfull of bing cherries and chocolate. The 2016 Mark Ryan Merlot 'Long Haul' is 80% Merlot, 9% Cabernet Franc, 8% Cabernet Sauvignon, and 3% Petit Verdot that is filled with black fruit flavors, with hints of tea leaf and caramel. The 2016 Mark Ryan Cabernet Sauvignon 'Dead Horse' is a blend of many major vineyards on Red Mountain and Red Willow Vineyard. It has power from its 91% Cabernet Sauvignon, tobacco from the Merlot and Cabernet Franc, and a scent of pencil lead from the Petit Verdot.

2016 Mark Ryan Merlot 'Little Sister'

Columbia Valley 75.00 62.25VS

2016 Mark Ryan Merlot 'Long Haul'

Columbia Valley 55.00 45.65VS

2016 Mark Ryan Cabernet Sauvignon 'Dead Horse'

Red Mountain 58.00 48.14VS

ABEJA

Dan and Amy Wampfler have crafted a set of wines that are generous, warm, rich, and delicious—perfect for family to enjoy during the holiday season.

2016 Abeja Chardonnay

Washington State 42.00 34.86VS

2015 Abeja Merlot

Columbia Valley 45.00 37.35VS

2015 Abeja Cabernet Sauvignon

Columbia Valley 55.00 45.65VS

ORR GRENCHE

Hand-picked Grenache with a splash of Syrah, the 2017 Orr Grenache has an aroma of raspberry, pomegranate, plum, and black tea that marries extremely well with the ingredients of a Thanksgiving meal.

2017 Orr Grenache

Columbia Valley 25.00 20.75VS

NOVEMBER, 2018

POGGIO LA NOCE

Proprietors Claire Beliard and Enzo Schiano will be in the shops to sample their new wines and the 2018 olive oil on Saturday, November 10th. Many of these wines have newly designed labels that are simple and beautiful. This is always one of our most popular tastings.

2017 Poggio La Noce Falanghina 'Bàja'

Campi Flegrei 25.00 20.75VS

2015 Poggio La Noce Red 'Gigetto'

Toscana 25.00 20.75VS

2014 Poggio La Noce Red 'Gigino'

Toscana 30.00 24.90VS

2015 Poggio La Noce Red 'Gigiò'

Toscana 50.00 41.50VS

2013 Poggio La Noce Red 'Paonazzo'

Toscana 75.00 62.25VS

Taste these wines on Saturday,

November 10th 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

2015 CADENCE REDS

Winemaker Ben Smith will be in the shops to showcase his new Red Mountain wines. The 2015 vintage in Washington State saw warm temperatures, the hottest on record, and an abundant crop that was ripe early, and required meticulous sorting. The freshness of Red Mountain fruit punches through, and these lovely, big wines are showy.

2015 Cadence Red 'Ciel du Cheval'

Red Mountain 45.00 37.35VS

2015 Cadence Red 'Tapteil Vineyard'

Red Mountain 45.00 37.35VS

2015 Cadence Red 'Camerata'

Red Mountain 60.00 49.80VS

2015 Cadence Red 'Bel Canto'

Red Mountain 60.00 49.80VS

Taste these wines on Saturday,

November 3rd 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

2018 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.

2018 Poggio La Noce Olio Extravergine di Oliva

Colli Fiorentini 26.50 net

Taste this olive oil on Saturday,

November 10th 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 McCarthy & Schiering Red (by Two Vintners)

Columbia Valley 22.95 net

2015 Januik Red

Columbia Valley 20.00 16.60VS

2016 Syncline Subduction Red

Columbia Valley 22.00 18.26VS

2016 Cadence Red 'Coda'

Red Mountain 28.00 23.24VS

2016 Upchruch Cabernet Sauvignon 'LTL'

Red Mountain 30.00 24.90VS

2015 Eight Bells Syrah '8 Clones'

Yakima Valley 38.00 31.54VS

2016 Pollard Red

Yakima Valley (Limited) 32.00 26.56VS

2014 àMaurice Cellars Red 'Alden Mason'

Columbia Valley 40.00 33.20VS

2016 Januik Cabernet Sauvignon

Red Mountain 40.00 33.20VS

2015 Tranche Cellars Cabernet Franc

'Blue Mountain Estate' 40.00 33.20VS

2015 Gramercy Syrah 'Forgotten Hills Vineyard'

Walla Walla Valley 62.00 51.46VS

2016 Avennia Syrah 'Arnaut' 'Boushey Vineyard'

Yakima Valley 60.00 49.80VS

2014 Andrew Will Red 'Champoux Vineyard'

Horse Heaven Hills 65.00 53.95VS

2013 Corliss Cabernet Sauvignon

Columbia Valley (Limited) 95.00 78.85VS

2015 Quilceda Creek Cabernet Sauvignon

Columbia Valley (Limited) 174.95 net

CHAMPAGNE & SPARKLING WINES

To celebrate the season, we have great sparkling wines and Champagnes to toast the holidays. On Saturday, November 24th, we will taste a selection of Champagne and sparkling wines. Come in and plan the season.

Bisot Prosecco Brut 'Jeio'

Valdobbiadene 15.00 12.45VS

Adami Prosecco Brut 'Bosca di Gica'

Valdobbiadene 18.00 14.94VS

Champagne Moutard Brut 'Grande Cuvée'

Buxeuil 32.00 26.56VS

Champagne François Diligent Brut

La Côte des Bar 35.00 29.05VS

Champagne Marc Hebrart Brut Réserve

Aÿ 42.95 net

Champagne Veuve Fourny 'Grande Réserve'

1^{er} Cru Vertus 45.00 37.35VS

Champagne Gimmonet Brut

1^{er} Cru Cuis 47.95 net

Champagne R. Dumont & Fils Brut 'Tradition'

Champignol-lez-Mondeville 39.00 32.37VS

Champagne Pierre Moncuit Blanc de Blancs

Grand Cru Mesnil sur Oger 48.00 39.84VS

Champagne Pierre Peters Blanc de Blancs

'Cuvée de Réserve' 54.95 net

Champagne Ruinart Blanc de Blancs Brut

Reims 59.95 net

Champagne Marc Hebrart Brut Rosé

Aÿ 49.95 net

Champagne Ruinart Rosé Brut

Reims 69.95 net

Taste a selection of the above wines on Saturday,

November 24th at both shops from 11AM-5PM

Champagne Laurent-Perrier Brut Nature 'Ultra Brut'

Marne 75.00 62.25VS

Champagne Vilmart 'Grand Cellier' Brut

Rilly 69.95 net

2010 Champagne Vilmart 'Coeur de Cuvée' Brut

Rilly 139.95 net

Champagne Krug 'Grande Cuvée 166th Edition

Reims (Limited) 159.95 net

Ravenna Shop

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Queen Anne Shop

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AUTUMNAL GAMAYS & PINOT NOIRS

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

2017 Domaine Dupeuble Beaujolais	16.00	13.28VS
2017 Pierre-Marie Chermette Beaujolais 'Griottes'	18.00	14.94VS
2017 Nicolas Potel Bourgogne Pinot Noir	18.00	14.94VS
2017 Jules Taylor Pinot Noir Marlborough	22.00	18.26VS
2015 Ken Wright Pinot Noir Willamette Valley	25.00	20.75VS
2016 Evesham Wood Pinot Noir Eola-Amity Hills Cuvée	25.00	20.75VS
2017 Walter Scott Pinot Noir 'La Combe Verte' Willamette Valley	30.00	24.90VS
2017 Château Thivin Côte de Brouilly Beaujolais	30.00	24.90VS
2015 Roserock Pinot Noir Eola-Amity Hills	26.99	net
2015 Domaine Drouhin Pinot Noir 'Laurène' Dundee Hills (Limited)	59.95	net

ROSÉS FOR HAM & TURKEY

2017 Cambria Rosé of Pinot Noir 'Julia's Vineyard' Santa Maria Valley	12.99	net
2017 La Spinetta 'Il Rosé di Casanova' Toscana	20.00	16.60VS
2017 Minuty Rosé Côtes de Provence	20.00	16.60VS

STAFF SELECTIONS

2017 Régis Minet Pouilly-Fumé 'Vieilles Vignes'	25.00	20.76VS
2017 Domaine Hippolyte Reverdy Sancerre	29.00	24.07VS
2017 Capitain-Gagnerot Bourgogne Blanc Haut Côtes de Beaune 'Les Gueulottes'	27.00	22.41VS
2016 Domaine Faiveley Mercurey Blanc Monopole 'Clos Rochette' (Limited)	35.00	29.05VS
2016 Jean-Philippe Fichet Rully Blanc (Limited)	35.00	29.05VS

WINES FOR FAMILY & FRIENDS

WHITES

2017 Pierre Boniface Apremont Savoie	15.00	12.45VS
2017 Inama Soave Classico Veneto	15.00	12.45VS
2017 Légende Blanc (Domaines Barons de Rothschild) Bordeaux	16.00	13.28VS
2017 Elk Cove Pinot Gris Willamette Valley	17.00	14.11VS
2016 Trimbach Pinot Blanc Ribeaupville	18.00	14.94VS
2017 Dog Point Vineyard Sauvignon Blanc Marlborough	21.00	17.43VS
2017 Pojer e Sandri Bianco 'Nosiola' Vigneto delle Dolomiti	22.00	18.26VS
2017 LIOCO Chardonnay Sonoma County	23.00	19.09VS
2017 Orr Chenin Blanc 'Old Vine' Columbia Valley	25.00	20.75VS
2017 Cloudy Bay Sauvignon Blanc Marlborough (Limited)	27.95	net
2017 Avennia Sauvignon Blanc 'Oliane' Yakima Valley	28.00	23.24VS
2016 Gran Moraine Chardonnay Yamhill-Carlton	40.00	33.20VS

REDS

2017 Domaine de L'Amauve Rouge Vaucluse	14.00	11.62VS
2016 Pelissero Dolcetto 'Munfrina' Langhe	18.00	14.94VS
2017 Alvaro Palacios 'Camins del Priorat' Ribera del Duero	24.00	19.92VS
2015 J.L.Chave Côtes-du-Rhône 'Mon Coeur'	25.00	20.75VS
2016 Coudoulet de Beaucastel Rouge Côtes-du-Rhône	33.00	27.39VS
2011 Valenciso Reserva Rioja	40.00	33.20VS
2016 Ridge 'Lytton Springs' Dry Creek Valley	45.00	37.35VS

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

Queen Anne Holiday Hours
Beginning November 19th
Monday-Friday 10:30AM-6:30PM
Saturday 10AM-6PM
Closed Sunday

Ravenna Holiday Hours
Beginning November 19th
Monday-Friday 10:30AM-6:30PM
Saturday 10AM-6PM
Closed Sunday





6500 Ravenna Avenue NE
Seattle, Washington 98115

Vintage Select Newsletter

NOVEMBER, 2018

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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 Queen Anne

Qty	Wine/ Producer	Retail	V.S.	Ext
Subtotal _____		10.1% Sales tax _____	Total _____	

TASTINGS AT BOTH SHOPS

Saturday November 3rd 11AM-5PM free
2015 Cadence Reds
*Ben Smith will be at the Ravenna shop from 11:30AM-2PM
and at the Queen Anne shop from 2:30PM-5PM*

Saturday November 10th 11AM-5PM free
Poggio La Noce Tuscan Wines & 2018 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 17th 11AM-5PM free
The Thanksgiving Collection

Saturday November 24th 11AM-5PM free
Champagne & Sparkling Wines

VERY LIMITED QUANTITIES

2015 Chappellet Cabernet Sauvignon 'Pritchard Hill'
Napa Valley 250.00 207.50VS

2015 Abeja Cabernet Sauvignon Estate 'Heather Hill'
Walla Walla Valley 59.95 net

2015 Ridge Cabernet Sauvignon 'Monte Bello'
Santa Cruz Mountains 179.95 net

2015 L'Ecole No.41 Red 'Ferguson'
Walla Valley 65.00 53.95VS

2016 Cameron Pinot Noir 'Abbey Ridge' or 'Clos Electrique'
Oregon 59.95 net

2015 Monteverdine
Toscana 56.95 net

2016 Reynvaan Syrahs - please inquire