



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

VINTAGE SELECT BUYERS' CLUB NEWSLETTER

WWW.MCCARTHYANDSCHIERING.COM

JANUARY, 2019

HAPPY NEW YEAR 2019!

Your support has allowed us to continue to provide great wines and events for our 38th year, and we look forward to a fun filled 2019. Thanks from all of us at McCarthy & Schiering Wine Merchants!

2017 KEN WRIGHT PINOT NOIRS

The 2017 vintage in the Willamette Valley was a throwback to the classic vintages, an end to the exceptionally warm vintages from 2012 until 2016. The area experienced a very dry summer from July into August, going 56 days without rain. Cooler, wet weather helped refresh the clusters and whole berries were preserved. The wines are dark in color and have high-toned aromatics. Ken Wright feels that they are reminiscent of the wonderful 1988 vintage wines. Come in and sample a selection of these rich and delicious gems with Sales Manager, Asa Sarver, on Saturday, February 2nd at both shops.

2017 Ken Wright Pinot Noir 'Abbott Claim'		
Yamhill-Carlton (Limited)	49.95	net
2017 Ken Wright Pinot Noir 'Canary Hill'		
Eola-Amity	49.95	net
2017 Ken Wright Pinot Noir 'Carter'		
Eola-Amity	49.95	net
2017 Ken Wright Pinot Noir 'Freedom Hill'		
Willamette Valley	49.95	net
2017 Ken Wright Pinot Noir 'Shea'		
Yamhill-Carlton	49.95	net
2017 Ken Wright Pinot Noir 'Savoya'		
Yamhill-Carlton	49.95	net
2017 Ken Wright Pinot Noir 'McCrone'		
Yamhill-Carlton	49.95	net
2017 Ken Wright Pinot Noir 'Guadalupe'		
Dundee Hills	49.95	net

Taste a selection of these wines on Saturday,

February 2nd 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

VISITS AT THE SHOPS

SOTER VINEYARDS

We are pleased to have James Cahill, a partner in Soter Vineyards, visit the shops to unravel the mysteries of the Willamette Valley. His knowledge and experience allow him to make the production of Pinot Noir and Chardonnay in Oregon seem easy. Come in and meet James and taste a range of Soter wines on Saturday, January 26th at both shops.

2015 Soter North Valley Chardonnay

Willamette Valley 32.00 26.56VS

2015 Soter North Valley Pinot Noir Origins

Ribbon Ridge 38.00 31.54VS

2015 Soter North Valley Pinot Noir Reserve

Willamette Valley 50.00 41.50VS

2015 Soter Pinot Noir 'Mineral Springs Ranch'

Yamhill-Carlton 75.00 62.25VS

Taste these wines on Saturday,

January 26th at both shops from 11AM-5PM

James Cahill will be at the Ravenna shop from 11:30AM-2:00PM

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

LÓPEZ DE HEREDIA - RIOJA

López de Heredia has been producing Rioja for more than 130 years in the same historic cellars. The López de Heredia winery is still family owned, unlike many competitors that are now owned by corporations. They own all of the vineyards that supply grapes for their wines. Only natural yeasts are used and there is no filtration. They age their wines in their own barrels (*made on site*) for six to eight years. Come in and meet Monica Nagues on Saturday, January 19th at both shops.

2009 López de Heredia Viña Cubilo Crianza

Rioja 25.00 20.75VS

2005 López de Heredia Viña Bosconia Reserva

Rioja 35.00 29.05VS

2005 López de Heredia Viña Tondonia Reserva

Rioja 45.00 37.35VS

Taste these wines on Saturday,

January 19th at both shops from 11AM-5PM

Monica Nagues 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 CLOS DU CHÂTEAU

We have a favorite value in white Burgundy that has been featured and sold every vintage for over a decade. The Clos du Château de Puligny-Montrachet is a five hectare walled vineyard adjacent to the estate, and very close to vineyards in the Puligny-Montrachet appellation, but it is classified as a Bourgogne Blanc. This pure expression of Chardonnay reminds one of Puligny-Montrachet showing lemon curd and lime blossom scents and flavors, and bright, zesty acidity. The 2016 Château de Puligny Bourgogne Blanc 'Clos du Château' is a gem. It would be fun to put this in a blind tasting of 1^{er} Cru Puligny-Montrachets and see how it fares.

2016 Château de Puligny Bourgogne Blanc
'Clos du Château' 40.00 33.20VS

FEATURED WINES:

2015 BORDEAUX

Stephen Spurrier called the 2015 vintage a very modern Bordeaux vintage, saying "...the fruit dominates the tannins and the acidity." Many comparisons are drawn with the 2005 and 2010 vintages, but winemakers view the 2015 as more elegant and accessible than both 2005 and 2010. Two words consistently come up from reviewers—freshness and structure. The first wines of the vintage, petit châteaux as they are lovingly called, are beginning to arrive, we will taste a selection on Saturday, January 12th at both shops.

2015 Château Andriet
Bordeaux Supérieur 12.00 9.96VS

2015 Château Le Pey
Médoc 20.00 16.60VS

2015 Château Beaulieu
Lalande de Pomerol 22.00 18.26VS

2015 Château La Caze Bellevue
Saint-Émilion 22.00 18.26VS

2015 Château Paveil de Luze
Margaux 28.00 23.24VS

2015 Château Chante Alouette
Saint-Émilion Grand Cru 30.00 24.90VS

2015 Zédé de Labegource
Margaux 40.00 33.20VS

2015 Château La Tour du Mons
Margaux 50.00 41.50VS

2015 Château Deyrem-Valentin
Margaux 50.00 41.50VS

2015 Château Bellefont Belcier
Saint-Émilion 58.00 48.14VS

*Taste a selection of these wines on Saturday,
January 12th at both shops from 11AM-5PM*

2013 TRANCHE CELLARS BARBERA

Savory notes of sage and thyme mix with bright red fruit elements—cherries and raspberries in this bright, spicy Washington red. The 2013 Tranche Cellars Barbera has a slightly salty quality that is perfect for porcini pasta, sausage risotto, or meat filled ravioli. It has been reduced in price and it is now a steal!

2013 Tranche Cellars Barbera
Columbia Valley 19.00 15.77VS

2015 JB NEUFELD CABERNET

We were taken by the 2015 JB Neufeld Cabernet Sauvignon, made by Justin and Brooke Neufeld, so we thought we would give you the recipe:

Only Cabernet Fruit:

85% Cabernet Sauvignon & 15% Cabernet Franc

Great barrels:

55% New French Oak (Boutes, Sylvain, Taransaud)

Great Vineyards:

36% Ramseyer, 25% DuBrul, 25% Artz, & 14% Two Blondes

It's no secret why the wine is so tasty when they start with ingredients like those. It is also very fairly priced.

2015 JB Neufeld Cabernet Sauvignon
Yakima Valley 36.00 29.88VS

2017 COUR DE PACÉ MUSCADET

A great crisp white for serving with seasonal oysters, the 2017 Cour de Pacé Muscadet Réserve has just the right balance between fruit and acidity to marry well with Kusschi and Kumamoto oysters. Made from the Melon de Bourgogne grape, this wine can even match the bracing sea tang of a Belon oyster.

2017 Cour de Pacé Muscadet Réserve
Loire Valley 12.00 9.96VS

2015 RICASOLI RISERVA

Barone Ricasoli is the largest and oldest wine estate in the Chianti Classico region, and is one of the oldest wineries in the world—established in 1141. Their feudal estate, Rocca Guicciarda, is located in Gaiole in Chianti. The 2015 Barone Ricasoli Chianti Classico Riserva is a blend of 90% Sangiovese, 5% Merlot, and 5% Canaiolo that is aged in second pass barrels. It is deliciously delicate, showing lots of dried cherry fruit and a supple body. It is lovely to serve with chicken and mushroom pasta.

2015 Barone Ricasoli Chianti Classico Riserva
'Rocca Guicciarda' 25.00 20.75VS

Ravenna Shop

6500 Ravenna Avenue NE

Seattle, WA 98115

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FAX (206) 524-0310

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Queen Anne Shop

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Seattle, WA 98109

(206) 282-8500

FAX (206) 284-2498

queenanne@mccarthyandschiering.com

2016 GARNACHA DE FUEGO

Jorge Ordonez and his partners founded Bodegas Breca in 2005, in the village of Munebrega in Aragon. 654 acres of old-vine Garnacha vineyards are planted high on the hillsides, ranging from 2,850 to 3,000 feet above sea level. The vineyard is planted to 100% Garnacha de Aragón, the oldest clone of Garnacha (*Grenache*) in the world. The 2016 Bodegas Breca Garnacha de Fuego is a classic, showing black cherry and raspberry flavor with hints of citrus and tobacco leaf. It is big and bold but shows balance and finesse. The wine is an amazing value, and perfect for wintery evenings.

2016 Bodegas Breca Garnacha de Fuego

Calatayud 12.00 9.96VS

2017 PECCHENINO 'SAN LUIGI'

At Pecchenino, 70% of the estate vineyards are dedicated to Dolcetto. The winery is located in the commune of Dogliani a perfect place to grow Dolcetto. This wine is a perennial favorite, but the 2017 Pecchenino Dolcetto 'San Luigi' is pretty special. A bowl full of red fruits arises from the glass. On the palate, it has blueberries and raspberries. This is a classic wine for spaghetti with mushroom or sausage ragu sauce.

2017 Pecchenino Dolcetto 'San Luigi'

Dogliani 17.00 14.11VS

2017 PRODUTTORI NEBBIOLO LANGHE

Produttori del Barbaresco has more than fifty members in their co-operative, farming over 250 acres of only Nebbiolo vineyards in the Barbaresco appellation. Using declassified Barbaresco fruit allows for a choice ability to select out lots to create their Nebbiolo Langhe. The 2017 Produttori del Barbaresco Nebbiolo Langhe tastes like Barbaresco with hints of tar, the aroma of roses, that wood-smoke, country-like purity that calls out for food—porcini mushrooms, risotto with saffron, bagna càuda. Now we are hungry!

2017 Produttori del Barbaresco Nebbiolo

Langhe 27.00 22.41VS

2017 REVERDY SANCERRE

From a single vineyard, the 2017 Jean Reverdy Sancerre 'La Reine Blanche' has wonderful aromas of white flowers and citrus stones. The plentiful acidity makes it perfect for pairing with sushi, finfish, and geoduck.

2017 Jean Reverdy Sancerre 'La Reine Blanche'

'La Reine Blanche' 29.00 24.07VS

BAROLO UNDER \$50

Barolo wines are made from Nebbiolo—a small, thin skinned red grape, high in acidity, and that can be quite tannic when young. Barolo wines must be made solely of Nebbiolo. The Langhe district of northwestern Piedmont is divided into two parts. The Serralunga Valley encompasses the eastern communes of Castiglione Falletto, Monforte d'Alba, and Serralunga d'Alba. The Central Valley covers Barolo proper and La Morra. The prices for Barolo have jumped in recent years, but with the string of excellent vintages backing up inventories, we now see many values in the market. These are great winter reds to serve with mushroom risotto, polenta with truffle salt, and simply prepared roast chicken.

2014 Marcarini Barolo 'La Serra'

La Morra 50.00 41.50VS

2014 Luigi Pira Barolo

Serralunga d'Alba 42.00 34.86VS

2014 Renato Corino Barolo

La Morra 45.00 37.35VS

2014 Marengo Barolo

La Morra 45.00 37.35VS

2014 Scavino Barolo

Castiglione Falletto 45.00 37.35VS

2013 Massolino Barolo

Serralunga d'Alba 50.00 41.50VS

2014 Luigi Baudana Barolo

Serralunga d'Alba 50.00 41.50VS

2013 Francesco Rinaldi Barolo

Barolo 50.00 41.50VS

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

2015 LA CA' NÖVA

A relatively new producer, La Ca' Növa has been growing grapes for generations and selling them to Angelo Gaja. Their single vineyard parcels are in Montestefano and Montefico. These are sublime wines, but there is only a little bit to go around.

2015 La Ca' Növa Barbaresco

(Limited) 35.00 29.05VS

2015 La Ca' Növa Barbaresco

Montestefano (Very Limited) 40.00 33.20VS

2015 La Ca' Növa Barbaresco

Montefico (Very Limited) 40.00 33.20VS

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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(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 QueenAnne

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

TASTINGS AT BOTH SHOPS

Saturday January 5th 11AM-5PM free
Barolo under \$50

Saturday January 12th 11AM-5PM free
2015 Bordeaux

Saturday January 19th 11AM-5PM free
López de Heredia - Rioja

Monica Nogues will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM

Saturday January 26th 11AM-5PM free
Soter Vineyards - Oregon

James Cahill 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 Benjamin Leroux Bourgogne Blanc	35.00	29.05VS
2015 Benjamin Leroux Bourgogne Rouge	35.00	29.05VS
2017 Fontaine-Gagnard Chassagne-Montrachet 'Les Vergers'	105.00	87.15VS
2016 Domaine du Pegau Châteauneuf-du-Pape	110.00	91.30VS
2016 Upchurch Cabernet Sauvignon Red Mountain	75.00	62.25VS
Small quantities of 2017 François Chidaine Loire whites are available—please inquire		