

2008 ABBOT'S TABLE

The 2008 Owen Roe 'Abbot's Table' is a blend of 24% Zinfandel, 22% Sangiovese, 15% Cabernet Sauvignon, 12% Syrah, 10% Merlot, 7% Cabernet Franc, 6% Blaufrankisch, and 4% Malbec. Ripe flavors of sweet red raspberries, black plums, and dark cherries abound in this easy-to-quaff red. The ultraripe notes in the aroma recall the warm flavor of summer fruits. It is a classic David O'Reilly wine.

2008 Owen Roe 'Abbot's Table'

Columbia Valley 22.00 18.26VS

*Taste this wine on Saturday,
August 8th at both shops from 11AM-5PM*

ARDENOIR

Chateau Rollat Winery in Walla Walla produces two whites under the Ardenoir label and they are exceptional in the 2008 vintage. The 2008 Ardenoir Sauvignon Blanc has a near-perfect aroma of lemongrass and melon. The wine has amazing glycerin, sometimes referred to as 'legs', giving it a supple palate impression and a smooth texture. But the wine has bright acidity, a mineral-rich character, and a completely dry, lingering finish. A portion of all of the sales of the 2008 Ardenoir Semillon 'Artist Series' (artwork by local artist and customer Lanie Franza) will go to support the Seattle Dance Project. The wine is simply delicious, having both a creamy character and vibrant acidity. The fig note is elegant and truly varietal.

2008 Ardenoir Sauvignon Blanc

Columbia Valley 20.00 16.60VS

2008 Ardenoir Semillon 'Artist Series'

Columbia Valley 22.00 18.26VS

*Taste these wines on Saturday,
August 8th at both shops from 11AM-5PM*

2008 DELILLE WHITES

Just as we were going to press, we received word that three new whites from DeLille Cellars are being released in August. Our previous tasting of these wines pegged them as the best ever from this estate. Come in and taste them on August 22nd at both shops.

2008 DeLille Cellars 'Chaleur Estate' Blanc

Columbia Valley 35.00 29.05VS

2008 DeLille Cellars 'Doyenne' Roussanne

Columbia Valley 33.00 27.39VS

2008 DeLille Cellars 'Doyenne' Metier Blanc

Columbia Valley 33.00 27.39VS

*Taste these wines on Saturday,
August 22nd 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 mailed this monthly newsletter which details the 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.

THE GHOST OF 413

Lots of mystery surround the origins of the newly released Ghost of 413 wines that have made their debut this month. Asking partners Chris Gorman and Mark McNeilly where the wines came from drew a stare-at-the-ceiling look from both. The wines must simply be described by their exceptional quality-to-value ratio. The 2008 The Ghost of 413 Riesling shows an apricot note reminiscent of a Pfalz wine from Germany. The 2007 The Ghost of 413 Red is a blend of 55% Cabernet Sauvignon, 33% Merlot, and 12% Syrah that was aged in oak for 20 months. Both of these wines exceed one's expectations at their prices.

2008 The Ghost of 413 Riesling

Columbia Valley 13.00 10.79VS

2007 The Ghost of 413 Red

Columbia Valley 15.00 12.45VS

SIZZLING SUMMERTIME WINES

Hot days and warm nights continue and are perfect for grilling, barbecuing, or serving seafood salads. Here is a list of more of our favorite picks for sitting back and relaxing in the summer sun.

2008 Domaine du Salvard Rosé

Cheverny 15.00 12.45VS

2008 Château Routas Rosé

Côteaux Varois en Provence 13.00 10.79VS

2008 Shaya Verdejo 'Old Vines'

Rueda 15.00 12.45VS

2008 Mulderbosch Sauvignon Blanc

Stellenbosch 20.00 16.60VS

2007 Saintsbury Chardonnay

Carneros 18.00 14.94VS

2008 Cave de Saumur Saumur 'Les Epinats'

Saumur 10.00 8.30VS

2008 Crowe White Blend

Columbia Valley 9.00 7.47VS

2007 Claude Lafond Valençay Blanc

'Le Clos du Château' 14.00 11.62VS

2007 Lorentz Grüner Veltliner

Niederösterreich 13.00 10.79VS

2007 Damilano Barbera d'Alba

Piemonte 15.00 12.45VS

2004 Routas Grenache/Syrah

Côteaux Varois en Provence 12.00 9.96VS

2007 Nieto Senetiner Malbec

Mendoza 13.00 10.79VS

2008 WOODWARD CHARDONNAY

The 2008 Woodward Canyon Chardonnay was made with 65% clone 108 Chardonnay fruit from their estate vineyard in the northwestern corner of the Walla Walla Valley, and 35% Wente clone Chardonnay grown in Celilo Vineyard along the Columbia River Gorge. Only 20% of the French oak was new, allowing more of the pear and nectarine notes to show through. The wine has good acidity to counterbalance the powerful fruit and oak notes. It has a lovely hazelnut flavor that is a bit French in character.

2008 Woodward Canyon Chardonnay
Washington State 38.00 31.54VS

ROSS ANDREW WINES

Three new wines from winemaker Ross Mickel of Ross Andrew Winery are now available. The 2008 Ross Andrew White 'Meadow' is predominantly Pinot Blanc with dashes of three other varietals. It shows a wonderful aroma of acacia blossom, meyer lemon, and sweet spices. It is a perfect summer white. A limited quantity of the 2008 Ross Andrew Pinot Gris 'Celilo Vineyard' will be available. Hints of nectarine, apricots, and Asian pear form the impressive bouquet. It is crisp and clean as a whistle on the palate, making it an excellent wine to pair with spicy seafood dishes. The 2006 Ross Andrew Red is a blend of 65% Cabernet Sauvignon and 35% Syrah that is just perfect with bratwurst and bockwurst on the barbie.

2008 Ross Andrew White 'Meadow'
Oregon 16.00 13.28VS

2008 Ross Andrew Pinot Gris 'Celilo Vineyard'
Columbia Gorge (Limited) 16.00 13.28VS

2006 Ross Andrew Red
Columbia Valley 25.00 20.75VS

2007 DOMAINE DROUHIN

The 2007 Domaine Drouhin Pinot Noir is an elegant wine from what many politely call a 'difficult vintage'. It shows the deft hand of winemaker Veronique Drouhin-Boss. Hints of cherry and cranberry with a faint new oak vanilla give the aroma a spicy character. It has medium weight, well rounded edges, and a balanced style from entry to finish. With a bit of air, it shows much more complexity and verve, suggesting that it needs time in the cellar to develop.

2007 Domaine Drouhin Pinot Noir
Willamette Valley 45.00 37.35VS

2008 BROADLEY PINOT NOIR

The 2008 Broadley Pinot Noir is one of the earlier releases of vintage 2008 from Oregon, and it is a worthy entry. A complex bouquet of waxy African violets, earthy mushrooms, cranberries, and boysenberries is very impressive and youthful in nature. The components on the palate are more fruit forward, with plenty of red and black cherry elements. It is well balanced and has the depth to match grilled salmon, game, and even lamb.

2008 Broadley Pinot Noir
Willamette Valley 23.00 19.09VS

2008 PANTHER CREEK PINOT GRIS

Hints of ginger, lime blossom, and crenshaw melon fill the aroma of the 2008 Panther Creek Pinot Gris. The color of this wine is almost missing, but there is plenty of flavor. Hints of gooseberry and pluot give it a crisp, fruit-filled flavor that marries well with seafood but it is tasty by itself.

2008 Panther Creek Pinot Gris
Oregon 14.00 11.62VS

2007 CEP PINOT NOIR

The second wine of a well-known producer that doesn't wish to see its name printed in conjunction with it, the 2007 Cep Pinot Noir has an aroma of red cherry, blueberry, and wintergreen, with a hint of brown sugar. It was made from many different clones of Pinot Noir, grown in cooler sites on the Sonoma Coast. This is a particularly good value, as most of the wines from this region are priced above \$50.

2007 Cep Vineyards Pinot Noir
Sonoma Coast 28.00 23.24VS

2005 HARTWELL MISTÉ HILL

A new price on an old favorite, the 2005 Hartwell Cabernet Sauvignon 'Misté Hill' is a great example of the rich and complex fruit from Stags Leap District. Now selling for \$46, it was previously almost \$60 retail. The complex barrel regime, the wonderful red currant, lavender, and black cherry notes, the longchain tannins, all are the pleasures that usually cost quite a bit more. Take advantage of this discount.

2005 Hartwell Cabernet Sauvignon 'Misté Hill'
Stags Leap District 46.00 38.18VS

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

2007 LE CLOS DU CAILLOU

“Les années en 7 sont de petites années!” This adage expressed the sequence of vintages ending in ‘7’ as being lighter years. But 2007 ended the streak without question. The 2007 Le Clos du Caillou Côtes du Rhône ‘Vieilles Vignes’ is made with fruit from vines planted in 1950 and 1951—seriously old-vine fruit. A bouquet of raspberries, licorice, kirsch, and baking spices gives this sexy, supple red a complex and distracting nature. Dark chocolate and red fruits dominate the palate. There is a rich texture that leaves an impression of silkiness. All of this seems softer than the blend of 80% Grenache, 13% Syrah, and 7% Mourvèdre might suggest. This Côtes du Rhône comes from a vineyard adjacent to Châteauneuf-du-Pape, and it is clearly of similar origin and style.

2007 Le Clos du Caillou Côtes du Rhône
Vieilles Vignes 23.00 19.09VS

KERMIT LYNCH

Kermit Lynch has a great collection of wines that are newly released, as well as a few old favorites. We thought it would be fun to do a tasting of these wines on Saturday, August 15th at both shops. Come in and taste the wines of “The Master” and sample his talent.

2007 DeLaille Sauvignon Blanc ‘Unique’
Pays du Val de Loire 13.00 10.79VS

2008 Château Ducasse Blanc
Bordeaux 17.00 14.11VS

2007 Domaine Amiot Chardonnay ‘B.G.O.’
Bourgogne Grand Ordinaire 21.00 17.43VS

2007 Clos Ste. Magdeleine Cassis
 33.00 27.39VS

2008 Domaine du Gros’ Noré Bandol Rosé
 31.00 25.73VS

2008 Domaine de Fontsaïnte Gris de Gris Rosé
Corbières 13.00 10.79VS

2007 Domaine Bruno Colin Bourgogne Pinot Noir
 22.00 18.26VS

2005 Domaine Les Pallières Gigondas
 30.00 24.90VS

*Taste a selection of these wines on Saturday,
 August 15th at both shops from 11AM-5PM*

TABLAS CREEK VINEYARD

Tasting through the new releases of Tablas Creek Vineyard, we were struck by the authentic quality of these Rhône-style wines. The 2008 Tablas Creek Blanc is a blend of 42% Viognier, 26% Roussanne, 21% Marsanne, and 11% Grenache Blanc that shows an intense aroma of stone fruits, apricot and peach, and Provençal herbs. The 2007 Tablas Creek Rouge is made with 50% Grenache, 25% Syrah, and 25% Counoise and it resembles a young Châteauneuf-du-Pape. These are well priced wines, perfect for backyard barbecues.

2008 Tablas Creek Vineyard Côtes de Tablas Blanc
Paso Robles 21.00 17.43VS

2007 Tablas Creek Vineyard Côtes de Tablas Rouge
Paso Robles 21.00 17.43VS

*Taste these wines on Saturday,
 August 29th at both shops from 11AM-5PM*

2008 PIEROPAN SOAVE

The 2008 Pieropan Soave Classico is a blend of 90% Garganega and 10% Trebbiano di Soave that has a vibrant style and plenty of racy acidity. The complexity and richness of this wine are seldom seen in wines under \$20.

2008 Pieropan Soave
 18.00 14.94VS

2007 CASTELLO DELLA PANERETTA

The aroma of the 2007 Castello della Paneretta is all about sweet raspberry and cherry perfume. It is 100% Sangiovese that was made in stainless steel, and is bright and lively on the palate. Having lots of dried cherry fruit flavor, it is delightfully juicy, and there is a hint of Cuban tobacco. This is a great summer quaff.

2007 Castello della Paneretta Sangiovese ‘Solimpia’
Barberino Val d’Elsa 17.00 14.11VS

ALTESINO REDS

The 2006 Altesino Rosso di Montalcino is a perfect red to serve with grilled lamb, having lots of sweet Brunello clone Sangiovese flavor. The 2004 Altesino Brunello di Montalcino is a wine for the cellar, requiring five to seven years to reach its peak.

2006 Altesino Rosso di Montalcino
Montalcino 25.00 20.75VS

2004 Altesino Brunello di Montalcino
Montalcino 65.00 53.95VS

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



TASTINGS AT BOTH SHOPS

Saturday August 8th 11AM-5PM *free*
 2008 Ardenvoir Whites
 2008 Owen Roe 'Abbot's Table'

Saturday August 15th 11AM-5PM *free*
 Kermit Lynch Selections

Saturday August 22nd 11AM-5PM *free*
 2008 DeLille Cellars Whites

Saturday August 29th 11AM-5PM *free*
 Tablas Creek Vineyard 'Côte de Tablas' Wines

VERY LIMITED QUANTITIES

2007 Les Heritiers du Comte Lafon Mâcon-Villages
 25.00 20.75VS

2005 Silver Oak Cabernet Sauvignon
 Alexander Valley 59.95 *net*

2007 Beaux Frères Pinot Noir
 Willamette Valley 50.00 41.50VS

2007 Beaux Frères Pinot Noir 'The Beaux Frères Vineyard'
 Willamette Valley 75.00 62.25VS

2007 Beaux Frères Pinot Noir 'The Upper Terrace'
 Willamette Valley 90.00 74.70VS

Small quantities of 2007 Etienne Sauzet white Burgundies and 2007 Domaine Dujac red Burgundies are available for ordering—please inquire.

Ravenna Shop
 6500 Ravenna Avenue NE
 Seattle, WA 98115
 (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
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Subtotal _____		9.5% Sales tax _____	Total _____	



6500 Ravenna Avenue NE
 Seattle, Washington 98115

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