



APRIL, 2010

2007 QUILCEDA CREEK PRE-SELL

The 2007 Quilceda Creek Cabernet Sauvignon (97% Cabernet Sauvignon, 3% Merlot) is an intense and floral wine that is packed with violet, plum, cassis, blackberry, and Asian spices. The wine has sublime purity, texture and balance. Approachable now, it should reach maturity around 2015 and age for 15 or more years. *Please do not mail in payment before checking with our staff regarding availability. Credit card payment is due at the time of your order. Delivery is expected in May, 2010.*

2007 Quilceda Creek Cabernet Sauvignon
Columbia Valley (Allocated) 134.95 net

WINERY VISITS AT THE SHOPS MÖNCHHOF ESTATE

Robert Eymael, Jr. is the proprietor of the famous 'Monk's Court' or Mönchhof Estate, a property that has been owned by the Eymael family for over 200 years. The estate dates back to 1177 when it was operated as a Cistercian abbey. The current building and cellars were completed in 1509. Come in and meet Robert, and taste these racy wines on Saturday, April 3rd at both shops.

2008 Mönchhof Riesling Estate			
Mosel	14.00	11.62VS	
2008 Mönchhof Ürziger Würzgarten Kabinett			
Mosel	19.00	15.77VS	
2007 Mönchhof Riesling Spätlese 'Mosel Slate'			
Mosel	17.00	14.11VS	
2007 Mönchhof Erdener Treppchen Spätlese			
Mosel	17.00	14.11VS	
2007 Mönchhof Ürziger Würzgarten Spätlese			
Mosel	26.00	21.58VS	
2007 Mönchhof Ürziger Würzgarten Auslese			
Mosel	39.00	32.37VS	
2006 Mönchhof Erdener Prälat Auslese			
Mosel	37.50	31.13VS	

Taste a selection of these wines on Saturday,

April 3rd at both shops from 11AM-5PM

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

WINERY VISITS AT THE SHOPS LIDIA BASTIANICH

Lidia Bastianich is the owner of Felidia Ristorante, Becco Restaurant, and Frico Bar in New York City, specializing in Italian and Croatian cuisine. She is a regular contributor to the PBS cooking show. Lidia will be at the shops on Saturday April 24th to feature her line of Friulian wines. Come in and meet Lidia and have her sign a copy of her book.

2008 Bastianich Sauvignon 'B'			
Venezia Giulia	17.00	14.11VS	
2008 Bastianich Friulano			
Colli Orientali del Friuli	17.00	14.11VS	
2008 Bastianich Bianco 'Vespa'			
Venezia Giulia	39.00	32.37VS	
2005 Bastianich Rosso 'Vespa'			
Venezia Giulia	40.00	33.20VS	
Lidia Cooks from the Heart of Italy	35.00	29.05VS	

Taste these wines on Saturday,

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

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

WINEBOW PORTUGUESE WINES

Frank Paredes, the director of Winebow Imports Portuguese portfolio, managed his father's wine shop, where he learned the trade. He is a top authority on Portuguese wines. Portugal is making some of the best values in the world of wine.

2008 J Portugal Ramos Loios Branco			
Alentejo	10.00	8.30VS	
2008 J Portugal Ramos Loios Tinto			
Alentejo	10.00	8.30VS	
2007 J Portugal Ramos Trincadeira 'Vila Santa'			
Alentejo	23.00	19.09VS	
2008 Grinalda 'Colheita Seleccionada'			
Vinho Verde	15.00	12.45VS	
2007 Lagoalva Tinto 'Espirito'			
Estremadura/Ribatejo	12.00	9.96VS	
2007 Garrida Tinto			
Dão	13.00	10.79VS	

Taste a selection of these wines on Saturday,

April 10th at both shops from 11AM-5PM

Frank Paredes 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 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.

BUY OF THE MONTH 2009 L'IDYLLE VIN DE SAVOIE

Philippe et François Tiollier farm 18 hectares of vines near the village of Cruet in Savoie in the foothills of the Alps. The 2009 Domaine del'Idylle 'Cépage Jacquère' is bright, with an aroma of acacia blossom, lemon peel, and cream. It shows firm acidity but possesses a complexity that offsets its raciness. Food-friendly, it covers a broad range of pairings—from shellfish to fondue. This is our "Buy of the Month".

2009 *Domaine de l'Idylle 'Cépage Jacquère'*
Cruet 12.00 9.96VS

FEATURED WINERY ORATOIRE ST MARTIN

The wines of Domaine de l'Oratoire St Martin have graced our shelves for many years, often spending only days or weeks in the shops. Now there is a supplier who has a bit more consistent supply of these gems. The brothers Frédéric and François Alary are the tenth generation of winemakers to craft wines at this estate in the Côtes-du-Rhône. (*The family history goes back to 1692*). They took the reins from their father in 1984 and farm 25 hectares in Cairanne, including a small parcel with a chapel (*oratoire*) from which the estate takes its name. Most of the vines are over 40 years old, and yield tiny quantities of intensely flavored fruit.

2008 *Oratoire St Martin Côtes du Rhône*
'Le P'tit Martin' 17.00 14.11VS

2008 *Oratoire St Martin Côtes du Rhône*
Rhône Valley 20.00 16.60VS

2008 *Oratoire St Martin Cairanne*
'Réserve des Seigneurs' 27.00 22.41VS

2007 *Oratoire St Martin Cairanne*
'Haut-Coustias' 36.00 29.88VS

2006 *Oratoire St Martin Cairanne*
'Haut-Coustias' 34.00 28.22VS

2005 *Oratoire St Martin Cairanne*
'Haut-Coustias' 30.00 24.90VS

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

2008 SYNCLINE MOURVÈDRE

Last minute news—The 2008 Syncline Mourvedre has arrived. Many folks have already pre-ordered this wine.

2008 *Syncline Mourvèdre 'Coyote Canyon Vineyard'*
Horse Heaven Hills 30.00 24.90VS

2008 GRÜNER VELTLINER

The 2008 vintage in Austria yielded grapes that began to ripen during mid-August. Cool weather in September and October allowed the fruit to complete maturity slowly, developing complex and intense character. The wines are big, generous wines that drink easily at this early stage. With fresh asparagus beginning to arrive, and artichokes already available, remember that Grüner Veltliner is the one wine that will complement these flavors.

2008 *Karl Fritsch Grüner Veltliner 'Windspiel'*
Wagram 12.00 9.96VS

2008 *Hiedler Grüner Veltliner 'Löss'*
Kamptal 16.00 13.28VS

2008 *Rainier Wess Grüner Veltliner*
Wachau 16.00 13.28VS

2008 *Hiedler Grüner Veltliner 'Thal'*
Kamptal 22.00 18.26VS

2008 *Schloss Gobelsberg Grüner Veltliner 'Steinsetz'*
Kamptal 26.00 21.58VS

2008 *Nikolaihof Grüner Veltliner 'Hefeabzug'*
Wachau 27.00 22.41VS

2008 *Bründlmayer Grüner Veltliner 'Berg Vogelsang'*
Kamptal 30.00 24.90VS

2007 GORMAN 'THE BULLY'

Chris Gorman has produced a marvelous 2007 Gorman Cabernet Sauvignon 'The Bully', a blend of 80% Cabernet Sauvignon, 15% Merlot, and 5% Petit Verdot. Rather than being its namesake, it is a bit more of a "no more Mr. Nice Guy". The rich and opulent flavor of the 2007 vintage seems to have tamed its Red Mountain tannins. While its personality is still a bit Alice Cooper-esque, you can take it to dinner without offending anyone, and enjoy the powerful style of wine that Chris loves to make.

2007 *Gorman Cabernet Sauvignon 'The Bully'*
Red Mountain 42.00 34.86VS

2007 LES TERRASSES

Alvaro Palacios studied enology in Bordeaux, while working under Jean-Pierre Moueix at Château Pétrus. He produces L'Ermita, one of Spain's rarest and most expensive wines. Alvaro purchases fruit from some of the best sites in Priorat to create 'Les Terrasses', a blend of 30% Garnacha, 60% Cariñena, and 10% Cabernet Sauvignon. It is an amazing wine with exceptional complexity—his best to date.

2007 *Alvaro Palacios 'Les Terrasses'*
Priorat 40.00 33.20VS

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FAX (206) 524-0310

ravenna@mccarthyandschiering.com

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Seattle, WA 98109
(206) 282-8500
FAX (206) 284-2498

queenanne@mccarthyandschiering.com

2009 DRY FRENCH ROSÉ

With Easter upcoming, dry French rosé sees the start of its season (*although many are now imbibing rosé all year round*). These lovely crisp wines are a perfect match with salty food, particularly ham. The 2009 vintage was a bit early, fueled by twenty very hot days during the summer. The resulting wines show lots of fruit character—from strawberry and cherry notes in the Rhône Valley wines, to blood orange and quince flavors in Provençal versions. The wines have firm acidity and the alcohol doesn't seem excessive. They will sell out quickly, as yields were lower than normal in many areas.

2009 Domaine Sorin Rosé 'Terra Amata'		
<i>Côtes de Provence</i>	11.00	9.13VS
2009 Mas de la Dame Rosé		
<i>Les Baux de Provence</i>	14.00	11.62VS
2009 Jean-Luc Colombo Rosé 'Cape Bleue'		
<i>Pays de Méditerranée</i>	11.00	9.13VS
2009 Triennes Rosé		
<i>Pays du Var</i>	16.00	13.28VS
2009 Château de Campuget Rosé		
<i>Costières di Nîmes</i>	10.00	8.30VS

2008 MUSCADETS

Before the months lose the 'r's in their names (*from September to April*), oysters are at their best. The 2008 Muscadets are delicious, vibrant wines that perfectly match the briny flavor of Kumamoto oysters. The only problem is the supply. Severe frost that began on April 6th, 2008, radically damaged the flowering vines—the worst frost since 1991. As a result, the grape harvest was off in quantity by nearly 60%. This is the third year in a row of reduced yields, coming at a time of renewed enthusiasm for Muscadet. But the harvest season was rewarded with sunny, cool weather through September and into October.

2008 Pierre de La Grange Muscadet		
<i>'Vieilles Vignes'</i>	14.00	11.62VS
2008 Michel Delhommeau Muscadet		
<i>'Cuvée Harmonie'</i>	13.00	10.79VS
2008 Marc Olivier Muscadet 'Clos des Briords'		
<i>'Cuvée Vieilles Vignes'</i>	18.00	14.94VS
2008 Domaine de Beauregard Muscadet		
<i>Sèvre & Maine</i>	13.00	10.79VS
2008 Bonnet-Huteau Muscadet		
<i>Sèvre & Maine (Limited)</i>	15.00	12.45VS

2009 MADONE BEAUJOLAIS

The 2009 Domaine de la Madone Beaujolais 'Le Perreon' is a show stopper. We knew that the 2009 Gamay harvest in Beaujolais was quite good, but were we ready for this? A bombastic barrage of berry fruit flavors greets the senses upon the first whiff. This follows through on the palate with an almost over-the-top red cherry and blackberry blast of flavor. The palate calms down after a minute or so, and then the complex elements of earth, mushroom, and anise begin to show. This is a marvelous wine to have with roast chicken. It also is the first of what will be many truly legendary Beaujolais from 2009.

2009 Domaine de la Madone Beaujolais		
<i>Le Perreon</i>	20.00	16.60VS

PAOLO SCAVINO

Since 1921, the house of Paolo Scavino has been producing some of the Piedmont's finest wines. Located in Castiglione Falletto, the family tends vineyards in Barolo, La Morra, Castiglione Falletto, and a tiny area called Roddi. Much attention is paid to preserving the individual character of their vineyards. In past years these wines were allocated and difficult to find, but we now have a direct connection to a Seattle-based supplier.

2008 Paolo Scavino Bianco		
<i>Langhe</i>	18.00	14.94VS
2008 Paolo Scavino Dolcetto d'Alba		
	20.00	16.60VS
2007 Paolo Scavino Nebbiolo		
<i>Langhe</i>	36.00	29.88VS
2005 Paolo Scavino Barolo		
	53.00	43.99VS
2005 Paolo Scavino Barolo		
<i>'Bricco Ambrogio'</i>	82.00	68.06VS

2006 GIGIO

The 2006 Poggio La Noce Rosso 'Gigio' is made by friends of the shops, and as such we can't claim that we are impartial. Claire Beliard and Enzo Sciano retired from Microsoft and purchased an olive grove in Fiesole, just north of Florence. Many clients have enjoyed their fantastic olive oil, which we bring in fresh each year. They also produce a tiny quantity of a superb red wine, a blend of Sangiovese with a touch of Merlot, that they call 'Gigio'.

2006 Poggio La Noce Rosso 'Gigio'		
<i>Toscana</i>	55.00	45.65VS

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



