



MARCH, 2010

WINERY VISITS AT THE SHOPS CADARETTA

Made with 100% Champoux Vineyard fruit, the 2007 Cadaretta Chardonnay shows a prominent aroma of hazelnut and apple. It is full bodied, one might say elegant, and has a lovely finish. The 2006 Cadaretta Red 'Springboard' is a Bordeaux-style red that shows amazing complexity. Come in and meet owner Rick Middleton, and taste these wines on Saturday, March 20th at both shops.

2007 Cadaretta Chardonnay

Columbia Valley (Limited) 35.00 29.05VS

2006 Cadaretta Red 'Springboard'

Columbia Valley (Limited) 55.00 45.65VS

Taste these wines on Saturday,

March 20th at both shops from 11AM-5PM

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

2007 WILLAKENZIE ESTATE

Winemaker Thibaut Manet will visit the shops and pour his 2007 Pinot Noirs on Saturday, March 13th. This is always one of our best-attended tastings, and a great opportunity to taste the range of individual terroirs from the WillaKenzie Estate property.

2007 WillaKenzie Estate Pinot Noir

Willamette Valley 24.00 19.92VS

2007 WillaKenzie Estate Pinot Noir 'Pierre Léon'

Willamette Valley 33.00 27.39VS

2007 WillaKenzie Estate Pinot Noir 'Aliette'

Willamette Valley 40.00 33.20VS

2007 WillaKenzie Estate Pinot Noir 'Kiana'

Willamette Valley 40.00 33.20VS

2007 WillaKenzie Estate Pinot Noir 'Emery'

Willamette Valley 40.00 33.20VS

2007 WillaKenzie Estate Pinot Noir 'Terres Basses'

Willamette Valley 56.00 46.48VS

2007 WillaKenzie Estate Pinot Noir

'Triple Black Slopes'

Willamette Valley 56.00 46.48VS

Taste a selection of these wines on Saturday,

March 13th at both shops from 11AM-5PM

*Thibaut Manet 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.

WINERY VISITS AT THE SHOPS NEW MARK RYAN WINES

The affable Mark McNeilly will be at the shops on Saturday, March 27th to pour three new wines, including his first Cabernet Sauvignon labeled as a varietal, and a late-harvest Semillon.

2008 Mark Ryan Red 'Dissident'

Columbia Valley 32.00 26.56VS

2007 Mark Ryan Cabernet Sauvignon 'Lonely Heart'

Red Mountain 75.00 62.25VS

2008 Mark Ryan Semillon Late Harvest 'Fancy Pants'

'Klipsun Vineyard' 375ml 30.00 24.90VS

Taste these wines on Saturday,

March 27th at both shops from 11AM-5PM

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

NOVELTY HILL & JANUIK

Winemaker Mike Januik makes the wines for both Novelty Hill and his own label, Januik Winery. Few winemakers in Washington State have made as many fine wines as Mike, having been the lead winemaker for Snoqualmie Winery and Chateau Ste. Michelle before moving to his new position. Come in and taste these wines with Mike on Saturday, March 6th at both shops.

2008 Novelty Hill Viognier 'Stillwater Creek Vineyard'

Columbia Valley 20.00 16.60VS

2007 Novelty Hill Cabernet Sauvignon

Columbia Valley 23.00 19.09VS

2007 Januik Chardonnay 'Elerding Vineyard'

Columbia Valley 25.00 20.75VS

2007 Januik Cabernet Franc 'Winebau Vineyard'

Wahluke Slope 34.00 28.22VS

2007 Januik Cabernet Sauvignon 'Ciel du Cheval'

Red Mountain 45.00 37.35VS

2007 Januik Cabernet Sauvignon 'Champoux'

Horse Heaven Hills 50.00 41.50VS

Taste a selection of these wines on Saturday,

March 6th at both shops from 11AM-5PM

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

BUY OF THE MONTH 2008 OWEN ROE SYRAH 'EX UMBRIS'

Made by David O'Reilly, the 2008 Owen Roe Syrah 'Ex Umbri' has an amazing concentration of flavor—a cornucopia of all fruits red and black. There are both white and black pepper scents, a hint of game, and a powerful smoke note in the aroma. On the palate, the full range of tree fruits and caneberry fruits can be tasted. A robe of glycerin envelops the substantial tannin, making it possible to drink at this early stage. This is our "Buy of the Month".

2008 Owen Roe Syrah 'Ex Umbri'
Columbia Valley 25.00 20.75VS

2007 DARBY SYRAH 'THE DARK SIDE'

Darby English is crafting dense reds that show balance and finesse despite their size. The 2007 Darby Syrah 'The Dark Side' is very deep purple in color and has a striking aroma of herb spices, game, mocha, and licorice. The flavor is black plum all the way, complete with a twinge of black plum acidity. Plenty of body and lots of glycerin make drinking this wine a memorable experience.

2007 Owen Roe Syrah 'The Dark Side'
Columbia Valley 25.00 20.75VS

NEW BUTY

Caleb Foster of Buty Winery focuses much attention to the soils on which his vines are planted, seeking to express their terroir in every way possible. Grapes for the 2008 Buty Merlot/Cabernet Franc were grown in the silt-sands of Conner Lee Vineyard. The 2007 Rediviva of the Stones is a blend of Syrah and Cabernet Sauvignon grown in the ancestral riverbed of the Walla Walla River. The grapes for the 2007 Buty Cabernet Sauvignon/Cabernet Franc were from vines that reach down into complex flood deposits at Champoux Vineyard in the Horse Heaven Hills. These are big, powerful expressions of Washington fruit, each made with exacting precision.

2008 Buty Merlot/Cabernet Franc
Columbia Valley 36.00 29.88VS

2007 Buty Rediviva of the Stones
Walla Walla Valley 55.00 45.65VS

**2007 Buty Cabernet Sauvignon/Cabernet Franc
'Champoux Vineryard'**
Horse Heaven Hills 55.00 45.65VS

2008 OREGON PINOT NOIRS

Just in time for the Columbia River salmon run, the 2008 Oregon Pinot Noirs are beginning to arrive. The vintage yielded many top-notch wines in the medium price range. There is a roundness and fullness to these quaffers that will please the palate and the pocketbook.

2008 O'Reilly's Pinot Noir
Willamette Valley 17.00 14.11VS

2008 JigSaw Pinot Noir
Willamette Valley 18.00 14.94VS

2008 Siduri Pinot Noir
Willamette Valley 20.00 16.60VS

2008 Broadley Pinot Noir
Willamette Valley 23.00 19.09VS

2008 Bethel Heights Pinot Noir
Willamette Valley 28.00 23.24VS

2008 RED SPLENDOR

The newest version of Red Splendor is a superb blend of fruit—44% Mourvèdre, 36% Syrah, and 20% Grenache—all from Horse Heaven Hills vineyards. It has a red-fruit dominant aroma, filled with raspberry and cherry notes. On the palate, the wine is full-bodied with a juicy character. It is lovely, ripe, and youthful, and a worthy successor to the previous vintage.

2008 NW Vine Project 'Red Splendor'
Columbia Valley 14.00 11.62VS

2007 COVINGTON SANGIOVESE

We would really love to have folks put the 2007 Covington Cellars Sangiovese into blind tastings of Chianti, as it is truly a superb example of the variety. An aroma of fresh and dried cherries combines with a faint earthiness. Not over-oaked, the wine is medium bodied and polished on its edges. A blend of 95% Sangiovese with 5% Cabernet Sauvignon, this is a fine bottle for matching with pasta in red sauce.

2007 Covington Cellars Sangiovese
Columbia Valley 30.00 24.90VS

2006 ROLLAT

The 2006 Rollat Cabernet Sauvignon exemplifies the best character of Walla Walla Valley, with fruit from Pepper-Bridge and Seven Hills Vineyards. The Cabernet Sauvignon is blended with Merlot (19%) and Cabernet Franc (6%), adding texture and polish to the wine.

2006 Rollat Cabernet Sauvignon
Walla Walla Valley 38.00 31.54VS

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

RED BORDEAUX DEALS

Suddenly there seem to be quite a few good deals in Bordeaux. This is a good time to begin to replenish stocks.

2006 Château Cambon La Pelouse		
<i>Haut-Médoc</i>	17.95	<i>net</i>
2004 La Gravette de Certan		
<i>Pomerol</i>	25.95	<i>net</i>
2005 Château Balestard		
<i>Bordeaux</i>	18.95	<i>net</i>
2005 Aromes de Pavie		
<i>Saint-Emilion Grand Cru</i>	45.95	<i>net</i>

2008 TREMBLAY CHABLIS

The 2008 Gérard Tremblay Chablis comes from 10 to 30-year old Chardonnay vines. Lots of mineral character and a light citrus peel element fill its aroma. Delicious, mouthfilling flavor, the wine is quite rich for a village bottling. Scents of green apple and seashell clearly identify this as Chablis, and it has wonderful balance for matching with seafood or simply sipping by itself.

2008 Gérard Tremblay Chablis	22.00	18.26VS
-------------------------------------	-------	---------

2008 KAESLER OLD VINE SEMILLON

The 2008 Kaesler Old Vine Semillon has a bold aroma of pear, pepper, and lemon. The Semillon flavor of fig is present, and it has a striking citrus/stone fruit flavor that reminds one of kiwi fruit. This is a fun wine to serve with seafood stews.

2008 Kaesler Semillon 'Old Vine'		
<i>Barossa Valley</i>	16.00	13.28VS

2009 SOUTHERN RIGHT SAUVIGNON

The vines for the 2009 Southern Right Sauvignon Blanc are planted in a cool site, barely two miles from the South Atlantic, near the old fishing village of Hermanus. This microclimate produces wines with intense character. Notes of gooseberry and white pepper fill the aroma. The wine is vibrant and very varietal. The finish leaves a complex sensation of lemon peel and quinine flavors. This is a great wine for oysters and shellfish of all types.

2009 Southern Right Sauvignon Blanc		
<i>Walker Bay</i>	15.00	12.45VS

2006 SPICE ROUTE MOURVÈDRE

The 2006 Spice Route Mourvèdre reflects the terroir of Swartland in South Africa, having big flavor in a medium-bodied wine. The aroma shows lovely pepper spice and a juicy style. The wine has mineral-rich flavor that complements its spice, and good acidity to match it with a wide variety of meals.

2006 Spice Route Mourvèdre		
<i>Swartland</i>	17.00	14.11VS

2008 PETIT BOURGEOIS

Something makes us think that maybe we shouldn't write about this wine. This is a bit too close to first-class Sancerre in flavor and character for its price. The 2008 Henri Bourgeois Sauvignon 'Petit Bourgeois' is steely, crisp, and vibrant, but there is quite a supple mid-palate to the wine. It easily could be blind-tasted and judged to be Sancerre.

2008 Henri Bourgeois Sauvignon 'Petit Bourgeois'		
<i>Pays du Val de Loire</i>	12.00	9.96VS

2006 ISOLE E OLENA CHIANTI

The 2006 Isole e Olena Chianti Classico captures flavors of dried cherry, rose petal, and white pepper that evolve slowly as the wine breathes. The wine is a blend dominated by Sangiovese, with a dollop of light-bodied Canaiolo, and a dash of Syrah. Owner Paolo De Marchi believes that Canaiolo and Syrah add grace and weight to his Chianti Classico. It is fair to say that this wine is classic Chianti Classico, (*excuse the pun*) in that it isn't driven by flavors derived from oak—great with rabbit stew or roast chicken.

2006 Isole e Olena Chianti Classico		
<i>Barberino Val d'Elsa</i>	20.00	16.60VS

2010 PONCHO WINE AUCTION

Save the date—the 2010 PONCHO International Wine Auction will be held on May 22nd at the Seattle Sheraton Hotel. Our Honorary Chairman will be Marchesi Ferdinando Frescobaldi, a member of the 30th generation of the Frescobaldi family, who have been making wine for more than 700 years. The family owns more than 2,500 acres of vineyards and produces wines from numerous estates, including Castello di Nipozzano in Rufina, Castello di Pomino in Tuscany, CastelGiocondo in Montalcino, and Tenuta di Castiglioni in Val di Pesa. Dan McCarthy is one of this year's co-chairs. For more information, go to:

<http://www.poncho.org/wineauction.shtml>

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



