

PAUL GREGUTT SELECTIONS

Every wine chosen to carry the Paul Gregutt Selections back label is a one-of-a-kind offering. Some are unusual varieties, special clones, or simply the best barrels from a particular vintage. Some are single-vineyard offerings of pure, unblended varieties. All have a great story and a *raison d'être* – they have been unanimously selected by Paul, Dan and Jay as being best of show. We offer these wines to you as representatives of the world-class winemaking taking place at wineries around the state. Paul will be in the shops to showcase these selections on Saturday, May 16th. Come and taste these wines and meet Paul in person.

- 2008 Sleight of Hand Cabernet Franc Rosé**
'The Magician's Assistant' 16.95 net
- 2007 Sleight of Hand Chardonnay 'Raj Majal'**
'The Enchantress' 24.95 net
- 2006 Stephenson Syrah 'Patina Vineyard'**
Walla Walla Valley 29.95 net
- 2007 Buty Malbec 'Phinney Hill Vineyard'**
Horse Heaven Hills 34.95 net

Taste these wines on Saturday,

May 16th at both shops from 11AM-5PM

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

TRANCHE CELLARS

Michael Corliss and Lauri Darneille are releasing the first wines under their Tranche Cellars label. Their 2005 Tranche Cellars Chardonnay was made using excellent fruit from the Columbia Gorge area. Showing hints of nectarine and white peach, it is a very full-bodied wine, but has just enough acidity to keep it fresh and interesting. The 2007 Tranche Cellars Roussanne-Viognier is a show stopper. The nose is redolent of dried fruits, from white raisins to dried apricots. There are also pear and apple aromas with citrus overtones. On the palate, the wine shows remarkable restraint. All too frequently, Rhône varieties grown in Washington focus their flavor on high alcohol or phenolic elements. This wine has bright fresh acidity and a wonderful clarity of fruit flavor. Both wines are food-friendly and worth a visit to taste. Come in and try these wines on Saturday, May 9th at both shops.

- 2005 Tranche Cellars Chardonnay**
Columbia Gorge (Limited) 30.00 24.90VS
- 2007 Tranche Cellars Roussanne-Viognier**
Columbia Valley (Limited) 30.00 24.90VS

Taste these wines on Saturday,

May 9th at both shops from 11AM-5PM

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

Craggy Range

One gets a good idea of the passion behind Craggy Range Winery when reading their slogan, "Single Vineyard—Single Minded." Owner T.J. Peabody will be at the shops on Saturday May 2nd to pour his wines and discuss the various terroirs of his sites. This is always one of our favorite tastings as the wines are great and the conversation is whimsical, lively, and informative. Please join us.

- 2008 Craggy Range Sauvignon Blanc 'Te Muna'**
Martinborough 22.00 18.26VS
- 2006 Craggy Range Riesling 'Fletcher Family'**
Marlborough 24.00 19.92VS
- 2005 Craggy Range Red 'Te Kahu'**
Hawkes Bay Gimblett Gravels 28.00 23.24VS
- 2004 Craggy Range Red 'Sophia'**
Hawkes Bay Gimblett Gravels 55.00 45.65VS

Taste these wines on Saturday,

May 2nd at both shops from 11AM-5PM

*T.J. Peabody will be at the Ravenna shop from 11:30AM-2:00PM
and at the Queen Anne shop from 2:30PM-5PM*

CHÂTEAU VAL-JOANIS

In 1977 Jean-Louis Chancel purchased an intact Roman estate, Château Val-Joanis, situated in the Luberon, east of Avignon and north of Aix-en-Provence. It was one of the few remaining estates to have survived successive revolutions without any change to its boundaries, and for several centuries had borne the coat of arms of Jean de Joanis, secretary to King Louis III of Naples. Today the estate produces some of the wine treasures of the southern Rhône Valley, and it is one of the best visits for travelers in the region. Come in and meet Jean-Barthelemy Chancel on Saturday, May 30th, and taste his remarkable wines.

- 2008 Château Val-Joanis Rosé**
Côtes du Luberon 13.00 10.79VS
- 2007 Château Val-Joanis Blanc**
Côtes du Luberon 14.00 11.62VS
- 2005 Château Val-Joanis Rouge**
Côtes du Luberon 13.00 10.79VS
- 2004 Château Val-Joanis Rouge 'Les Griottes'**
Côtes du Luberon 22.00 18.26VS

Taste these wines on Saturday,

May 30th at both shops from 11AM-5PM

*Jean-Barthelemy Chancel 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.

2006 DOMAINE SERENE PINOT NOIR

Domaine Serene Pinot Noirs are certainly graceful and charming. The 2006 Domaine Serene Pinot Noir 'Yamhill Cuvée' has an aroma of spice, red fruit, and violets. The texture is velvety and the palate is full of berries, cherries, and licorice. The 2006 Domaine Serene Pinot Noir 'Evenstad Reserve' is a serious wine to be aged for a decade. Winemaker Eleni Papadakis describes it as follows, "A ripe, hedonistic vintage, this wine offers consistency with a host of late-summer rubus fruits (*think boysen and olallie berries*) balanced with a heady, floral perfume of violet, and lavender, and a touch of sweet smoke." That sums it up nicely! These are perfect for a hedonistic meal alongside Copper River salmon.

2006 Domaine Serene Pinot Noir 'Yamhill Cuvée'
Willamette Valley 41.00 34.03VS

2006 Domaine Serene Pinot Noir 'Evenstad Reserve'
Willamette Valley 57.00 47.31VS

2008 POET'S LEAP RIESLING

Armin Diel, proprietor of the renowned Schlossgut Diel, selects fruit from an assortment of vineyards including Wal-lula Vineyard, Long Shadows' estate Sonnet Vineyard, (that is planted with German clones chosen by Armin himself), and old-vine Riesling planted in 1972 in the Dionysus Vineyard. The 2008 Long Shadows Riesling 'Poet's Leap' shows fresh grapefruit and ripe pear, with a stoney minerality. The wine's bright acidity gives it a clean, crisp flavor and only a hint of sweetness.

2008 Long Shadows Riesling 'Poet's Leap'
Columbia Valley 20.00 16.60VS

2006 àMAURICE RED

The 2006 àMaurice Red 'The Tsutakawa' is a spicy blend of 40% Cabernet Sauvignon, 28% Merlot, 24% Cabernet Franc, 4% Malbec, and 4% Petit Verdot. It takes a bit of time to open, showing toasty wood notes initially, but as it breathes, a wonderful palette of cherry aromas—red, black, and Bing. On the palate, the fruit flavor is bold cherry and plum, with a hint of wood smoke. This is another lovely wine from the Schafer Family that features a striking artist label. It is wonderful with barbecued tri-tip.

2006 àMaurice Red 'The Tsutakawa'
Columbia Valley 35.00 29.05VS

ABACELA SPANISH VARIETALS

The 2008 Abacela Albariño is made with fruit from the top of their Fault Line Vineyards. This wine exhibits a floral bouquet and lovely aromas of citrus, pear, yellow stone fruits and honey. The bright acidity and round texture fold into a crisp, dry finish with distinct minerality. The 2006 Abacela Tempranillo 'Umpqua Cuvée' is deep in color and powerful, with a striking aroma of dried cherry, and flavors of ripe black fruits, sage, thyme, and cassis.

2008 Abacela Albariño
Umpqua Valley 20.00 16.60VS

2006 Abacela Tempranillo 'Umpqua Cuvée'
Umpqua Valley 19.00 15.77VS

2006 FUSE CABERNET SAUVIGNON

We know little about the origins of the 2006 Fuse Cabernet Sauvignon, and that is a deliberate thing. Its origin remains a secret, as the winery doesn't want it known for reasons of reputation. We do know it is a blend of 75% Cabernet Sauvignon and 25% Syrah that is explosive and wowed us at first sip. Ray Signorello of Napa Valley fame wouldn't give up the vineyard sources for his creation that might cost twice or thrice the price if the pedigree was revealed. It has an honest 14.1% alcohol. This is what Napa Valley should be all about!

2006 Fuse Cabernet Sauvignon
Napa Valley 20.00 16.60VS

2006 GRAMERCY CABERNET

Winemaker Greg Harrington describes his philosophy of making Cabernet Sauvignon eloquently; "...exquisite balance, long length, intensity and complexity - the true components of quality." He has just released a stunning Cabernet Sauvignon that embodies this philosophy. The 2006 Gramercy Cabernet Sauvignon is made from grapes off a single block of Pepper Bridge Vineyard in combination with fruit from Phinney Hill Vineyard, next to Champoux Vineyard in the Horse Heaven Hills. The combination takes its herb scented aroma—lavender, sage, and thyme—from the Pepper Bridge fruit, and its red currant and fig flavors from the Phinney Hill portion. This is an exceptional first effort at Cabernet Sauvignon that caught our attention immediately. While it is approachable now, it easily will live for five to seven years.

2006 Gramercy Cabernet Sauvignon
Columbia Valley 52.00 43.16VS

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

2005 LES PALLIÈRES GIGONDAS

The 2005 Les Pallières Gigondas has an aroma of complex red fruits and herbs, a combination of raspberry, cherry, violets, and garrigue. It is distinctly earthy in a good way—truffle, violet blossom, and game. The finish is a blend of dusty tannins, spices, cocoa, and black licorice. Not for those who like subtle wines, it is a wine for hearty stews, coq au vin, or cassoulet.

2005 Les Pallières Gigondas
Rhône Valley 30.00 24.90VS

2007 RHÔNE VALLEY REDS

As more of the 2007 wines of the Rhône Valley arrive, we are more and more impressed. The 2007 vintage in the Rhône Valley saw an exceptionally dry summer with strong winds that provided wines with supple tannins. A haunting flavor in these wines is reminiscent of the 1978 and 1989 vintages. There is a robust character to the fruit flavor and the tannins are fully ripe. The finishes are long and complex.

2007 Domaine Galuval Côtes-du-Rhône
'As de Coeur' 12.00 9.96VS

2007 Delas Frères Côtes-du-Rhône
'Saint Esprit' 12.00 9.96VS

2007 Domaine Notre Dame des Pallières Sablet
Côtes-du-Rhône-Villages 13.00 10.79VS

2007 Domaine Mauby Lirac
'La Fermade' 15.00 12.45VS

2007 Château La Borie Côtes-du-Rhône
15.00 12.45VS

2007 Cave de Rasteau Rasteau 'Les Crapons'
Côtes-du-Rhône-Villages 15.00 12.45VS

2007 Domaine Alary Côtes-du-Rhône
'Le Gerbaude' 17.00 14.11VS

2007 Domaine des Espiers Gigondas
'Cuvée Tradition' 22.00 18.26VS

2007 Chapoutier Crozes-Hermitage
'La Petite Ruche' 23.00 19.09VS

2007 Domaine de la Colline St.-Jean Vacqueyras
25.00 20.75VS

2007 Yann Chave Crozes-Hermitage
'Classique' 28.00 23.24VS

*Taste a selection of these wines on Saturday,
May 23rd at both shops from 11AM-5PM*

2008 FRENCH ROSÉ

Many 2008 dry French rosés have just arrived. Their dry, crisp character is perfect to pair with a variety of fare, including ham, prawns, or garlic chicken.

2008 Château Bas Rosé
Côte d'Aix en Provence 10.00 8.30VS

2008 Château du Donjon Rosé
Minervois 14.00 11.62VS

2008 Saint Roch Les Vignes Rosé
Côte de Provence 14.00 11.62VS

2008 Triennes Rosé
Pays du Var 15.00 12.45VS

2008 Château de Lancyre Rosé
Côteaux du Languedoc 18.00 14.94VS

2008 Les Domaniers de Puits Mouret Rosé (Ott)
Côte de Provence 18.00 14.94VS

2008 Château La Canorgue Rosé
Côtes du Luberon 20.00 16.60VS

2007 ANTINORI VERMENTINO

The 2007 Guado al Tasso Vermentino is made from 100% Vermentino fruit off their estate located near the medieval village of Bolgheri, about 80 km southwest of Florence. The property covers 1,000 hectare from the Tyrrhenian coast to the inland hills. The closeness to the sea adds a hint of sea breeze to the white grapefruit and white peach flavors. This faint salinity is what makes it marry perfectly with a wide variety of foods, especially seafood.

2007 Tenuta Guado al Tasso Vermentino
Bolgheri 22.00 18.26VS

2004 BRUNELLO DI MONTALCINO

The Consorzio del Vino Brunello di Montalcino awarded the 2004 vintage the maximum five star rating. The 2004 Brunello di Montalcino wines are in high demand already and their lovely texture will surely win many fans. They are ripe, richly flavored wines that will be good for medium-term aging and will taste delicious from the first sip. We will keep featuring these wines as they arrive in the market.

2004 Casanova di Neri Brunello
Montalcino 55.00 45.65VS

2004 Casanova di Neri Brunello 'Tenuta Nuova'
Montalcino 80.00 66.40VS

2004 Fuglini Brunello
Montalcino 81.00 67.23VS

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



