

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

March 11, 2013

Volume 13:03

Rank	Points	Bottle #	Syrah / Shiraz Rated 93+	Price, Rater, Rating
1	109	4	2008 Mark Ryan, Wild Eyed Syrah, Red Mountain, Washington	\$40, Wine Spectator 93
2	112	3	2010 Lewis Cellars Syrah, North Coast, Napa, CA	\$59, Wine Spectator 94
3	118	1	2008 d'Arenberg, The Dead Arm Syrah, McLaren Vale, South Australia	\$47, James Halliday 96
4	137	8	2006 First Drop of Fat of the Land, Seppeltsfield Shiraz, Barossa Valley, S. Australia	\$37, James Halliday 95
5	140	2	2009 Courbis Cornas Sabarotte Syrah, Cornas, Northern Rhone, France	\$60, Parker Wine Advocate 95
6	148	6	2008 Tenimenti Luigi d'Alessandro Migliara Syrah, Tuscany, Italy	\$69, James Suckling 98
7	180	5	2009 Coulet, Domaine du Cornas les Terrasses du Serre Syrah, N. Rhone, France	\$55, Wine Spectator 95
8	203	7	2010 Foxen Vineyard Syrah, Toasted Rope, Central Coast, CA	\$38, Wine Enthusiast 94
Pre Tasting Wines				
			2007 Taltarni Shiraz Syrah, Australia	\$17, Wine Front 92
			2009 Man O'War Dreadnaught Syrah, New Zealand	\$29, Australian Gourmet Travel 95
			2007 Qupé Syrah, Hillside Estate, Bien Nacido Vineyard, Santa Barbara	\$32, Wine Enthusiast 95

David and Betty, thank you once again for (as always) a delightful evening in your lovely home – great wine selections, a delicious dinner, and a fabulous parking attendant.

Tasting of 4 White Burgundy Villages

Saturday, April 13, **4:45 to 7:30 PM**
Le Charm French Bistro
315 5th Street, San Francisco

Please arrive 4:30-5:00 P.M.
Wines poured promptly at 5:00.
Dinner served at 6:15.

This is a tasting of four types of white Burgundy, two each from the villages of Chablis, Puligny-Montrachet, Meursault, and the appellation of Pouilly-Fuissé. It's a great opportunity for us to compare the different styles of these chardonnays and influence the type of white wine we buy for the cellar.

The Le Charm menu will be announced within a couple weeks. You can make your menu selection then. The menu will be similar to their Prix Fixe menu at <http://www.lecharm.com/prixfixemenu.php>. The dinner will cost \$57 per person.

Steve Smith and Susi Ehlert will host the tasting. Please RSVP to steven.b.smith@accenture.com or call 925-283-9437. On the day of the tasting you can reach Steve at 925-286-0391. If you are a Preferred Guest, or want to bring guests, please RSVP ASAP. Steve will let you know if there is room on Saturday, March 30.

Don't forget your tasting glasses!

Future 2013 Tastings & Events			
May 18	Picnic – Santa Lucia Highlands Wineries Gala Tasting	DeAtley	
June 8	Crémant d'Alsace (sparkling wine)	Felton	
July 13	Picnic – Santa Lucia Highlands Wineries Gala Tasting	DeAtley	
Aug 10	Worldwide Pinot Noir – Guess the Continent	Gandara	
Sept 14	Pouilly-Fuisse (Chardonnay from the Maconnais region of Burgundy)	Shank / Saywell	Gibson
Oct 12	Barolo	Gandara	Simcox
Nov 9	Pouilly-Fuisse (Chardonnay from the Maconnais region of Burgundy)	Sorgen / Gibson	Hartford
Oct 12/11	Barolo Planning Meeting	Simcox	DeAtley
Nov 9/7	Paso Robles Rhone-style wines	Taylor	Wood / DuBois
Dec 7	Repast	Hartford	
1/11/14	Planning Meeting	Smith	
2/8/14	Paso Robles Rhone-style wines	Wood / DuBois	

Note from the President:

Our Wine Committee for 2013/2014 will consist of Phyllis Harding, Chris Wood, John Henry Beyer and myself. I want to extend a big thank you to the previous Wine Committee of David Gandara, Rick Taylor and David Gibson. They did a great job of carefully using the budget to buy the right wines for our cellar and their choices will reward all of us at Repasts for years to come.

(Note from the Secretary – I hope to rely heavily on the prior Wine Committee. Thanks in advance. ~ JH)

I have lived temperately ... I double the doctor's recommendation of a glass and a half wine each day and even treble it with a friend.

~ Thomas Jefferson