

I heard it through . . .

# THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

June 14, 2013

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Rank	Points	Bottle #	Crémant from France and a U.S. Ringer	Price
1	85	8	Louis Bouillot Perle de Vignes, Crémant de Bourgogne Grande Reserve Brut, - Pinot Noir, Chardonnay	\$15, D&M
2	86	1	2010 Antech "Cuvee Eugenie" Crémant de Lemoux (Languedoc) - 50% Chard, 40% Chenin Blanc, 10% Mauzac	\$14, K&L
3	87	3	Allimant Laugner Crémant d'Alsace Rosé - 100% Pinot Noir	\$19, K&L
4	93	5	2007 Domaine Rolet Crémant du Jura Rosé – 70% Chardonnay, 15% Poulsard, 15% Pinot Noir	\$19, K&L
5	98	4	Deligeroy Crémant de Loire Brut Rosé - Chenin blanc, Chard, Cab Franc	\$13, K&L
6	102	7	Louis Bouillot Perle d'Aurore Crémant de Bourgogne Rosé - 80% Pinot Noir, 20% Gamay Beaujolais	\$15, D&M
7	112	6	Domaine Rolet Crémant de Jura - 15% Poulsard, 15 % Pinot Noir, 70% Chardonnay	\$19, K&L
8	149	2	2008 Shramsberg, Crémant (Napa, CA) - 40% Flora, 25% Gewurz, 5% Pinot Noir	\$30, K&L
Pre Tasting Wines				
			Deligeroy Crémant de Loire Brut - Chenin Blanc, Chardonnay, Cab Franc from 25 yr old vines	\$12, K&L
			Charles Baur Crémant d'Alsace Brut Rosé - "This gets its hue from Pinot Noir"	\$20, K&L
			2009 Jean Louis Denois Blanc de Blanc Crémant de Lemoux - Chardonnay, Chenin Blanc	\$15, K&L
			Huber – Bleger (last bottle-no longer available)	



Many thanks to Jim, Bette and Phyllis! It was a delightful evening at Sky Terrace Vineyards



## Zinfandel Tasting and Dinner Saturday, July 20 at 6:00 pm *Note the date change!*

Hosted by the Shanks and Saywells  
At the home of Marjie and Steve  
337 Lowell Ave, Mill Valley

Zinfandel is the third largest wine produced in California. It comes in many styles, largely dictated by growing conditions, but heavily influenced by decisions of the winemaker. Zins were, and often still are, made to be table wines, complex, balanced and with moderate alcohol. However, a popular trend for many Zins is to use late harvest/overripe grapes with lots of fruit taste, perhaps less complexity, but still balanced, very high alcohol (up to 15-17%) and special yeasts to prevent sweetness from incomplete fermentation. This tasting will focus on these style differences.

This is a single pour tasting limited to 22 people with wines in the \$20-\$40 range. After the tasting is a catered dinner costing approximately \$40-50 with tax & tip, with a choice of meat or a vegetarian option. Bring your tasting glasses.

Please RSVP to Marjie at 415-389-6382 or marjorie@shank.net by July 10th.

**Directions:** Rather than come to the front of our home, please come up our side street, Dolan Avenue, which runs below our house. It's easier to find and has ample parking. **Do NOT use GPS or internet maps to Lowell.** They will take you the wrong way or the hard way, and Lowell does not connect with Dolan.

**From the GG Bridge:** go north on Hwy 101 about 5 miles to the Hwy 1 exit.

**From the Richmond-San Rafael Bridge:** take the right fork marked Sir Francis Drake for 2 miles then go onto Hwy 101 south for 4.5 miles to the Hwy 1 exit.

**From the Hwy 1/Stinson Beach exit,** go 0.6 mi to the stop light with an Arco station on the left corner. Turn left and continue on Hwy 1 (direction of Stinson Beach). Go 0.2 mile and take the second right on Dolan Avenue. Go 0.35 mile up Dolan. The side of our house is on the right, opposite 379 Dolan. Take the very short path, well-marked with lights, to our driveway.

### Future 2013 Tastings & Events

Aug 10	Worldwide Pinot Noir – Guess the continent	Gandara
Sep 14	Pouilly-Fuisse (Chardonnay from the Mâconnais region of Burgundy)	Sorgen / Gibson
Oct 12	Barolo	Simcox
Nov 9	Cabernet Sauvignon	Taylor
Dec 7	Repast	Hartford
1/11/14	Planning Meeting	DeAtley
2/8/14	Paso Robles Rhone-style wines	Wood / DuBois