

I heard it through . . .

# THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

September 16, 2013

**See Special Notice About the Repast Below**

Volume 13:09

Rank	Points	Bottle #	Pouilly Fuissé Tasting	Ratings	Price
1	59	2	2011 Louis Jadot	90 (WW)	\$20 BevMo
2	65	5	2010 Domaine Saumaize-Michelin Les Courtelongs	90-92 (BH)	\$33 JJB
3	72	6	2010 Domaine J.A. Ferret	92 (JS)	\$30 K&L
4	72	3	2011 Louis Latour	88 (w-s)	\$20 BevMo
5	74	8	2011 Domaine Robert-Denogent, La Croix Vieilles Vignes	91 (RP)	\$35 SFWTC
6	80	7	2010 Joseph Drouhin	89 (WS)	\$25Beltramo's
7	82	1	2009 Rijckaert, Maison Jean Vers Chanes Vieilles Vignes	91 (BH)	\$40 JJB
8	100	4	2008 Deux Montille, En Vergisson	89 (BH)	\$20 JJB
Pre Tasting Wines					
2010 Domaine Saumaize-Michelin, Clos sur la Roche				91-93 (BH)	\$32 JJB
2009 Georges Duboeuf				87 (w-s)	\$15 JJB
2012 Domaine Pascal & Mireille Renaud, Cuvee Vieilles Vignes				87 (w-s)	\$20 K&L
2010 Clos Reissier				86 (w-s)	\$20 K&L

WW Wilfred Wong, BH Burghound, JS James Suckling, RP R. Parker, WS Wine Spectator, JJB JJ Buckley, SFWTC SF Wine Trading Co., w-s wine-searcher



**Thank you Carol, David and Betty for hosting a fun tasting of delicious Mâconnais Chardonnays, and to the Gibsons for once again opening their home for the event.**

### Special Notice About the Repast

Saturday, December 7, 2013, at the Sonoma Mission Inn

Cost: \$165 for Members, \$180 for Guests

Please bring a check to the next tasting or mail a check to Steve Shank.



### Rooms Saturday night: \$259

David Hartford needs to reserve, using his credit card, a certain number of rooms very soon. After that he can't guarantee the \$259 rate, or if any rooms will be available. For those not at the Pouilly-Fuisse tasting, **contact him immediately at 510-339-3119 or david.hartford@usa.net if you want a room.**



Future 2013 / 2014 Tastings & Events		
Nov 9	Cabernet Sauvignon (Double)	Taylor
Dec 7	Repast, Sonoma Mission Inn	Hartford
1/11/14	Planning Meeting	DeAtley
2/8/14	Paso Robles Rhone-style wines	Wood / DuBois

### Barolo Tasting

6 p.m., Saturday, October 12, 2013

Hosted by Genie Simcox

The tasting and dinner will be at  
II Fornaio, 1265 Battery Street, San Francisco

Please RSVP to Genie at 510-733-6692 or  
[genesimco@aol.com](mailto:genesimco@aol.com)

Please be prepared to say how many will be:

1. Attending
2. Tasting
3. Staying for dinner

Barolo is a traditional hillside village in the rolling hills of Piedmont in northwestern Italy. The vineyards and *cantine* (wineries) have long been famous for producing Italy's finest red wines, predominantly from the region's signature grape variety, Nebbiolo. The fragrant, tannic Barolo is so revered that it was one of just three wines awarded the DOCG status.

The Barolo region is divided into parishes. The soils and *mesoclimate* vary slightly among these communes, creating subtle differences among the wines. The skills and preferences of the individual winemakers also has significant influence. But despite the differences, they all retain the key qualities that define the classic Barolo style; the famous "tar and roses" aroma, a bright ruby color (fades to garnet over time), firm tannins, elevated acidity, and relatively high alcohol.

Classic Barolos have traditionally required at least ten years of cellaring to tame their tannins. Today some producers are moving towards more 'international' styles, which reduce fermentation times (less extraction of color and tannins) and use new French barriques in place of the traditional large wooden casks. This has resulted in a fruitier, more accessible style, approachable much earlier. Many believe that modernization severely detracts from the classic character of Barolo. The ongoing debate between Barolo's modernists and traditionalists has become known as the "Barolo wars."

The 2008 Barolo fought the elements and won. A wet season had wine makers biting their nails. But, Nebbiolo is a tough, thick-skinned fighter, one that needs every last moment to ripen on the vine, just what 2008 provided.

### We Got Our Sink Repaired !!!



Not to worry – the left faucet is for white wine.

You can contact our plumber at  
[www.DreamOn.com](http://www.DreamOn.com)