

I heard it through . . .

# THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

October 16, 2013

Volume 13:10

Rank	Points	Bottle #	2008 Barolo Tasting	Ratings	Price
1	60	2	Ettore Germano "Prapò" Barolo	92 RP, 92 ST	\$60
2	61	8	Schiavenza "Prapò" Barolo	93 WS	\$54
3	62	1	Ettore Germano "Certa" Barolo	92 RP, 90 ST	\$60
4	62	4	Luigi Pira "Vigna Rionda" Barolo	95 RP	\$80
5	63	3	Luigi Pira "Marenca" Barolo	95 RP, 93 WS	\$60
6	82	5	Ruggeri Corsini "Bussia" Barolo	Not rated	\$38
7	91	6	Ruggeri Corsini "San Pietro" Barolo	Not rated	\$34
8	92	7	Schiavenza "Bricco Cerretta" Barolo	95 WS	\$48
Pre Tasting Wines					
			Giuseppe Mascarello "Monprivato" Barolo	95 WS, 94 RP	\$100
			Baudana "Bricco Cerretta" Barolo	94 WS, 92 RP	\$75
			Cantine Ascheri Barolo	91 JS, 89 WS	\$30
			G.D. Vajra "Albe" Barolo	94 WS, 93 RP	\$36

RP Robert Parker, ST Stephen Tanzer, WS Wine Spectator, JS James Suckling  
All wines purchased at K&L.



File photo

**Thank you Genie for hosting an interesting tasting of some of Italy's finest wines. And Il Fornaio was a great venue, with our private room.**

*Wine is the flower in the buttonhole of civilization.*

~ Werumeus Buning

### Special Notice About the Repast

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

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

**Please mail a check to Steve Shank.** ←

After dinner Rock 'n Roll by Sue. Comes with the territory.

### Rooms Saturday night: \$259 and up

David Hartford has reserved rooms on his credit card. If you have not yet made a reservation, call the Fairmont Reservations Centre ASAP at 800-441-1414 and identify yourself as being with the "Christmas Repast Dinner Room Block" on December 7. Then contact David at [david.hartford@usa.net](mailto:david.hartford@usa.net) to let him know that you made the reservation.

### Future 2013 / 2014 Tastings & Events

12/7/13	Repast, Sonoma Mission Inn	Hartford
1/11/14	Planning Meeting	DeAtley
2/8/14	Paso Robles Rhone-style wines	Wood / DuBois

## California Cabernets & Chardonnays from a few of California's 3800 unknown wineries, selected by a Sommelier

6 p.m., Saturday, November 9, 2013

Hosted by Rick and Andrea

The tasting and dinner will be at  
the Gibson's, 50 Twentieth Ave., San Francisco

Please RSVP to Rick and Andria at 415-731-9323 or  
[rickandria@hotmail.com](mailto:rickandria@hotmail.com)

**Double Tasting – Invite guests!**

**Please be prepared to say how many will be:**

1. Attending
2. Tasting
3. Staying for dinner

We are fortunate to have as our guest, Brian Kulich, a Certified Sommelier with 15 years experience in the restaurant business at Aqua and Boulevard. Brian is now the CEO of [www.block122](http://www.block122), a new website aimed at wine lovers.

Brian and his team are using their knowledge to help their customers navigate through the 3800 wineries in our state. The idea is to introduce us to small unknown producers who make awesome wine. Enjoy a few of their discoveries at this tasting. Rick says that Brian knows more about California wines than anyone he has ever met. There will be 4 Chardonnays in the pretasting and 8 Cabernets in the blind tasting.

### Bizarro Dan Piraro

