

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

November 17, 2013

Volume 13:11

Rank	Points	Bottle #	Northern California Cabernet Sauvignon	Price
1	94	8	2010 Joseph Phelps, Napa Valley, 94 RP	\$65
2	102	2	2011 Tate, St Helena, Napa Valley	\$50
3	106	4	2007 Rocca, Grigsby Vineyard, Napa Valley	\$70
4	116	7	2009 Spoto, Oakville, Napa Valley	\$120
5	124	3	2009 Alondra, Rutherford Dust, Napa Valley	\$38
6	135	1	2007 Cedarville, Sierra Foothills	\$29
7	138	5	2009 Calluna, Colonel's Vineyard, Sonoma Valley	\$60
8	146	6	2010 Ramey, Napa Valley, 94 RP, 92 ST	\$50
Pre Tasting Wines – California Chardonnay				
2009 Alondra, Middleridge Ranch, Mendocino County			\$20	
2011 Alfaro, Lindsay Paige, Santa Cruz Mountains			\$28	
2011 Liquid Farm, White Hill, Santa Rita Hills			\$38	
2011 Spoto, Oakville, Napa Valley			\$39	

All wines purchased through Block122, except the Ramey and Joseph Phelps, which are from K&L.



Brian Kulich, our sommelier for the evening, with Rick & Andrea, our organizers, and David & Betty, the targets of our home invasion, once again.

Brian Kulich is a Certified Sommelier with 15 years experience in the restaurant business at Aqua and Boulevard, selected and described the four pre-tasting Chardonnays and six of the blind tasting Cabs. He was delightful and well-versed. He and his partners have started a new business, Block122, where he and his partners seek little-known gems among California's 3,800 wineries. Check out their website at www.Block122.com.

The Repast

6 p.m., Saturday, December 7, 2013
Fairmont Sonoma Mission Inn & Spa
100 Boyes Blvd., Sonoma

Hosted by David & Vera Hartford

With after-dinner Rock 'n Roll by Sue Beyer

David will circulate menu choices soon.
You will need to let him know your selections
by **NOV. 30 AT THE LATEST** at david.hartford@usa.net

Otherwise the price of everyone's dinner goes up!

A bottle of wine begs to be shared;
I have never met a miserly wine lover.
~ Clifton Fadiman

WINE PAIRING IN THE STONE AGE



"Simple rule of thumb; if it tries to eat us, serve with red. If it runs away from us, serve with white."

Future 2014 Tastings & Events

1/11/14	Planning Meeting	DeAtley
2/8/14	Paso Robles Rhone-style wines	Wood / DuBois