

I heard it through . . .

# THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

May 14, 2014

Volume 14:05

Rank	Points	Bottle #	Argentine Malbec Tasting May 10, 2014	Price - Rating, Rater
1	58	6	Vina Cobas Bramere Lujan de Cuyo 2011	\$42 - 92 (ST), 93 (WE)
2	60	5	Terrazas de Los Andes Reserva 2011	\$18 - 92 (ST)
3	62	3	Maal "Bestial" 2010	\$40 - 95 (RP), 90 (WS)
4	71	7	McKenzie-Mueller, Napa CA 2010 (Pre-release)	\$28 - NA
5	73	2	La Posta "Paulucci" 2010	\$17 - 93 (W&S), 90 (RP), 88 (ST)
6	75	8	Ernesto Catena "Tahuan" 2011	\$30 - 88 (RP)
7	77	4	Finca Domingo (Salta) 2011	\$15 - 93 (RP), 92 (ST)
8	101	1	Riglos Gran Reserva 2011	\$33 - 93 (WE), 89+ (ST)
Pre Tasting Wines				
			Tikal "Patriota" 2011 (Malbec-Bonarda blend)	\$17 - 92 (RP), 90 (ST)
			Chakana "Maipo" Reserva 2012	\$15 - 91 (RP)
			Bodegas Poesia "Clos des Andes" Reserva 2007	\$20 - 91 (RP), 90 (ST)
			Altocedro Gran Reserva 2011	\$45 - 93 (D)

RP = Robert Parker, WE = Wine Enthusiast, ST = Stephen Tanzer, WS = Wine Spectator, D = Decanter, W&S = Wine & Spirits

**Many thanks to David & Diane for hosting the tasting.**

David's comment about buying these for the Repast:  
"Recommendations were made from various members for each of the top three-rated wines. My own favorite, and the #1 ranked wine, is a beautifully balanced Paul Hobbs wine, but each of the top 3 has its own merits, and I would personally be happy with any of them. Phyllis, as a member of the wine committee, concurs. Her favorite was the Group second choice. The third-ranked wine is a Parker 95 point wine, excellent now and with aging potential."

Any comments from others who attended?

Future 2014/15 Tastings & Events		
July 12	Picnic at the Felton's winery in Danville	DeAtley / Felton
Aug 9	Merlot	Saywell / Shank
Sep 13	Chianti Classico Riserva (double)	Gibson
Oct 11	Australian Shiraz	Simcox
Nov 8	Pinot Noir/Burgundy	Slora / Avila
Dec 6 or 13	Repast: City Club or Claremont	Hartford
1/10/15	Planning Meeting	DeAtley
2/14/15	Chateauneuf-du-Pape	Taylor / Glassman

Secretary-in-Absentia, John Henry

## White Rhone Varietal Tasting 6:00 pm, June 14, 2014

**Hosted by Chris & Mignone Wood at  
Montclair Bistro, 6118 Medau Place, Oakland**

This is a tasting of white, Rhone varietal wines, with an orientation to the Roussanne grape. The wines will include 100% Roussanne, as well as blends with other grapes: Grenache Blanc, Marsanne and Viogner.

Despite the hope of have a "West Coast" offering, all the wines are from California. Most are from the Central Coast (Paso Robles, Santa Barbara Counties) and a good representation from Napa, Sonoma, and the Foothills (and Lodi).

The producers are passionate about these wines and the blends are not "dumping grounds" for quick cash. The prices, however are quite reasonable, ranging between \$25-\$45 per bottle. With hot weather upon us, these are quaffing wines that have pedigree.

Please RSVP to Chris at [Cwood52@gmail.com](mailto:Cwood52@gmail.com)  
or Mignone at [camaaw@aol.com](mailto:camaaw@aol.com)  
or call 650-364-1852

Be sure to let them know if you will be staying for dinner and if you have dietary restrictions.

Montclair Bistro requires a contract for an agreed-upon number of people.



A friend of Sue's found a device that all wine connoisseurs will want for opening and serving wine. Check out this YouTube video:

[www.youtube.com/embed/wSuH9u0kvhU?rel=0](http://www.youtube.com/embed/wSuH9u0kvhU?rel=0)