

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

June 19, 2014

Volume 14:06

Rank	Points	Bottle #	California White Rhône Varietal Tasting June 14, 2014	Price Source Rating
1	58	8	Epoch, "White", Catapult and Paderewski Vineyards, Paso Robles, 2012 - 61% Grenache Blanc; 31% Viognier; 8% Roussanne	\$38 winery
2	68	1	Donelan "Venus", Sonoma County, 2012 100% Roussanne	\$45 winery
3	73	3	Villa Creek, "White" Paso Robles, 2013 100% Roussanne	\$28 winery
4	73	2	Tablas Creek Vineyard, "Roussanne", Paso Robles, 2012 - 100% Roussanne	\$35 winery, 91 Tanzer
5	84	6	Sine Qua Non "Kolibri", California White Wine, 2008 - 69% Roussanne; 31% Viognier	\$223 K&L auction, 97 Parker
6	96	7	Qupé Marsanne, Bien Nacido Vineyard, Santa Maria Valley, 2012 - 80% Marsanne; 20% Roussanne	\$34 winery
7	97	5	Two Shepherds, "Pastoral Blanc" Russian River Valley, 2012 - 50% Roussanne; 35% Marsanne; 15% Viognier; 10% Grenache Blanc	\$28 winery
8	100	4	Qupé "Hillside", Bien Nacido Vineyard, Santa Maria Valley, 2010 - 100% Roussanne	\$36 winery, 90 Parker
Pre Tasting Wines				
			Adelaida "Version", Paso Robles, 2012 - 33% Grenache Blanc; 25% Picpoul Blanc; 25% Viognier; 17% Roussanne	\$35 winery
			Davis Family Vineyards "Cuvee Luke", Sierra Foothills, 2011 - 45% Marsanne; 34% Roussanne; 18% Viognier	\$26 winery, 89 Tanzer
			Frick "Cotes-du-Dry Creek", Dry Creek, 2011 Grenache Blanc and Viognier (% undeclared)	\$27 winery
			Tablas Creek Vineyard, Esprit Blanc, Paso Robles, 2011 - 64% Roussanne; 26% Grenache Blanc; 10% Picpoul	\$40 winery, 93 WA, 92 Tanzer
			J.L. Chave, Hermitage, 1989	\$40 Kermit Lynch 1992

Many thanks to Chris & Mignone for hosting the tasting.

[See Chris' Recap on the next page.](#)

Future 2014/15 Tastings & Events		
Aug 9	Merlot	Saywell / Shank
Sep 13	Chianti Classico Riserva	Gibson (double)
Oct 11	Australian Shiraz	Simcox
Nov 8	Pinot Noir/Burgundy	Slora / Avila
Dec 6	Repast: The City Club	Hartford
1/17/15	Planning Meeting	DeAtley
2/14/15	Chateaufeuf-du-Pape	Taylor / Glassman

Cellar Society Picnic Saturday, July 12, beginning at noon Hosted by Jim & Bette Felton

Sky Terrace Vineyards
6 Sky Terrace, Danville, CA 94526

A catered picnic buffet from Loveable Feast, tasting of Napa Zinfandel from Mike & Molly Hendry, tasting of Livermore whites from John Kinney of Ocasio Wines, tour and tastes of Sky Terrace wines and vineyard, swimming, strolling, vegetable picking, or sleeping.

Bring clothes for warm/hot/fog; all are possible. Also **bring picnic sets: plates, flatware and glasses - 4 each for tasting and drinking!**

Cost: \$45/person for buffet and gratuities for visiting vintners.

Members must RSVP before June 28 to have priority over guests. Guests are welcome but will not be confirmed until June 28. We welcome up to 50 people.

RSVP to Beth Deatley at bdeatley@msn.com
Send questions to Bette at bbfelton@icloud.com

Directions from SF: East across the Bay Bridge. Highway 24 to Walnut Creek. Choose highway 680 South before Walnut Creek toward Dublin/San Jose. After 6 miles on 680, take Diablo Road exit and keep right. Stay on Diablo Rd past a big oak tree and into town. At a dead end there is a clock tower at HARTZ Ave. Turn LEFT on HARTZ and after one block, turn RIGHT on PROSPECT. Go 1/3 mile on Prospect, past the old railroad station and through one stop sign. On your right, at what looks like a Y, is Sky Terrace. Turn up the hill to the third driveway which is #6.

Parking is limited; please carpool if possible. If the gravel driveway and upper drive are full, park on the opposite side of the street, facing downhill.

Questions, call the Felton's at 925-838-8348.



Scroll down – Lots more info below!!!



Chris Wood's Recap of the California White Rhône Tasting

This tasting focused on the white Roussanne grape, blended with other traditional white Rhône River Valley grapes, particularly Marsanne. However, in a series of surprises, the first choice wine (Epoch "White", Paso Robles) was dominated by Grenache Blanc (61%) and the favorite 100% Roussanne wine (2nd choice, Donelan "Venus" Sonoma County) had a mere 12.5% alcohol. Additionally, the cult-status Sine Qua Non "Kolibri" (\$223/btl.; 14.9% alc.) ran like California Chrome in the Belmont, finishing in the middle of the pack (#5).

Some of the take-aways are: Of the 4 bottles of 100% Roussanne, 3 bottles were top vote getters at #2 (Donelan), #3 (Villa Creek), and #4 (Tablas Creek), showing these are well liked. All of these had alcohol levels below 14%. Only 2 wines exceeded 14% alc.: the first choice Epoch (14.5% alc.) and the cult-wine, "Kolibri" (14.9% alc.). With the one exception, these wines were reasonably priced from \$28 - \$45, with the #3 wine, Villa Creek being the best bargain at \$28.00. There was debate whether the White Rhône's would be good food wines, as an alternative to Chardonnay and Sauvignon Blanc, but Cellar Society members will need to investigate on their own. FYI: This is the second Rhône grape tasting of 2014 and the second time Epoch had the first choice wine. Their red wine, "Veracity", 2010 (Grenache, Mourvedre and Syrah) was first at the February tasting.

Repast Info from David Hartford

Please mark your calendars for [the Repast on December 6 at The City Club in San Francisco](#), starting at 6pm. For those of you who are interested in more specifics, we will be in the Library Room.

Because of the way The City Club charges, i.e., a minimum plus facilities fee, we are going to need to get confirmations (and payments) from everyone sooner this year than usual, because the pricing will depend on how many people actually attend.

More specifics later, but I wanted to make sure everyone puts this on the calendar.

Cheers, David

[Answers to tasting hosts' questions that have come up recently:](#)

1. When are guests on a waiting list admitted to a tasting?

At the 2013 Planning Meeting, based on voice affirmation, it was decided that:

"All guests (Preferred Guests and other guests) will be accepted for attendance at a tasting on a space-available, "first come/first served" basis as determined by the host, as of 14 full days before a tasting. For normal Saturday tastings, this means on the Friday two weeks before the tasting." (This implies that Members cannot bump guests out of a tasting [or a taste] if the Member RSVPs during the two weeks before a tasting.)

2. What happens when a Member or guest reserves a place at a tasting and/or dinner, but then is unable to attend?

For the cost of the tasting: The person canceling is obligated to pay – at the discretion of the host - unless a replacement can be found. If the cancelation is more than two weeks before the tasting, people on the wait list would be considered as replacements.

For the cost of the dinner: The person canceling is obligated to pay unless a replacement can be found, or unless the number of dinners provided by the restaurant or caterer can be reduced.

