

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

August 17, 2014

Volume 14:08

Rank	Points	Bottle #	Napa & Washington Merlot August 9, 2014	Price Source
1	57	4	Shafer Vineyards, 2010 Napa Valley Merlot	\$49
2	69	2	Pride Mountain Vineyards, 2010 Napa- Sonoma Merlot	\$53 SF Wine Trading Co
3	81	5	Duckhorn Vineyards, 2010 Napa Valley Merlot	\$50 K&L, Safeway*
4	84	1	L'Ecole #41, 2010 Seven Hills Vineyard Estate Merlot	\$32 TotalWines.com*
5	90	6	Robert Keenan Winery, 2010 Napa Valley Merlot	\$26 TotalWines.com*
6	94	8	DeLille Cellars, "D2" 2010 Columbia Valley Red Blend	\$35 TotalWines.com*
7	94	7	Woodward Canyon, 2010 Columbia Valley Merlot Vineyard	\$33 TotalWines.com*
8	114	3	Betz Family Winery, "Clos de Betz" 2010 Columbia Valley Red Blend	Typically \$50
Pre Tasting Wines				
			Rombauer, 2010 Carneros Merlot	\$30 K&L
			Trefethen, 2010 Oak Knoll District Merlot	\$27 K&L
			Seven Hills, 2010 Columbia Valley Merlot	\$22 K&L
			L'Ecole No. 41, 2010 Columbia Valley Merlot	\$26 K&L
			Swanson, 2010 Oakville District Merlot	\$26 Safeway*

* Totalwines.com and Safeway prices assume a 10% discount for order of 6/more.

Thank you to Steve & Marjie Shank and Nancy Saywell for hosting the Merlot tasting, and to Steve Smith for additional collaboration



Future 2014/15 Tastings & Events		
Oct 11	Australian Shiraz	Simcox
Nov 8	Pinot Noir/Burgundy	Slora / Avila
Dec 6	Repast at The City Club	Hartford
1/17/15	Planning Meeting	DeAtley
2/14/15	Chateaufeuf-du-Pape	Taylor / Glassman

Compromises are for relationships, not wine.

~Sir Robert Scott Caywood

Chianti Classico Riserva Double Tasting

Saturday, September 13, 6:00 p.m.

Hosted by David & Betty Gibson

at their home

50 20th Avenue, San Francisco

Chianti wines are from the traditional Chianti region of Tuscany, roughly on a North-South line between Florence and Siena. The Chianti Classico wines we are tasting are from the central part of this historic Chianti area. In addition to this geographic requirement, a Chianti Classico must have a minimum of 80% Sangiovese with only red grapes permitted to make up the rest of the blend (Unlike the Syrah grape in France). In order to be a Chianti Classico Riserva, the wine must age for a minimum of 2 years in oak and 3 months in the bottle. The alcohol content must be at least 12.5%, making these wines good candidates for aging. In 1996 the Chianti Classico region was awarded the DOCG (Denominazione di Origine Controllata e Garantita) status reflected by the stamp that you see over the cap of the bottle. These wines are actually tasted and analyzed by an independent lab in order to receive governmental approval. A further identification of quality is the black rooster also on the neck of the bottle, which indicates the producer is a part of the Chianti region wine producers who seek to improve the quality and reputation of the Chianti region.

RSVP to the Gibsons at 415-751-3003 or

gibsonlaw@mindspring.com

by Thursday, September 4

with the number tasting and the number dining.

The caterer needs know the number of diners.

This double tasting presented by Betty and David Gibson is a great opportunity to invite guests. The catered dinner will have an Italian theme. Please bring your own glasses.

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