

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

September 15, 2014

Volume 14:09

Rank	Points	Bottle #	2010 Chianti Classico Riserva Sep 13, 2014	Price Source	Rating
1	105	6	Castello di Volpaia	\$24 K&L	RP 91, WS 93
2	132	5	Nozzole	\$20 K&L	RP 90
3	134	3	Felsina	\$25 K&L	RP 93, WS 90
4	138	4	Berardo	\$27 K&L	RP 94, WS 90
5	145	7	Felsina Rancia	\$25 K&L, PreCru	RP 95, WS 91
6	146	1	Villa Antinori	\$26 BevMo	WA 90
7	156	8	Monsanto	\$17 JJB, K&L	RP 91, WS 90
8	162	2	Ruffino Ducale	\$23 BevMo	WA 90
Pre Tasting Wines					
A. Marchesi Mazzei Fonterutoll			\$26 BevMo	WS 90	
B. Rocca di Montegrossi "San Marcellino"			\$40 K&L	WS 92	
C. Castello d'Albola			\$17 BevMo	WE 87, 2014 SF Int'l Wine, Silver	
D. Antinori Peppoli			\$25 BevMo	WW 90	

Thank you, once again, to David and Betty for hosting a record crowd in their home for a delightful tasting and dinner.



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

You haven't drunk too much wine if you can still lie on the floor without holding on.

~Dean Martin

Australian Shiraz Tasting

Saturday, October 11, 6:00 p.m.

Hosted by Genie Simcox & Todd Ryan

at

Scott's Seafood

(Jack London Room – outside to left of main door)
#2 Broadway, Jack London Square
Oakland, CA

We will be tasting Australian Shiraz from the Barossa Region in South Australia. The Barossa Valley is one of Australia's oldest wine regions. The Valley was settled by German fleeing Prussian persecution in Europe.

For many years Barossa produced fortified wines and blending grapes and fell out of favor. But in the 1980's, the emergence of several boutique winery families specializing in old vine Shiraz wines began to capture international attention for the distinctive style of Barossa Shiraz, a full bodied red wine with rich chocolate and spice notes. This led to a renaissance of the Barossa which catapulted the region to the forefront of the Australian wine industry.

RSVP to Genie at geniesimco@aol.com or 510-733-6692

by Thursday, October 2

Please provide the number tasting,
the number dining,
and your main course selections:

*Grilled Salmon Alla Bella
Chicken Breast & Wild Mushroom Piccata
Char-Broiled Double cut Pork Chop
Pasta Primavera (vegetarian)*

Please bring your own glasses.

My Living Will

Last night, my kids and I were sitting in the living room and I said to them,

'I never want to live in a vegetative state, dependent on some machine and fluids from a bottle.

If that ever happens, just pull the plug.'

They got up, unplugged the computer and threw out my wine!!

The little bastards.

**Geezers
Planet**