

I heard it through . . .

# THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

October 15, 2014

Volume 14:10

Rank	Points	Bottle #	Shiraz from South Australia Oct 11, 2014	Price	Rating
1	41	1	2010 Sons of Eden "Romulus", Barossa Valley Shiraz	\$65	JH 96, JS 94
2	58	7	2010 Rubus Shiraz-Viognier, Barossa Valley	\$17	WS 90
3	63	2	2010 Mollydooker "The Carnival of Love" Shiraz, McLaren Vale	\$80	RP 95, WS 94
4	67	8	2010 Sons of Eden "Remus", Eden Valley Shiraz	\$65	JH 95, JS 94
5	79	4	2010 Kay Brothers "Hillside" Shiraz, McLaren Vale	\$40	JH 94, RP 92
6	82	6	2010 Yalumba "Hand-Picked" Shiraz-Viognier, Eden Valley	\$29	JH 95, WS 93
7	88	3	2009 d'Arenberg "Dead Arm" Shiraz, McLaren Vale	\$45	RP 95, JH 94
8	98	5	2011 John Duval "Entity" Shiraz, Barossa Valley	\$32	ST 90, RP 90

### Pre Tasting Wines

P1. 2012 Langmeil "Hangin' Snakes" Shiraz-Viognier, Barossa Valley	\$18	JH 94, ST 90
P2. 2012 Oliverhill "Red Silk" Shiraz, McLaren Vale	\$17	RP 91
P3. 2011 Tait "Ball Buster" Shiraz, Barossa Valley	\$16	RP 90
P4. 2012 Jim Barry "Lodge Hill", Clare Valley	\$16	JH 95, W&S 91
P5. 2013 Paringa Shiraz, Riverland	\$10	WS Best value

All wines from K&L. JH-James Halliday, JS-James Suckling, WS-Wine Spectator, RP-Robert Parker, ST-Steven Tanzer, W&S-Wine & Spirits

**Thank you Genie and Todd for hosting an interesting tasting of delicious wines from Down Under.**



### Future 2014/15 Tastings & Events

12/6/14	Repast at The City Club	Hartford
1/17/15	Planning Meeting	DeAtley
2/14/15	Chateaufneuf-du-Pape	Taylor / Glassman

*I cook with wine. Sometimes I even add it to the food.*  
~ W.C. Fields

It was a night for saying cheers and Happy Birthday to Rick, and to many others with birthdays a few days before and after.

## Pinot Noir Tasting

Saturday, November 8, 6:00 p.m.

Hosted by Eileen Slora & Tito Avila

at

Crogan's Restaurant  
6101 La Salle Avenue  
Oakland, CA 94611  
510-339-2098

We will be tasting 4 Pinot Noirs from the Willamette Valley in Oregon and the North and Central Coast of California, and 4 French Burgundies. But there may be a ringer in there.

RSVP to Eileen at [eileen.slora@frhi.com](mailto:eileen.slora@frhi.com) by **October 25<sup>th</sup>**.

Please provide the number tasting, the number dining, and your menu selections:

### Salad

Walnut & Apple  
Iceberg Wedge

### Entrée

Top Sirloin  
Pork Loin  
Char-Broiled Salmon  
Petrale Sole Dore  
Vegetarian option available

Eileen and Tito had hoped to host the tasting in their new home, but Eileen needs to leave early the next morning on a business trip to Toronto. So they decided to have the tasting in a private back room at Crogan's Montclair Restaurant. The room seats approximately 24 so this will be a single pour tasting. Please bring your wine glasses. The dinner cost is \$50/person, tax and tip included.

The restaurant location is at the corner of La Salle Ave. and Moraga Ave., one block from Montclair Bistro, where we have had many prior tastings. There is parking on the street. There is also a garage at the end of the street one block over, however, it closes at 9 pm so the street may be the best option for parking.