

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

November 10, 2014

Volume 14:11

Rank	Points	Bottle #	Pinot Noir Nov 8, 2014	Price, Source	Rating
1	70	1	2012 Walt Blue Jay, Anderson Valley, CA	\$40 Halls Winery	WE 93
2	77	2	2012 David Bruce, Russian River Valley, CA	\$43 Safeway	
3	83	6	2013 Belle Glos "Las Alturas", Santa Lucia Highlands, CA	\$57 Safeway	WS 93
4	98	7	2012 ZD, Carneros, CA	\$50 Safeway	
5	98	3	2011 Etude "Estate Grace Benoist Ranch", Carneros, CA	\$43 Safeway	WE 89
6	104	5	2009 Louis Latour Nuits-Saint-Georges, Cote de Nuits, France	Jackson's, Lafayette	CT 90
7	106	4	2012 Solena Estate Grand Cuvee, Willamette Valley, OR	\$24 Wine.com	W&S 88
8	112	8	2012 Domaine Drouhin, Dundee Hills, OR	\$50 Safeway	WE 93
Pre Tasting Wines					
			2012 Elk Cove, Willamette Valley, OR	\$33 Safeway	W&S 90
			2011 Joseph Drouhin, Cote De Nuits-Villages, France	Jackson's, Lafayette	
			2010 Expression 44 Eola-Amity Hills, Willamette Valley, OR	\$40 K&L	
			2011 Willamette Valley Vineyards, OR	\$35 Safeway	

WS-Wine Spectator, W&S-Wine & Spirits, WE-Wine Enthusiast



Thank you Eileen and Tito for hosting a delightful tasting at a good new venue.

*In victory, you deserve Champagne.
In defeat you need it.
- Napoleon Bonaparte*



Secretary-in-Attendance, John Henry



The Repast

Saturday, December 6, 6:00-11:00 p.m.

Hosted by David & Vera Hartford

at

**The City Club of San Francisco
in the Library on the 9th Floor**

Stock Exchange Tower
155 Sansome Street
between Pine and Bush
San Francisco



Le Menu

Hors d'oeuvres – Ployez-Jacquemart Brut Champagne

Burrata on walnut with truffle honey drizzle and microgreens
Dungeness crab salad, brioche, citrus reduction, salmon roe
Wild mushroom and Fontina cheese in puff pastry

Salad Course – 2009 Domaine des Vieux Pruniers Thiroit-Fournier Sancerre

Arugula & Frisee salad, sun-dried apricots, toasted almonds, chèvre, citrus vinaigrette

Fish Course – 2009 Jessup Chardonnay

House-made Dungeness crab cakes, cascabel aioli, microgreens

Beef Course – 2005 Emilio Moro Ribera del Duero

Filet mignon, mashed potatoes, mushroom ragout, red wine sauce

Cheese Course – 2007 A. Rafanelli Zinfandel (Dry Creek)

Cheese TBD

Dessert Course – A selection of Ports and dessert wines

A selection of desserts

If you have food allergies or issues, please send David Hartford an email ASAP (david.hartford@usa.net) so he can alert the chef. Most dishes can be made gluten- and/or dairy-free.

The price is the same as last year: \$165 per member, \$180 per guest. Our Repast RSVP count is at 44, more than we have had in several years. All members plan to attend. We have room for up to four more guests. If you would like to invite a guest, please RSVP to Steve Shank at Tel: 415-383-4800, Cell: 415-367-5800, or steve@shank.net; and send a check to him ASAP at 337 Lowell Avenue, Mill Valley, CA 94941-3845.



Future 2015 Tastings & Events

1/17/15	Planning Meeting	DeAtley
2/14/15	Chateauf-neuf-du-Pape	Taylor / Glassman