

I heard it through . . .

# THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

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**The March, 2015 Meeting** was both a vertical and horizontal tasting of Chateau Montelena Cabernet Sauvignon. Hosted by Sue & John Henry Beyer on Saturday, March 14 at Crogan's Restaurant, this single tasting of eight bottles of '05, '06, '07, '08 Chateau Montelena Cabs – 4 Napa Valley, 4 Estate – one each from each vintage. The majority of the wines were from the Beyer's cellar, from back when they were members of the Ch. Montelena wine club. To appreciate the vertical and horizontal aspects of this tasting, the Estate Cabs and the regular Cabs were in chronological order, but tasters had to guess which set was which.

In order to provide all the 'dirty' details of these exceptional wines, the editors have added a full second page to this newsletter. Please see page 2 for a full enjoyment of the wines. And checkout below the first attendance of Steve DuBois and Marie Coppola as a married couple! Congratulations from all of us in the Cellar Society!

## Upcoming Tastings and Events:

April 11	Sherry	DeAtley
May 9	Pinot Noir	Gibson
June 13	45 <sup>th</sup> Anniv.	Felton/Gibson
July 11	Annual Picnic	Harding
August 8	Old Vine Zins	Rhodes/Shank
Sept. 12	White Burgundy	
	Vs. Chard	Gandara
October 10	Brunello	Simcox
Nov 14	Champagne	Smith
Dec 11 or 12	Repast	Smith
Jan 9, 2016	Planning Mtg	DuBois/Harding
Feb 6, 2016	Red Bordeaux	Wood

Note from John Henry: Crogans Rest. insisted on comping us for the long delayed dessert For those who gave up and left, you will get a refund. For those who stayed, you received a delicious dessert and are rewarded for your patience. Apparently the apple strudel is \$10 on the menu. With tax and tip, I now owe all 25 diners \$11.41. To avoid writing a lot of checks and postage charges, and to keep it simple, I propose keeping a list and giving you \$11 when I see you at future tastings. If no one objects, I'll contribute the collective 41 cents (\$10.25 total) to the Cellar Society bank account.

## And in April...SHERRY TASTING Co-hosted by Dick and Beth DeAtley and Steve Smith and Susie Ehlert April 11, 2015 at 6 pm

This will be a very interesting tasting of high quality sherry with a variety of styles including Fino, Palo Cortado and Oloroso. It will benefit the novice and the expert alike. Pre-tasting wines will include a sampling of some of the hottest dry Spanish whites. The evening will be a flavor of Spain, including a paella dinner cooked on site by a personal chef.

Location: The DeAtley's at 316 Pacific Avenue, Piedmont  
**RSVP to [bdeatley@msn.com](mailto:bdeatley@msn.com) or 510-207-0595 by 4/5.**



Congrats  
Newlyweds!

Chateau Montelena Cab Tasting, 3/14/15.

<u>Bottle</u>		<u>Group rank</u>	<u>Points</u>
1	<b>2005 Napa Valley</b> Alc 13.5%. Savory black currant fruit notes with some licorice, underbrush, and spice jump from the glass of this medium to full-bodied, smoothly textured, beautifully elegant wine. (RP) RP 90, ST 87, WE 90, CT 89.6 \$45 CM wine club in 2007	4	86
2	<b>2006 Napa Valley</b> Alc 14.1%. Black fruits, licorice and exotic spices on the somewhat medicinal, uncompromising nose. Then sweeter in the mouth than the nose suggests, with dark berry, licorice and mint flavors joined by tobacco and graphite. (ST) ST 88, RP 87, WE 87, CT 89.8 \$45 CM wine club in 2008, now \$65*	7	92
3	<b>2007 Napa Valley</b> Alc 14%. Dark ruby-colored; exhibits abundant aromas of earthy, berry fruit with black currants, tobacco leaf and spice. (RP) RP 88, ST 88+, CT 89.3 \$45 CM wine club in 2009, now \$60	6	89
4	<b>2008 Napa Valley</b> Alc 13.8%. Classic cabernet aromas of cassis, blueberry, licorice, menthol and mint. Begins tight but becomes more pliant with air, showing firm but fine tannins. (ST, 2011) ST 88, WE 87, CT 90.2 \$49 CM wine club in 2010	8	92
5	<b>2005 Estate</b> Alc 14.2%. Quite rich and exotic, with complex, appealing flavors of cocoa puff, mocha, buttered cinnamon toast, blackberry granola and smoky cedar. This richness finishes drily. (SH, 2010) RP 91, ST 93+, WE 90, CT 91.9 \$65 CM wine club in 2007, now \$110	2	79
6	<b>2006 Estate</b> Alc 13.5%. On the nose are complex notes of blackberry tart, clove, cinnamon, and cocoa, along with dried black currants. The mouth has a soft supple entry, youthful crisp acidity, juicy plum and rich bright red fruit notes, all complemented by loads of fine grain tannin and an under-layer of dried black currant. (JS)JS 93, RP 91, ST 92, CT 91.5 \$68 CM wine club in 2008, now \$100	5	88
7	<b>2007 Estate</b> Alc 14.3%. Deep aromas of blackberry, blueberry, violet and minerals; reminded me of a Pauillac. Silky on entry, dense and sweet in the middle, conveying an impression of power. There's a youthfully medicinal quality to the dark berry and licorice flavors but unusual early sweetness and pliancy to this normally long-aging wine. Finishes with very suave tannins and impressive persistence. (ST, 2010)RP 94, ST 93+, JS 92, WE 92, CT 92.7 \$73 CM wine club in 2009, now \$140	3	84
8	<b>2008 Estate</b> Alc 14.3%. Lovely lift and purity to the aromas of cassis, violet and bitter chocolate. Juicy, vibrant and intense; less dense than the 2007 but more perfumed in the mid-palate. Very fine-grained wine, finishing long and aromatic, with firm tannic bite and a late note of bitter chocolate. (ST, 2010) RP 92, ST 91-94, WS 92, CT 92.3 \$75 CM wine club in 2010, now \$115	1	73

**Pre Tasting Wines (Thanks to Rick and his 2012 California Cab research)**

A	<b>2012 Alexander Valley Vineyards Cabernet Sauvignon</b> Alc 14.0%. Sonoma County. Blend of Cabernet Sauvignon, Merlot, Cab Franc, Malbec, Petit Verdot. "... well-made, surprisingly elegant, supple and fruit-forward." (RP) RP 88 \$17 K&L
B	<b>2012 B Side Cabernet Sauvignon</b> Alc 13.5%. Napa Valley. Cabernet Sauvignon 90%, Petit Verdot 6%, Merlot 4%. \$19 K&L
C	<b>2012 Beringer Knight's Valley Cabernet Sauvignon</b> Alc 14.3%. Sonoma County. Cabernet Sauvignon 85%, Merlot 7%, Cab Franc 5%, Petit Verdot 2%, Malbec 1%. WS 90, AG 90 \$23 K&L
D	<b>2012 Chappellet Mountain Cuvee</b> Alc 14.5%. Cabernet Sauvignon 39%, Merlot 35%, Malbec 12%, Petit Verdot 8%, Cab Franc 3%, Syrah 3%. \$27 K&L