

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

October, 2015

Volume 15:10



October brought us...A special Brunello Tasting

Saturday October 10, 2015, 6:00PM

Hosted by Genie Simcox & Todd Ryan

At Belden Taverna, in San Francisco

Brunello di Montalcino is a red Italian wine produced in the vineyards surrounding the town of Montalcino located about 120 km south of Florence in the Tuscany wine region. In Montalcino the name Brunello evolved from the designation of the wine produced with 100% Sangiovese.

At the intimate upstairs at Belden Taverna, a great tasting was had by all. All the Brunello's were top pick and highly rated, including the pre-tasting wines. The Sangiovese grapes produced Brunellos with characteristic sour cherry, dried oregano, aged balsamic, red pepper flake, brick, fig, sweet tobacco, espresso and leather. Many compliments were received on the wine selection and the venue.

Detailed tasting results follow on pages 4-6.

And in November.....

Champagne for the Repast

Saturday, November 14, 2015

6:00 P.M.

Hosted by Steve Smith

The Delancey Street Restaurant

600 Embarcadero, San Francisco 94107.

(415-512-5179) Cheap valet parking available!

We will taste highly rated Champagne in the \$35 to \$50 price range and the winner will be served at the Repast! The wines will include "Grower" Champagne and Champagne from the big houses. This is a great opportunity to choose a Champagne for your own holiday events.

FOR DINNER: Please choose a main course and a dessert from the menu attachment on the next page, and let Steve know which person gets which selection when you RSVP.

Don't forget your 9 glasses! If you bring flutes you should bring at least 2 normal glasses for dinner.

There may be room for guests so please tell Steve when you RSVP if you have guests that you would like to invite.

Please RSVP by e-mail to:

steven.b.smith@accenture.com. If you can't e-mail, please call **925-283-9437** and leave a message. Members should RSVP before 10/30. We will start admitting guests on 10/31. The restaurant needs a preliminary number on 11/6 and we can add people until 11/10.

DELANCEY STREET RESTAURANT

The Cellar Society of San Francisco

Saturday, November 14, 2015

SOUP

Cup of homemade Soup du Jour

SALAD

Organic Field greens with Balsamic vinaigrette

ENTREE CHOICES

(Please Select One)

#1 Oak Fired Barbequed Chicken

served with open fire grilled asparagus

#2 Baby Back Ribs

served with open fire grilled asparagus

#3 Oak Fired Barbequed Chicken & Baby Back Ribs (combo plate)

served with open fire grilled asparagus

#4 Bourbon Glazed Rib Eye Steak

served with fire charred corn & roasted rosemary fingerling potatoes

#5 Grilled Salmon Filet with a light ginger glaze

served with roasted bok choy and fire-charred corn

#6 Vegetables Parmesan (vegetarian)

asparagus, bok choy, red & yellow peppers

grilled and layered with pecorino romano cheese

DESSERT CHOICES

(Please Select One)

#1 Crème Brulee

or

#2 Warm 3-Ginger Gingerbread with whipped cream

And Speaking of the Repast.....

**The Cellar Society of San Francisco Presents
The 45th Annual Christmas Repast
Friday, December 11, 2015**

**The French Club
414 Mason St., 8th Floor
San Francisco**

(public parking: Mason & O'Farrell Streets)

6PM: Champagne and Hors d'ourves

7PM: Dinner

\$175/person for members

\$200/person for guests

We must have at least 40 attendees so please invite guests and advise if you have potential guests when you RSVP. We have a limit of about 50 based on how much wine we have.

Members should RSVP on or before November 11th. We will start admitting guests after that date.

Please RSVP to Steve Smith by E-Mail

steven.b.smith@accenture.com

If you must call use (925) 283-9437 and leave a message

Please advise if you need a special menu.

ATTENTION: Please bring Repast Checks made out to the Cellar Society of SF, to the November meeting.....OR mail promptly to Bob Simoni, Treasurer, 28137 Riggs Court Hayward, CA 94542

Upcoming Events in 2016.

Sat. Jan. 9 2016 Planning Meeting

Sat. Feb 6 Red Bordeaux

Cellar Society of San Francisco
Results from October, 2015 Brunello Tasting at Belden Taverna
Chardonnay Tasting at Gandaras

	2010 Brunello di Montalcino October 10, 2015			
Bottle #1	<p>2010 Poggio Antico Brunello di Montalcino (Pre-Arrival) \$61.99 97 points James Suckling</p> <p>A beautifully balanced and subtle Brunello with plum, berry, spice and fresh mahogany character. Full to medium body, fine tannins and a long finish. Very intense and harmonious. This is always a beauty. Drink or hold.</p> <p>94 points Wine Enthusiast</p> <p>Underbrush, red berry, tilled soil, pressed flower and a balsamic note are some of the aromas offered by this radiant red. The bright palate delivers crunchy wild cherry, baking spice and savory herb alongside assertive but refined tannins. It's well balanced with fresh acidity. Drink 2018–2028.</p>	My Rank	Group Rank 4	Points 90
Bottle #2	<p>2010 Caparzo "La Casa" Brunello di Montalcino (Pre-Arrival) \$59.99 96 points James Suckling</p> <p>Intense aromas of iron, rust, earth and dark, dried fruits. It's full-bodied, with incredible depth of fruit, berries and lemon peel. Drink or hold. A beautiful Brunello. So much going on here, gorgeous.</p>	My Rank	Group Rank 5	Points 90
Bottle #3	<p>2010 Uccelliera Brunello di Montalcino (Pre-Arrival) \$57.99 97 points Robert Parker</p> <p>Andrea Cortonesi's 2010 Brunello di Montalcino struts its stuff from the very start. This is a Brunello of profound beauty, intensity and complexity. At this young stage in the wine's life you get a generous dose of primary fruit focused on cherry and blackberry. You also get so-called secondary aromas from the oak that recall spice, cinnamon and dark smoke. These lead to the promise of beautiful tertiary aromas as the wine continues its slow evolution over the course of time. This wine is like a long-distance runner who explodes from the starting line and keeps a steady pace throughout the race. Dark penetration and rich aromas wrap generously over the palate. Endnotes of spice, cured meat and barbecue smoke add extra layers to the finish. I am a huge fan of Uccelliera's Brunello and the 2010 is absolutely unforgettable. Andrea Cortonesi impresses once again with a set of breathtaking wines. His 2010 Brunello is excellent and shows a new level of winemaking maturity and sophistication for this hardworking producer with vines near the honey-colored Abbazia Sant'Antimo at the heart of the appellation. Uccelliera has earned its reputation as one of the Grand Cru wines of Montalcino. (ML)</p> <p>94 points James Suckling</p> <p>A red with lots of dried berry, dried tomato and mineral character on the nose. Full body very chewy and structured. A dense and chewy wine that needs time to soften. Big and powerful. Better in 2017.</p>	My Rank	Group Rank 1	Points 64
Bottle #4	<p>2010 Argiano Brunello di Montalcino (Pre-Arrival) \$54.99 98 points James Suckling</p> <p>An unforgiving and powerfully structured wine with fabulous grilled meat and granite stone character with dried berry and flower petal. Full body, chewy and intense. Great structure and extremely long and intense. Sexy austerity. Gets the juices going. Best ever from here. Reminds me of the great Argianos of the 1970s but now! Better in 2017</p>	My Rank	Group Rank 3	Points 78

	<p>or 2018.</p> <p>94 points Antonio Galloni The 2010 Brunello di Montalcino jumps from the glass with notable energy and precision. Grilled herbs, smoke, tobacco, rose petal and mint are all beautifully delineated in the glass. Distinctly savory and mineral notes add complexity to the expressive, stone-inflected fruit in a chiseled, pulsating Brunello endowed with considerable energy. The tannins need time to soften, but Argiano's 2010 is unquestionably a winner.</p>			
Bottle #5	<p>2010 Castelgiocondo Brunello di Montalcino \$49.99 97 points James Suckling Aromas of warm stones, dark fruits and walnuts follow to a full body, soft tannins and a savory finish. This shows ripe fruit and salty undertones that give the red a wonderful juiciness. It dense and tight now but will give so much pleasure in the future. Best ever from here. Drink or hold.</p> <p>94 points Robert Parker's Wine Advocate The 2010 Brunello di Montalcino ushers forth a new stylistic chapter in the wines of Marchesi de' Frescobaldi. Gone are those overt oak notes of cinnamon, dark chocolate and moist chewing tobacco. Instead, this fresh and streamlined wine renews its effort to put Sangiovese in prime positioning. The bouquet shows dark cherry, ginger and grilled herb. Instead of immediacy, this wine is engineered for longevity and that comes as a surprise considering that Castelgiocondo has historically been one of the biggest advocates of what is now dubbed "international" Brunello. With the 2010 vintage, this estate goes back to its traditional roots. The wine is young now and needs about five more years to complete its cellar evolution.</p>	My Rank	Group Rank 6	Points 102
Bottle # 6	<p>2010 Il Palazzone Brunello di Montalcino (Pre-Arrival) \$49.99 95 points James Suckling Wonderful texture to this Brunello with so much dried fruit, chalk, stone, salt and light chocolate character. It's full body, fine tannins and bright acidity delivers a complete package with beauty and elegance. Better in 2016.</p> <p>93 points Antonio Galloni Il Palazzone's 2010 Brunello di Montalcino is racy, sumptuous and quite pretty. Sweet tobacco, mint and licorice are woven throughout, adding considerable nuance to a core of red-fleshed fruit. Silky tannins and an overall feeling of resonance give the 2010 considerable early appeal, but there is more than enough structure to ensure a decade or so of very pleasurable drinking ahead. Sweet floral and spiced notes reappear on the feminine, gracious finish. This is a very beautiful wine from Il Palazzone.</p>	My Rank	Group Rank 2	Points 76
Bottle # 7	<p>2010 Caprili Brunello di Montalcino (Pre-Arrival) \$49.99 94 points James Suckling This is very silky and polished with a wonderful density and intensity. Full-bodied yet compressed and refined in texture. Plenty of fascinating mineral and berry character. Better in 2017 but delicious already.</p> <p>94 points Wine Spectator Muscular and tight for now, offering ample cherry and raspberry fruit, tinged by roast beef, spice and earth, with dense tannins and a compact finish. Underbrush accents linger. Best from 2018 through 2033. 2,168 cases made.</p>	My Rank	Group Rank 7	Points 107

<p>Bottle # 8</p>	<p>2010 Capanna Brunello di Montalcino \$46.99 94 points James Suckling Lots of dried cherry, mahogany and sweet tobacco. Asphalt, too. Full body with silky, refined tannins and a long, gorgeous finish. This is structured and layered. Firm and intense. Better in 2018.</p> <p>Robert Parker's Wine Advocate Capanna's 2010 Brunello di Montalcino shows some of the ripest fruit I have tasted in this vintage. There are aspects of the bouquet that taste downright jammy with overtones of strawberry and blackcurrant. The wine's concentration is dense, dark and brooding. The bouquet is similarly dense with fruit-forward tones that affirm the bounty of its primary aromas. The wine is also a bit raw and chewy at this young stage in its evolution.</p>	<p>My Rank</p>	<p>Group Rank 8</p>	<p>Points 113</p>
<p>P1</p>	<p>2010 Franco Pacenti Canalicchio Brunello di Montalcino (Pre-Arrival)\$46.99 93 points Robert Parker's Wine Advocate Initially subdued, the 2010 Brunello di Montalcino reveals itself very slowly thanks to budding aromas of rose, cherry, licorice, tar and menthol herb. The Canalicchio vineyard sites (Sopra and Sotto) show fantastic results in this classic vintage. This wine opts for a less aggressive interpretation of the vintage with soft fruit, polished tannins and mild intensity. It is Brunello at 70% horsepower. That slower approach gives you more time to appreciate the delicate tones of brimstone and balsam herb that carefully rise from the bouquet. It would be interesting to see where this wine goes five years from now. My guess is that it will grow in intensity.</p> <p>92 points Antonio Galloni A big, brawny wine, the 2010 Brunello di Montalcino hits the palate with dark red stone fruits, dried flowers, game, wild herbs, smoke and tobacco. Although a bit rustic and rough around the edges, the 2010 has more than enough depth to drink well for many years. There is no shortage of personality here.</p>	<p>My Rank</p>	<p>Group Rank</p>	<p>Points</p>
<p>P2</p>	<p>2010 La Gerla Brunello di Montalcino (Pre-Arrival)\$45.99 95 points Antonio Galloni La Gerla's 2010 Brunello di Montalcino is absolutely delicious. Dark red cherries, plums, mint, smoke, tobacco and licorice flesh out in a wine that offers notable depth, structure and power. The 2010 is medium in body and also quite polished, yet there is a level of inner sweetness and perfume that makes the wine incredibly appealing, even today. Ideally, though, readers should give the 2010 at least a few years in the cellar. The precise, delicate finish is a thing of beauty.</p> <p>94 points James Suckling Aromas of dried chili and salt with hints of oyster shell. Dried berry and cherry. Sweet cherry. Full body, chewy and very intense, very dried fruit character. Opens to a beautifully silky textured finish. Better in 2017.</p> <p>94 points Robert Parker's Wine Advocate Dark spice and dried cherry aromas open the bouquet of the 2010 Brunello di Montalcino. This may be the best base Brunello I have tasted from La Gerla. The wine is</p>	<p>My Rank</p>	<p>Group Rank</p>	<p>Points</p>

	<p>distinguished by a heightened sense of uniformity, especially where the bouquet is concerned. You can easily identify tones of cherry, spice, leather cola and licorice that are typical of the Sangiovese grape</p> <p>94 points Wine Spectator Cherry and raspberry fruit meets wild herb, eucalyptus and underbrush aromas and flavors in this dense, muscular red.</p>			
P3	<p>2010 Talenti Brunello di Montalcino \$44.99</p> <p>96 points James Suckling A layered and rich red with a light prune, plum and berry character, as well as hints of walnuts. Full-bodied, chewy and tannic yet showing polish and refinement. An almost iodine undertone. Better in 2016." (1/2015)</p>			
P4	<p>2010 Silvio Nardi Brunello di Montalcino \$39.99</p> <p>95 points James Suckling Aromas of blackberry, stone, slate, oyster shell and truffle, turning to a full body with soft, velvety tannins and a long, long finish. This goes on for minutes on the palate. A savory, gorgeous wine. Drink or hold.</p> <p>92 points Robert Parker's Wine Advocate Full of tension and energy, the 2010 Brunello di Montalcino is a beautiful wine that does honor to the magnificent 2010 vintage. The fruit nuances are layered and plentiful with loads of cherry, cassis and blackberry to keep your interest. The tannins are smooth and ripe with sweet overtones. The wine offers good complexity and definition. Drink this Brunello after 2017.</p> <p>92 points Wine Spectator An elegant version, with vibrant acidity and firm, assertive tannins underneath the cherry, strawberry and spice flavors. Tobacco and underbrush notes emerge as this reveals a touch of heat on the finish. Best from 2019 through 2033</p>			
P5	<p>2010 Iliceus Brunello di Montalcino \$39.99</p> <p>By: Greg St. Clair K&L Staff Member Review Date: 6/24/2015</p> <p>I have to admit I was quite surprised, I'm usually pretty good about knowing all of the producers in Montalcino, but this one got by me. Not surprisingly because they are one of the few producers not in the Consorzio so I gave myself a pass, that was until I tasted it...then I kicked myself. Deeply colored, the wine's presence in the glass alone was impressive and one sniff of the nose let me know why it was a barreled wine. Generally I'm not much of a fan of Sangiovese in barrique, it takes the right producer to be able to grow fruit powerful enough to withstand the barrels character, Iliceus is that wine., pronounced {ill-lee-chay-us}. The nose is packed with dense fruit a combination of wild cherry, ripe, yet vibrant plum, bits of leather, spice, very aromatic. On the palate the wine is sensational, an audacious, polished, supple force, powerful yet easy, superbly balanced yet opulent. The finish is long, stretched out to spread the frame of this powerful and delicious wine.</p>			