

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

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Volume 16:10



Genie and Todd were organized, knowledgeable and thorough. The pre-tasting wines were also considered excellent.



In October, The Cellar Society was treated to a 2009 Bordeaux Tasting at Horatio's Restaurant at San Leandro Marina.

We enjoyed a balmy evening, in a waterside room with fine food and spectacular reds rating 93 points or above from Robert Parker, James Suckling, and Wine Enthusiast. Details and results will be posted on the website!

FUTURE CELLAR SOCIETY EVENTS

Sat. November 12 Lodi Zinfandel

In Hayward, Hosts are Bob and Sandy Simoni

FRIDAY December 9 The Christmas Repast

At the French Club, San Francisco!
Hosts are Steve Smith and Susi Ehlert

Sat. January 14, 2017 2017 Planning Mtg
BYO for Drinking. Hosts: DeAtley or Shank

Sat. Feb. 11, 2017 Monthly Tasting,
Hosts are: Indra Obseykere, Diane Kawaguchi, Chris and Mignone Wood

AND IN NOVEMBER..... OUR HOSTS ARE BOB AND SANDY SIMONI

**Lodi Old Vine Zinfandel
Sat. Nov 12 at 6 pm
at Acqua e Farina
22622 Main St.
Hayward, CA 94541**

Come taste some of the best old vine zinfandel that Lodi has to offer! We'll be tasting wines from vineyards that are over 100 years old some of which are dry farmed to maximize intensity while minimizing yield. The zinfandels are all high in alcohol (up to 15.9%) so keep that in mind when planning your dinner wine. For pre-tasting, we'll have some other unique Lodi red wines, including one ancient vine cinsault from the oldest producing vineyard in Lodi (planted in 1886). Because Lodi wines are relatively inexpensive, the cost of the tasting will only be between \$25-30 pp depending on the number of tasters.

The restaurant is very close to the downtown Hayward BART station for those who'd like to take BART and walk to restaurant. There is ample free parking at a number of lots nearby. I recommend the parking structure across from the Hayward City Hall between Mission Blvd and Watkins St. (see attached map).

The meal will cost \$46 per person and will consist of 4 courses. The dinner selection will be made at the restaurant:

First Course: Insalata Mista

Second Course: Fettuccine Pesto

Third Course choice of:

1) Lasagna di Carne (meat lasagna topped with mozzarella cheese with béchamel and tomato sauce)

2) Risotto del Monte (risotto with chicken, mushrooms, red onions, and peas in a light tomato sauce)

3) Penne alla Salsiccia (penne pasta with italian sausage, mushrooms, red onions and arugula in marinara sauce topped with ricotta cheese)

Desserti: Tiramisu

Please email bobsimoni@yahoo.com with the number of people who will be attending.

Bob has posted the info about the next tasting on our website. You can access it on this link:

<https://cellarsocietyofsf.wordpress.com/nov-12-2016-6-p-m-lodi-old-vine-zinfandel/>