

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

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April 10th CENTRAL COAST CHARDONNAY TASTING

Dave and Betty Gibson and Carol and Phyllis hosted a double pour tasting of Central Coast Chardonnay. There was a great turn out with about 38 guests at the tasting.

The tasting started with pre-tasting wines:

- Foxtglove Central Coast Chard. '08 @ \$11
- Foley Sta. Rita Hills Chard. '07 @ \$25
- Dierberg St. Maria Valley Chard. '06 @ \$26
- Lucia Chard. St. Lucia Highlands '06 @ \$37

The Central Coast Chardonnay tasting included the following wines in order of preference. The point range was from 95 to 233 with the some at 140, 138, 134, 128 and 123: a very close call. We tried a new ballot system with some discussion of why people voted for their 1st place wines (a process that may be used in the future).

1. 2006 Mer Soleil Central Coast Chardonnay @\$35 with 95 points
2. 2008 Foxen Block UU-Bien Nacido Vineyard, Santa Maria Valley @ \$32 and 111 points
3. 2007 Zotovich Family Vineyards Sta. Rita Hills Chardonnay @ \$40 and 123 points
4. 2007 Brewer-Clifton "Rancho Santa Rosa" Santa Barbara Chardonnay @ \$50 and 128 points
5. 2007 Talley Estate Arroyo Grande Chardonnay @ \$25 and 134 points
6. 2007 Varner "Bee Block" Santa Cruz Mountain @ \$37 and 138 points
7. 2007 Gainey Sta. Rita Hills Chardonnay @ \$18 and 140 points
8. 2008 Melville "Inox-Clone 76" Sta. Rita Hills Chardonnay @ \$35 and 233 points



May 8, 2010

5PM @ Chevalier Restaurant in Lafayette 2007 Southern Rhone Wines Hosted by the Steve and Susi Smith

Steve and Susi will host the May tasting at Chevalier Restaurant in Lafayette. This is the same restaurant as last year which is one of the best French restaurants in the East Bay. The wines will be 2007 reds from the Southern Rhone Valley. For the tasting, most of the wines will be from Chateaufort du Pape and the price range will be from \$35 to \$60. The four pre-tasting wines will be Cotes du Rhone's or similar wines in the \$10 - \$20 range. This will be a great tasting if you are looking for some special occasion wines for your cellar or some lower priced wines to drink right now. 2007 in the Southern Rhone was a great vintage for both the expensive and inexpensive wines. Many of the inexpensive wines received 92 points or more from Robert Parker.

"Throughout the southern Rhone, 2007 is the greatest vintage I have tasted in my thirty years working in that region." -- Robert Parker

Following the tasting there will be a 3-course dinner. The tasting will be around \$30/person and the dinner will be \$60/person including tax, tip and corkage. We will start pouring the wines at about 5:15, eat at about 6:30 and finish at about 8PM.

The dinner will include your choice of soup or salad, one of three entrées and one of two deserts or a small cheese plate. Please see the attached menu for the choices and **please state your preferences when you RSVP.**

If you prefer to purchase a wine at the restaurant, they have a great selection of French and California wines. Some of the French reds have a few years of bottle age and are priced less than twice the discounted retail price that they sold for upon release.

Please use BART if you can. Steve and Susi will provide transportation for the short 5-minute ride from the Lafayette BART station to the restaurant. Just mention that you will be using BART when you RSVP. When you arrive in Lafayette, please call Steve on his cell phone for pick-up 925-286-0391.

Please Note: If the weather forecast looks bad, we may decide to change the tasting location the week before the tasting.

TIME: 5:00 PM (please do not arrive before 4:45 PM) on the patio of the

PLACE: Chevalier Restaurant, 960 Moraga Road, Lafayette, 925-385-0793 (www.ChevalierRestaurant.com).

RSVP: with your dinner choices to Steve at steven.b.smith@accenture.com. You may also call Steve & Susi at 925-283-9437

**NOTE: The tasting starts at 5:00 pm.
The tasting & dinner will be outside so bring a sweater.**