

I heard it through . . .

THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

January 18, 2010

Volume 10:01

JANUARY PLANNING MEETING

January 9, 2010 at Carol Sorgen's

Carol catered a delicious meal for us after our planning meeting. (See attached Minutes and the Wine Committee Report.) The Beyer's set the tone for the evening, having just returned from Egypt with gifts of beaded Egyptian headdresses for the ladies and King Tut pens for the men (not from the DeYoung exhibit, either)! We were all mesmerized by dancing ladies in colorful headdresses!!!

FEBRUARY TASTING

** Languedoc Wines **
Saturday the 6th @ 6:00 pm
By Chris & Mignone Wood

The Languedoc tasting will be at Ducroix Restaurant 690 Sacramento Street (at Kearney) San Francisco. We have the whole restaurant. The dinner is a 4 course meal with the 3 selections described in the section to the right. **Please advise of selection at time of reservation.** Remember: Please reserve by January 27 as guests may then sign up. The price for the meal will be \$50 per person including corkage, tip and tax. The price for the tasting will be relatively inexpensive, as are the wines. These are blended (grenache, syrah, carignan, mourverde and cinsault), fun to drink red wines, reflecting the sunny Coteaux du Languedoc. Please **RSVP** to Mignone camaaw@aol.com or 650-224-6256

2010 TASTINGS

February 6	Languedoc Wines	Wood
March 13	Alameda Point Vintners	Shanks
April 10	Chardonnay (high end)	Gibson/Sorgen/ Harding
May 8	Southern Rhone Wines	Smith
June 12	Old World/New World – “mini-tasting” comparison	Gandara
July 10	Mendocino/Anderson Valley Pinot Noirs	DuBois
August 14	Merlots for the Cellar	Simcox
September 11	PICNIC	De Atley
October 9	Chilean Wines	Nuesch/Gulf
November 13	Southeastern European Wines	Hartford
December 10	REPAST @ French Club	G. Saywell
Jan. 8, 2011	January Planning Meeting	De Atley
Feb. 12, 2011	Calif. Cabernet Sauvignon	Taylor/Glassman

FIRST COURSE:

Cauliflower soup lightly creamed w/dash of truffle oil;

OR

Mixed greens, topped w/phylo dough pouch filled w/goat cheese & comfit red onions & balsamic olive oil dressing;

OR

Poached egg in sautéed spinach bed & garlic crouton w/lardoons red wine sauce.

SECOND COURSE:

Fleur de sel seared scallops w/risotto w/bacon leak beurre blanc;

OR

Roasted quail w/cherry jus & ratatouille;

OR

Beef stew w/green olives, Provencal tomatoes & lemon zests w/gratin dauphinois;

OR

Rack of lamb bated in Dijon mustard, crusted w/garlic thyme, parsley & bread crumbs, haricots verts & gratin.

THIRD COURSE:

Cheese plate with a selection of St. Nectarine, Cambozola, Manchego

FOURTH COURSE:

Warm chocolate cake with orange whipped cream

OR

Tarte Tatin with pears a la mode.