

I heard it through . . .

# THE GRAPE VINE

The Newsletter of the Cellar Society of San Francisco

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## Chile's Carmenera On September

The Carmenera tasting will be hosted by Kathleen Gulf and Karl Nuesch at:

**Jason's Restaurant**  
**300 Drakes Landing Rd.**  
**Greenbrae**  
**415 925 0808**

Chile's Carmenera is a grape that was used along with Cabernet Franc in the early 1700's in the Bordeaux. It lost its identity for a hundred years or so. Then it was "rediscovered" growing among the Merlot vines in Chile in the early 1990's. Now, as South American wines are surging in popularity worldwide tasters are recognizing its transition from a misunderstood teenager to shining adult. Cabernet Sauvignon and Merlot often compliment the grape, but as a mono-varietal it is winning prestigious awards. May 10, 2010 Errazuriz Carmenera Kai 2006 was number one in a blind tasting of nine wines. It was FOLLOWED by Opus One, Chateau Haut-Brion, Chateau Lafite Rothschild, Stag's Leap SLV and Sassicaia. Unfortunately, Kathleen and Carl have done an extensive search and have been unable to get their hands on any Kai 2006 for the tasting, but they are working on presenting interesting examples of Carmenera .

### BRING YOUR OWN GLASSES

The dinner cost for salad, entrée and dessert is \$40.00.

Salad is Caesar. Dessert is Tiramisu  
Entree choices are Brandy Chicken, Petite NY strip rubbed with Cajun seasoning along with jalapeno mashed potatoes and a vegetarian, maybe a ravioli.

**RSVP to: Kathleen.** Please tell her what you prefer: beef, chicken or vegetarian

**(415) 927 0215**

## THE SEPTEMBER PICNIC IN CARMEL VALLEY

Beth and Dick DeAtley organized a wonder weekend of fun, food and wine! Most of us stayed at the Country Garden Inns' Acacia Lodge which was situated at one end of the Village which made it easy to walk everywhere. Friday night a small group with pets (dogs) meet for dinner at the Cypress Inn in Carmel. Saturday morning 23 of us began at Talbots Tasting room at 10:30 am! Then we proceeded next door to the Corkscrew Restaurant/Georis winery where we got to sample a range of their wines and then lunch was served. After lunch we got to see Mr. Georis art studio!. Then we were free to do as we wished. Most people gathered poolside at the Acacia Lodge to continue sampling our own wines, snacks and share in a variety of topics including seeing Steve DuBois photos from his trip to Russia! At dinnertime about 14 of us meet at the Wills Fargo Restaurant in Carmel Valley. Sunday morning everyone dispersed in their own direction to pursue their own activities.

Some of the wines that were sampled by the group included:

### TALBOTS:

2008 Diamond T Corton-Charlemagne Chardonnay  
2008 Cuvee Audrey from Diamond T Vineyard (new release)  
2008 Cuvee Sarah Case from Sleepy Hollow Vineyard  
2008 cuvee RFT from Diamond T Vineyard (new release)  
2008 Cuvee R&V from Sleepy Hollow Vineyard (new release)  
2008 Kali Hart Chardonnay  
2008 Talbot Chardonnay  
2007 Cuvee Carlotta Chardonnay  
2008 Kali Hart Pinot Noir (new release)  
2008 Logan Pinot Noir  
2008 Talbot Pinot Noir (new release)

### GEORIS

2008 Sauvignon Blanc  
2008 Chardonnay  
2008 Hacienda  
2007 Cowgirl Cabernet  
2005 Georgis Estate Merlot

### JOYCE VINEYARDS\*

2008 Pinot Noir "Joyce Vineyard"  
2006 Merlot "Michael's Vineyard"  
2007 Cabernet Sauvignon "Russell's Vineyard"  
\*not sampled by the whole group

*For Photographs of this event please respond to the e-mail that I had sent to you from Shutterfly and from there you can view the photos, download them or order prints*

