



# Total Locals Wine Club

October 2014 Tasting Notes

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*35 year old Cabernet from Sonoma Valley  
photo by Eric Ross*

Hello Total Locals Club members,

It's harvest time! I can't imagine a more beautiful time in Sonoma County. The frenetic activity in the vineyards is winding down, the vines are starting to turn golden. If you follow our Facebook page you have seen pictures of our dog Molly roaming the vineyards, chasing rabbits and swimming in the Russian River. Molly gets Tim and I into the vineyards every day and on the warmer ones we join her in the river for a swim! We love to see the changing colors that arrive with the fall. And as a surprise and a special treat to those of us who live here we have been graced with a little rain! For some of you in other locales this would be no big deal. For us it was a cause for celebration and going outside to be sure it was really happening. We need lots more of the same, but after months of clear sunny skies, just seeing clouds brings hope of more rain to come.

If you are not fortunate enough to already be here, it's a great time to visit. And if you do, be sure to stop by Locals. We love to see you in the tasting room.

With the vines turning and the fruit harvested people are planning their harvest celebrations. These are special times acknowledging the hard work of the past month and celebrating the prospect of exceptional wines. We are joining in the celebration with this club's selections! I am particularly proud of the wines included in this club. One reason is that each of the wines is exceptional as you will see from the descriptions below and, even more importantly, as you will taste as you open each bottle. The selections also represent to me one of the best things about Locals. Through Locals I have the opportunity to bring you a wide variety of wines from different makers so that I can bring you the best of the best with each bottle.

The first bottle in your club is a great example. Please join me in welcoming our newest member of the Locals family; Bodkin Winery. And what better way to welcome Bodkin to Locals than by offering you their brand new Sparkling Sauvignon Blanc. It is the only sparkling sauvignon blanc made in California and is the recipient of several recent awards. This sparkling has proven to be a tasting room favorite and I wanted to be sure to share it with you. Get ready to be wowed!

One of our favorite Pinot Noirs, the 2012 Praxis, won BIG and received Best of Class at the Sonoma County Harvest Fair. This is a huge honor around these parts and beyond as the competition is very steep. This wine is a great expression of the Sonoma Coast Appellation. The grapes come from west of the town of Sonoma and right on the border of Carneros appellation where the cool climate of the San Pablo bay influences growth and ripening. The result is a delicate wine with a beautiful ruby red color and garnet highlights and a soft, balanced and velvety mouthfeel. Yummy.

Also in the winners' circle, winning Double Gold from the Harvest fair, is the 2011 Peterson Petite Sirah from Dry creek valley and you get to enjoy it at a great price. This is a dark, rich, decadent wine full of brambly berry flavors, smoky oak and a hint of tobacco. Fred Peterson suggests pairing it with Chicken Mole Poblano, or a medium rare rib eye with Café de Paris sauce. Google that one...it's a complex butter based sauce and sounds amazing.

The 2012 Pendleton Estate Mourvedre included in your selection was a recent Gold Medal Award winner at the Affairs of the Vine Rhone Wine competition. This vineyard was planted in 2005 on a hillside 2000 feet above the Alexander Valley floor. There are less than 190,000 acres of Mourvedre planted worldwide. Only 1000 or so of which are in California and Washington. This wine pairs well with rich foods to absorb the relatively high tannins. Spices that pair well with this varietal are Lavender, Rosemary and Thyme and vegetarians will really enjoy this wine paired with lentils, wild rice and Shitake and Portobello mushrooms. Let us know if you try any of these pairings or send us a picture for our FaceBook page!

Both the 2012 Eric Ross Cabernet and the 2011 Foggy Valley Cabernet Franc are relatively new additions to the tasting room but both have proved to be immediate bestsellers so I wanted to be sure you had a chance to give them a try. Diane has included a recipe to pair to the Cabernet Franc and there is a link here [tastelocalwines.com/recipes](http://tastelocalwines.com/recipes) and the Eric Ross Cabernet....well you know what to do with that :-)

I humbly suggest that you taste first and read about others' opinions of what you are tasting later. [tastelocalwines.com/tasting\\_notes](http://tastelocalwines.com/tasting_notes).

As always, please don't forget to take advantage of your \$1 per case shipping promotional window starting November 10<sup>th</sup> until November 17<sup>th</sup>. *Please note that the maximum order for \$1 shipping is three cases per club member, and excludes shipping to Hawaii, Alaska and Canada.*

Your 45-day follow up discount applies to all orders placed by November 26<sup>th</sup>. Call us at 707-857-4900 or email your order to [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).

If you are a Facebook user be sure to follow us and our antics at [www.facebook.com/LocalsTastingRoom](http://www.facebook.com/LocalsTastingRoom).

Cheers,

Carolyn

**2012 Pendleton Estate Mourvedre  
Alexander Valley**  
Retail \$32, Club Price \$25.60  
45 day follow up price \$24

**2011 Peterson Petite Sirah  
Dry Creek Valley**  
Retail \$32, Club Price \$25.60  
45 day follow up price \$24

**2012 Praxis Pinot Noir  
Sonoma Coast**  
Retail \$25, Club Price \$20  
45 day follow up price \$18.75

**Bodkin Sparkling Wine  
Blanc de Sauvignon Blanc, Lake County**  
Retail \$22, Club Price \$17.60  
45 day follow up price \$16.50

**2012 Eric Ross Cabernet Sauvignon  
Sonoma County**  
Retail \$42, Club Price \$33.60  
45 day follow up price \$31.50

**2011 Foggy Valley Cabernet Franc  
Lake County**  
Retail \$30, Club Price \$24  
45 day follow up price \$22.50

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Locals is open  
Everyday from 11AM to 6PM.

We always enjoy hearing from you .  
Drop us a line at:  
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Or email us at:  
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