



Locals Choice Club

December 2005 Tasting Notes

Martin Vineyards 2003 Rockpile Cabernet Sauvignon

Peterson Winery 2003 Bradford Mountain, Dry Creek Valley Syrah

www.tastelocalwines.com

707.857.4900

MAIL

p.o. box 124
geyserville, california 95441

PHONE

707.857.4900

FAX

707.857.1885

WEB

www.tastelocalwines.com

EMAIL

yummy@tastelocalwines.com

Hello Friends,

The slow end to the 2005 Harvest in Sonoma County has mellowed into a spectacular Indian Summer. Our neighborhood grape growers are reporting that there is incredible fruit to choose from and it looks like we can count on an outstanding vintage. This is all good news for you, our Total Locals!

In the hopes of encouraging you to visit us soon as well as return often, we are enclosing coupons for you from the new and wonderful Bovo Restaurant located in the Healdsburg Plaza Farms Market as well as a generous offer from the new Healdsburg Inn on the Plaza which is right next door.

The **December Locals Choice Club** selections are both pre-releases of amazing wines and it is our pleasure to be able to give you a first taste of these wines. Both are EXTREMELY limited in production....and as such we have set aside some additional cases especially for our club members. We do suggest that you taste these wines soon, as we are going to allow you to re-order whatever quantity you want for the first 45 days with your extra 5% discount, but our expectation given the high demand for these wines is that we will be sold out very quickly.

The wines we offer for December once again skillfully deliver two of the most outstanding flavor experiences that our area produces. The first selection is the **Martin Family Vineyards 2003 Rockpile Cabernet Sauvignon (\$36.00 retail)**. Varietal Content is 5% Petit Verdot, 5% Merlot and 90% Cabernet Sauvignon with only 400 cases produced. This will be Martin Family Vineyards' first and only wine produced from the Rockpile viticultural area. There are only eleven vineyards that make up this AVA and Mike Martin jumped at the chance to purchase some of this outstanding fruit. To better understand just how limited this wine is, it helps to learn a little more about the history of Rockpile. On April 29th 2002, Rockpile became Sonoma Country's twelfth viticultural area. Rockpile is a rugged ridge top with a rich history, stunning natural



beauty, and geography capable of producing world-class wines. The ridge stretches from Lake Sonoma, northwestward to the Mendocino Country line. It includes over 14,000 acres, delineated by elevation, 800 feet above sea level or higher. Rockpile is home to just eleven vineyards, and no wineries. Quotes from the press attest to the excitement surrounding wines produced from this region.

San Francisco Chronicle, November 18, 2004, Steve Pitcher- **Squeezing wine from a Rockpile.** "...Established in April 2002, the Rockpile AVA (short for American Viticultural Area) in the northwestern corner of Sonoma County is rapidly gaining recognition as the source of some of California's biggest, richest, most intensely flavored Zinfandel, Syrah, Petite Sirah and Cabernet Sauvignon...."

The Wine News, June/July 2004, Gerald Boyd- **Rockpile, where Brawny Reds Rule.** "... (Rockpile) has been so defined, in large part, for the distinctive character of its muscular red wines...."

Next up is the **Peterson 2003 Bradford Mountain, Dry Creek Valley Syrah (\$32.00 retail)**. Varietal content: 90% Syrah, 8% Viognier and 2% Petit Sirah. Only **200 cases** were produced. This robust wine comes from grapes grown on Peterson's Gravity Flow Vineyard, a small planting carved out of the rocky knoll near the top of Bradford Mountain. A small section of the vineyard was planted to Viognier, which was picked simultaneously and co-fermented with the Syrah. This process of co-fermentation (a classic method of Northern Rhone) produces a wine that is intense, juicy, complex, and expressive of the Bradford Mountain terroir.

Bradford Mountain Vineyard, on the western edge of Dry Creek Valley, is 32 acres on the very top of a mountain that was cleared and planted in the 1980s. Great pains were taken to search for the proper varieties and clones to plant in the mineral-rich mountain soil that is the color of rust.

Mountain vineyards consistently produce the greatest wines in California. The Bradford Mountain

vineyard, elevation 1000 feet, reinforces this statement. Well-drained, red-clay soil, combined with sunny days and cool nights produce small, intensely flavored grapes with a higher acidity and a lower PH than valley fruit. These grapes typically are picked at a higher sugar level to achieve the perfect balance needed to produce exceptional wines.

Both of the wines in this quarter's selection pair exceptionally well with a variety of foods and if you go online and point your Browser at www.tastelocalwines.com/and_more.html you will find several recipes paired specifically to this month's selections.

Please also be sure to check our new Blog as well as listings for our upcoming events...and mark your calendars now for a visit with Chef John Ash on Saturday, December 17th, 2005

Concerned about shipping costs? Why not *supersize* your club? You can receive 4 bottles (2 of each wine) at a significantly lower shipping cost per bottle. Or consider upgrading your membership to our 6-bottle club, **Total Locals and receive a 20% discount on all wines.** Our upcoming January **Total Locals Collection** features some of our neighborhood's best Pinot Noir and focuses on both great wines and great *values* to match your winter celebrations and help make them memorable.

Locals is open Wednesday–Monday, 11am-6pm, closed Tuesday.

We always enjoy hearing what you think. Drop us a line at Box 124, Geyserville, CA 95441. Or just email us at yummy@tastelocalwines.com. If you cannot visit in person read more about the wines at www.tastelocalwines.com.

Cheers from all of us at Locals Tasting Room!

—Your Friends at LOCALS