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# Total Locals Club

# July 2006 Tasting Notes

Martin 2003 Estate Syrah
Topel 2003 Syrah
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Peterson Tradizionale Zinfandel
Hawley 2005 Zin Ponzo Vineyard
Laurel Glen 2004 VLP Malbec

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Hello Total Locals Club Members.

What do fingerlings, fish, fennel and fresh fruit have in common? They can all be grilled and paired with the wines in this collection....and you will not even have to step into a hot kitchen to do it. As the dog days of summer start to surround us with their muggy heat...a good way to stay cool is turn up the spiciness in the foods you eat ...creating an illusion of cool in comparison to what is going on in your mouth. Fire up the BBQ, pour yourself a glass of wine...and enjoy the great outdoors.

Just back from Morocco, an acquaintance recently gave me a sample of a local chile pepper mix and I had to find it and pass it along to you. This blend uses aleppo chile pepper, paprika, cinnamon, ginger, turmeric and hints of other spices. It is hot, clear, spicy. Perfect for a lovely marinade for the grill. It's a "must have" seasoning when the weather turns hot and you want a spicy grilled dish. A sample of this spice mix is enclosed as my gift to you and I would love to hear how you used it and if you enjoyed it.

This quarter we have given you a wide variety of wines to choose from...each selected for it's drinkability now and association to the seasonal foods of July and August. There are recipes for you to try on our website at <a href="https://www.tastelocalwine.com/recipes">www.tastelocalwine.com/recipes</a>. Remember that if you fall in love with any of these wines...you can take advantage of your follow up club member discount of 25% for the next 45 days.

Make sure you keep an eye on your email and be sure that your spam blocker lets in mail from Locals. We will be sending you some club member only specials over the next several weeks and I don't want you to miss out!

Due to the extreme heat in my neck of the woods those of you that have selected the shipping option may see a slight delay in the delivery of your wines while we wait for the coolest possible day to ship.

Now....on to the wines themselves.....Enjoy the rest of your summer...and I will talk to you in October...unless we can talk you into visiting us in the tasting room before then!

Cheers,

Carolyn

# Martin 2003 Estate Syrah Dry Creek Valley, Sonoma County (\$30.00 retail / \$24.00 club price) Mike Martin – Winemaker

Vineyards Sweetwater Springs Ranch
Date of Harvest September 8, 2003
Varietal Composition 100% Syrah
Alcohol 14.6 %
pH 3.62pH
Fermentation:
5 day cold soak, then 9 day fermentation in open
top half ton bins, punch down 5 times a day
Aging: 80% French Oak
20% American Oak
60% New Oak
Bottling Date May 2005
Production

Our first estate wine, this Dry Creek Valley Syrah is rich and vibrant with aromas of blackberry, cherry, and rich oak. This is a very traditional Syrah, a full-bodied and well-balanced wine that has a thick textured palate that echoes fresh fruit flavors. Velvety firm tannins lead to a long, alluring finish. This wine will continue to age nicely for several years. This is a Syrah lover's Syrah.

# Topel 2003 Syrah Cuvee Donnis (\$24.50 retail / \$19.60 club price)

This wine is 100% Syrah, sourced from both hillside vineyards in southern Monterey County and estate grown Syrah from our vineyards. The estate grapes are Syrah Noir clone, which gives the wine a deep inky, black-purple color.

The grapes were harvested in the third week of October. The average brix was 26.3, TA .71, pH 3.57. The must was fermented in ¾-ton lots for 17 days. Fermentation was with indigenous yeast and temperatures were held below 30 degrees centigrade. The wine was hand-punched four times a day to maximize extraction of color and flavor.

The wine was pressed off into 50% new French oak (Demptos and Taransaud). Malolactic fermentation completed by year end of 2003. Aged 19 months in the barrels before bottling. At bottling, the wine was 14.4% alcohol, TA .69, pH 3.7.

#### Technical Data:

Composition:	 100% Syrah
Composition.	 100% 3916

Harvest Date: third week of October 2003  Alcohol: 14.4%  pH: 3.7  TA:	$\label{thm:continuous} \mbox{Appellation:} \dots \dots \mbox{southern Monterey County}$
pH:       3.7         TA:       .69         Barrel Aging:       19 months         Type of Oak:       50% on new French Oak         Demptos and Taransaud         Bottling Date:       May 2005	Harvest Date: third week of October 2003
TA:	Alcohol:
Barrel Aging:	pH: 3.7
Type of Oak:	TA:
Demptos and Taransaud Bottling Date: May 2005	Barrel Aging: 19 months
Bottling Date: May 2005	Type of Oak: 50% on new French Oak
	Demptos and Taransaud
Production: 460 cases (unfiltered)	Bottling Date: May 2005
i ioduction 400 cases (uninitered)	Production: 460 cases (unfiltered)
Release Date: January 1, 2006	Release Date: January 1, 2006

### Ramazzotti 2003 Ricordo Zinfandel Blend (\$25.00 retail / \$20.00 club price) Joe Ramazzotti & Bob Keeble – Winemakers

#### Joe's Vintage View:

Ricordo, which means "remembering" in Italian, is a field blend of 75% Zinfandel, 15% Petit Sirah, 4% Carignane, 3% Syrah, 2% Alicante Bouschet and 1% Chasselas Dore grapes. This was the popular wine of the old Italian growers in the 30's, 40's and 50's. The grapes were picked at the same time and co-fermented together.

#### **Tasting Notes:**

This wine has a wonderful up-front blackberry and cherry fruit flavor, with a lingering finish and a beautiful, smooth middle. The Ricordo is a wonderful complement to your meal, but also one of those wines that is great to share with friends as you sit out on your backyard patio or deck to enjoy the company.

Composition: 75% Zinfandel, 15% Petit Sirah,
4% Carignane, 2% Alicante, 1% Chasselas Dore
Appellation: Dry Creek Valley
3% Syrah from Alexander Valley
Harvest Date: September 20, 2003
Technical Notes: Brix: 26.1
Total Acid: 0.65
Ph: 3.55
Alc. 15.5%
Barrel Aging: 20 months
Type of Oak: 10% new Kentucky Oak
90% used French & American Oak
New Oak
Bottling Date: September 22, 2005
Release Date: January 1, 2006
Production:

# Peterson 2002 Tradizionale Zinfandel Dry Creek Valley (\$22.00 retail / \$17.60 club price) Fred Peterson – Winemaker

#### Fred's Vintaged View:

This is the kind of wine that really got me hooked on Zinfandel. A traditional, old-vine field-blend, this wine to me is the classic "raspberry jam" that differentiates the best Dry Creek Valley Zins from all others. Big, but balanced. Fruity, yet elegant. This is a wine that will go with almost any food, but you can also just pull the cork on a bottle and drink it with friends while playing cards or watching a good movie.

The old-vine West Vineyard Zinfandel in this wine was planted in the 1920s during Prohibition. It contains about 3% other red grapes (Petite Sirah, Alicante Bouschet, Carignane and some others I'm not really sure about) as well as 1% white grapes (Semillon, Palomino and Chasselas). All the vines are harvested at the same time and all the various varieties are cofermented, which produces a smoother, fuller wine than separate fermentations and subsequent blending can give you.

#### **Technical Data:**

Composition: 97% Zinfandel
3% Field blend of mixed red
(2.5%) and white (0.5%) grapes
Appellation: Dry Creek Valley, Sonoma County
Harvest Dates: Sept. 16 & 20, 2002
Alcohol:
pH: 3.50
TA: 0.62 g/100ml
Barrel Aging: 18 months
Type of Oak: 10% new Hungarian oak
90% 2-4 year old French oak
Bottling Date: May 25, 2004
Production: 450 cases
Release Date: March 2006

#### **Tasting Notes:**

The words "Dry Creek Zin" conjure up images of luscious unions of raspberry and black pepper. Our 2002 Tradizionale Zinfandel exhibits these traditional characteristics and more. This wine offers tempting aromas of cherry, raspberry and black pepper with hints of baking spices. The smooth flavors of ripe raspberry, rich cherry and sweet vanilla balance perfectly with the tannin and oak. These delicious flavors

carry through to the long, lingering finish, satisfying even the strongest Dry Creek Zin craving.

#### Vineyard:

West Vineyard is an 80-year-old dry-farmed, headtrained Zinfandel vineyard located on a hillside in the southeast corner of Dry Creek Valley. A traditional field-blend vineyard; a small portion is planted with mixed black varieties such as Petite Sirah, Carignane and Mataro, along with a few whitegrape varieties.

# Hawley 2005 Zinfandel, Ponzo Vineyard, Sonoma County (\$25.00 retail / \$20.00 club price) John Hawley – Winemaker

#### Vineyards:

Ponzo vineyard is located just outside the town limits of Healdsburg along the Russian River at the mouth of Dry Creek. The 2005 growing season started several weeks early due to warm February weather. But the weather soon cooled down, and remained cool throughout the season. This slowed the ripening process and the additional "hang time" on the vine led to exceptional flavor development in the grapes. We harvested the grapes on October 13th. The sugar content at harvest averaged 24.5 Brix.

#### Winemaking:

The grapes were crushed into one-ton, open top fermentors and we allowed to start fermenting with wild yeast before adding a small inoculum. We punched down the skins every couple hours to maximize extraction. When the fermenting must was nearing dryness we pressed out barrels. The wine was nine months in French and American oak and racked from barrel to tank every three months to minimize sediment and ease filtration.

The wine was bottled on July 10 th, 2006. Only 285 cases were produced.

#### **Tasting Notes:**

During fermentation, we were struck by the peppery aroma of this wine. It is big and velvety with flavors of strawberry jam and raspberries.

#### Serving Suggestions:

This wine is an excellent accompaniment to Beef, Lamb and poultry. It's great with BBQ!

#### **Analysis**

Alcohol	15.2% by volume
Titratable acidity	0.87 g/100ml
pHH.	3.55

## Laurel Glen Malbec Vale La Pena Mendoza, Argentina (\$30.00 retail / \$24.00 club price)

Malbec is the soul of Mendoza, Argentina. No self-respecting Argentine would dream of sitting down to their national dish, an asado of grilled meats, without an accompanying bottle of Malbec. Malbec defines Mendoza as cabernet defines Bordeaux. Though Malbec began in Bordeaux ( and found a niche in the "black wine of Cahors"-- immortalized as the wine of choice of a young Hemingway, down-and-out in Paris) it is in Mendoza that Malbec reaches its highest expression.

Hundreds of hectares of Malbec stretch out from the city of Mendoza, 100 kms south to La Consulta, along the sandy and gravelly flanks of the Andes. We have been using Malbec as a blending component in our Terra Rosa cabernet for seven years. Along the way, we have encountered some amazing ancient vineyards from the early 1900s; some well-farmed and some almost abandoned. These old vineyards are naturally self-limiting in production, and at their best afford intensely black, highly concentrated, and luscious fruit that makes an amazingly sexy, sensuous wine. One of these, an 80-year-old vineyard in La Consulta, was so special that we embarked on a joint project with our friends at Bodegas Achaval-Ferrer to produce a truly world-class Malbec. The naturally devigorating vineyard, combined with a strict selection process, yielded a mere quarter-ton to the acre. The resulting wine is an astoundingly opaque deep-purple, redolent of dried orange peel, truffles, and black fruit; and a mouthfilling rush of flavors with a smooth and full finish that just doesn't guit. It defies comparison with any wine I have ever tasted.

The wine was aged for fifteen months in 50% new Nevers oak barrels and 50% one-year-old French oak barrels. Only 300 cases were produced.

We go to extremes to make this rare wine, but we think you'll agree that it was worth the effort; or as they say in Argentina: Vale la Pena.

#### **Data Summary**

Blend:	100% Malbec
Appellation:	Mendoza, Argentina

Vineyard:	La Consulta
Aging:	15 months
Type of Oak:	50% new Nevers Oak
	50% one year old French Oak
Production:	300 cases



Merlot – by Dana Hawley

#### Locals is open everyday but Tuesday from 11AM to 6PM.

We always enjoy hearing what you think. Drop us a line at P.O. Box 124, Geyserville, CA 95441. Or just email us at <a href="mailto:yummy@tastelocalwines.com">yummy@tastelocalwines.com</a>. If you cannot visit in person read more about the wines at www.tastelocalwines.com.

Our online store has been updated so be sure to check out some new items like the <u>Skipstone Olive Oil</u> (click 'Carolyn's other finds' at the online store) as well as all the great wines and remember that your club discount applies to ALL wines and merchandise. Always.