



Locals Choice Wine Club

March 2007 Tasting Notes

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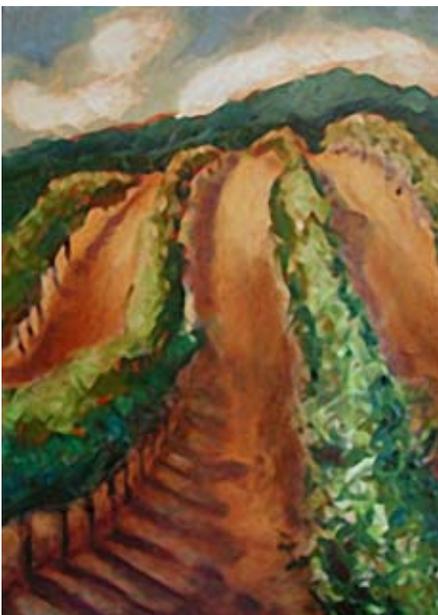
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Hello Locals Choice Club Members,

Here in little old Geyserville the early signs of spring are all around us. The sun is getting warmer every day after the chill of an unusual cold snap this winter. The evenings and nights remain cool with the lingering threat of an occasional early morning frost. Our winemakers would love to see about ten more inches of rainfall this season but that seems unlikely to happen, as we seem to be moving quickly into an early spring. Mustard is in bloom all over the county and bud break is just beginning in the vineyards. Typically spring begins modestly around here but by April the colors of the season will be apparent in the fields. Our little tasting room has been very busy in March. Barrel Tasting has been in full swing the last two weekends and early reports from our customers as to what they sampled from the barrel sound so positive that I think we can be assured of many great vintages to come. If you have never visited us during this annual event be sure to put it on your calendar for next year. Information is always available at www.wineroad.com and the opportunity to taste wines before they are bottled is a great way to look into the crystal ball and try to predict the future. Make sure to plan ahead.... because the number of folks attending this event every year just keeps getting bigger.

With Easter and Passover in the offing thoughts turn to spring feasts. To help you celebrate this season of new beginnings, our selection of wine offers you the chance to taste some amazing new releases from the Hawley and Ramaz-zotti wineries. **Those of you that have signed up for our Reds Only selections will be receiving two Red Wines, while others will receive one bottle of Red Wine and one bottle of White Wine.**

Please keep in mind that these wines are all relatively new in the bottle and could benefit from a bit of additional time to develop before you pop the corks. My dilemma is always whether I should wait to introduce the wines to you once they are truly ready to drink or to let you taste them now while you still have the opportunity to purchase more before they sell out. For example, John Hawley's last vintage of Pinot Noir recently received an amazing rating.... just as it sold out! Many of our customers feel that these wines are ready to drink, so that helped convince me that they would be good choices for your club wines. They will not only impress your guests, but also inspire them to



Viognier Vineyard by Dana Hawley

linger at the table. For those of you receiving the Viognier consider serving it with spicy Asian and Indian cuisine as a refreshing counterpoint. It is also wonderful with sweet proteins like pork, duck or shellfish as the fruit in the wine complements the sweetness of the meat and the crisp finish cleanses the palate for the next bite. If you use fruit in the preparation of your dish, like combining chicken with oranges or tropical fruit it makes a connection with the wine and, of course, the oldest trick in the book is to use the wine in the sauce to seal the match.

Pinot Noir is such a versatile wine that you cannot go too far wrong in serving it with just about anything. My personal favorite is to drink Pinot with a nice Rack of Spring Lamb...but grilled Salmon is amazing as well.

The Syrah cries out for hearty fare and we have posted a recipe from Norma Ramazzotti online that should do just the trick. Find it here www.tastelocalwine.com/recipes/ on our website and if you try it please let us know what you think

If you like these selections when you try them.... be sure to order more before we sell out to avoid disappointment later on. In the hopes of saving a few trees we will now be posting the detailed tasting notes online and you can easily access them by going to our site at www.tastelocalwines.com and clicking on the new "Tasting Notes" link. Of course, if you would prefer that we mail you a copy, just call or email us and we would be happy to do so.

As a thank you for your continued membership we are pleased to offer you **FREE SHIPPING** on any **CASE** order of Locals wines placed either online using the coupon code FRSHIP2 or by telephone using the same code. This offer is only valid for orders placed between April 13th and April 20th. Remember that your additional 5% discount applies on all orders placed by May 4th.

Hawley 2005 Pinot Noir

\$32 Retail, \$27.20 Club Price
\$25.60 45-day follow-up price
John Hawley, Winemaker

Hawley 2006 Viognier

\$22 Retail, \$18.70 Club Price
\$17.60 45-day follow-up price
John Hawley, Winemaker

Ramazzotti 2005 Syrah

\$28 Retail, \$23.80 Club Price
\$22.40 45-day follow-up price
Joseph Ramazzotti, Winemaker

All of us at Locals wish you Happy Spring and we look forward to seeing you in the tasting room often, or chatting by phone or email with those of you scattered around the country. Look for an exciting winery addition to our line up in early May with some wonderful new selections for your summer enjoyment.

Cheers,

Carolyn, Diane and Tim



Locals is open Wednesday through
Monday from 11AM to 6PM.

We always enjoy hearing from you .

Drop us a line at:
Box 124, Geyserville, CA 95441.

Or email us at:
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