



Locals Choice Wine Club

June 2007 Tasting Notes

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Hello Locals Choice Club Members,

Summer is here and now our back patio in Geyserville typically doubles as the great outdoors during barbecue season. You need look no further than the grill in your own backyard for great food and wine pairing at this time of year. Open one of these two bottles and start to enjoy the good life.

This month I would like to introduce you to our most recent winery addition, McFadden Vineyards, and encourage you to try Guinness McFadden's easy going Pinot Noir with a nice piece of barbecued fresh salmon. The grapes for this Pinot are organically farmed, and come from Potter Valley which lies at the very edge of the Mendocino National Forest near the headwaters of the Russian River. The area is well off the beaten track and you will not find this wine at many spots other than Locals. Once you taste it you will notice the flavors of bright raspberry and strawberry, framed by a soft creamy vanilla core. This is an easy sipping wine and pairs perfectly with lighter foods. I remember reading not long ago how a well-known wine personality, Joshua Wesson, described Pinot Noir as a "cross-dresser." He said it's a red wine that thinks it's a white because it's crisp and soft enough to go with more "white wine dishes" than most white wines. So go ahead and experiment with some less than classic pairings and be sure to let us know about your favorite results.

The second bottle of wine you are receiving is the 2004 Topel Syrah. If there was ever a great accompaniment to barbecued foods then Syrah is it. This wine will definitely appeal to all you red meat eaters out there. Strong cheeses also pair wonderfully well with this bold varietal and Syrah can be enjoyed with everything from elaborately prepared roast game meats to a casual pizza with a nice spicy red sauce. Mark Topel, owner and winemaker at Topel Wines, describes this wine as dark, rich and sensual. Grapes from the Topel estate vineyards are combined with fruit from the San Lucas Vineyard in Southern Monterey County and the resulting combination is a delicious, deeply flavorful syrah. There was a twinkle in Mark's eye when he first delivered this wine to Locals and had us give it a try. Once you try it yourselves you will see why.



Do keep in mind that there were only 475 cases of this wine produced. So try it soon and if you love it as much as I do then call and have us set some more aside for you before it sells out.

Going forward you can find detailed tasting notes and food pairing suggestions online.

Tasting Notes: www.tastelocalwines.com/tasting_notes

Recipes: www.tastelocalwines.com/recipes

We hope that not using quite so much paper will help to save a tree or two but would be happy to print copies at your request.

As a special thank you to our Shipping Customers for your continued membership we are pleased to once again offer you FREE SHIPPING on any CASE order of Locals wines placed either online using the coupon code FRSHIP5 or by telephone referencing the same code. This offer is valid for orders placed between July 6th and July 13th.

If you are a Pick Up member, please enjoy a small token of our appreciation.

Remember to also take advantage of your additional 45 day club wine follow up discount.

2005 McFadden Pinot Noir

Club Price \$16.15

45-day follow up price \$15.20

Bob Swain, Winemaker

2004 Topel Syrah

Club Price \$20.83

45-day follow up price \$ 19.60

Mark Topel, Winemaker

All of us at Locals wish you a great summer with lots of fun hours by the BBQ grill. We look forward to seeing you at Locals soon if your travels bring you in our direction, or chatting by phone and email if not.

Cheers,

Carolyn, Tim and Diane.

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:

yummy@tastelocalwines.com.