



Total Locals Wine Club

July 2007 Tasting Notes

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 Total Locals,

Get ready for a flight of yummy Zinfandels with dessert included!

As most of you already know, at Locals we believe in doing flight tastings. For the past 6 years now we have been listening to our customers tell us how much they enjoy tasting the same varietals, side by side, from different appellations and producers. This quarter we are sending you just that. Five yummy Zinfandels from different places made by different winemakers so that you can enjoy a flight tasting with friends right in your own home. And then have a Late Harvest Zinfandel for dessert.

It is always interesting to taste Zinfandels in a group because everyone seems to taste something different. Typical aromas and flavors found in Zinfandel are said to be blackberries, boysenberries and raspberries as well as the more traditional vanilla, maple, raisins, plum and prunes. In the tasting room we hear these descriptions as well as lots of others like peppery, jammy, fruity and just plain old yummy. Wildly popular in the United States, many consider Zinfandel the quintessential "California red." In fact, California is the largest grower of Zinfandel but the varietal is also widely planted in Italy as the Primitivo grape. Zinfandel can range from a light Beaujolais-like wine to a late-harvest red with ultra-intense pepper and jam. No matter which Zinfandel style is your personal preference not many people would disagree that an ideal food pairing is any meat that is barbecued or smoked so if you really want to impress your friends try out one of the great BBQ recipes we have just posted on our website here www.tastelocalwines.com/recipes/

Barbecue foods tend to be rich, spicy and full bodied. The caramelization of the sugar in the sauces and the powerful smoke flavors tend to impart a strong and distinct flavor. The jammy, slightly sweet fruit of a zinfandel is the perfect counter to these dishes. Ideal meats to consider for your own BBQ include barbecue ribs, barbecue chicken (preferably with a bold sauce), duck breasts, beef brisket, grilled steaks, hamburgers and grilled pork tenderloin with a spicy rub. A hot new trend, according to the internet, is adding Zinfandel to a basting sauce, with bone-in chicken thighs being a favorite.



Zinfandel and barbecue are both truly American in nature. While zinfandel's roots may trace back to Eastern Europe, its presence in today's wine world is decidedly American. Until recently, Zinfandel was California's most widely planted red grape varietal and was only recently surpassed by Cabernet Sauvignon. It is not as prevalent anywhere else in the world. At Locals we are lucky to have an amazing selection to choose from and there will be something for everyone to enjoy in this collection. Top this off with the wonderful late harvest dessert wine and you have all the makings for a wonderful flight tasting party!

As always, you will find full tasting notes on each wine online at our website right here:

www.tastelocalwines.com/tasting_notes/.

As a thank you for your continued membership we are pleased to offer you FREE SHIPPING on any 1-CASE order of Locals wines placed either online using the coupon code FRSHIP9 or by telephone using the same code. This offer is only valid for orders placed between August 17th and August 24th. Remember that your additional 5% discount applies on all orders placed by September 7th.

Enjoy the rest of your summer, stay cool and come visit us again at Locals soon!

Cheers,

Carolyn, Tim and Diane

2005 McFadden Zinfandel

\$19 Retail, \$15.20 Club Price
\$14.25 45-day follow-up price
Bob Swain, Winemaker

2005 Hawley Zinfandel

\$25 Retail, \$20 Club Price
\$18.75 45-day follow-up price
John Hawley, Winemaker

2005 Eric Ross Zinfandel

\$27 Retail, \$21.60 Club Price
\$20.25 45-day follow-up price
Eric Luse, Winemaker

**2004 Ramazzotti
Ricordo Zinfandel**

\$28 Retail, \$22.40 Club Price
\$21 45-day follow-up price
Joe Ramazzotti, Winemaker

**2006 Hawley
Late Harvest Zinfandel**

\$22 Retail, \$17.60 Club Price
\$16.50 45-day follow-up price
John Hawley, Winemaker

**2006 Laurel Glen
ZaZin Zinfandel***

\$17 Retail, \$13.60 Club Price
\$12.75 45-day follow-up price
Patrick Campbell, Winemaker

*The 6 wines above, which include the 2006 Laurel Glen ZaZin are for members who live in states in which we are able to ship Laurel Glen Wines. The alternate Peterson 150 Zin, below, is for the members who live in non-Laurel Glen states.

Peterson 2004 150 Zinfandel*

\$15 Retail, \$12 Club Price
\$11.25 45-day follow-up price
Fred Peterson, Winemaker

Locals is open
Wednesday through Monday
from 11AM to 6PM
and Tuesdays by appointment.

We always enjoy hearing from you .
Drop us a line at:
Box 124, Geyserville, CA 95441.
Or email us at:
yummy@tastelocalwines.com.
