



# Locals Choice Wine Club

June 2009 Tasting Notes

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Hello again Locals Choice Club members,

Time flies by don't you think? Here we are with your next quarterly selections of wonderful wine and summer has only just begun. On my morning walk today through the vineyards surrounding me here in Geyserville, tiny grapes were visible on the vines and there was lot's of activity in the vineyards. (see my not so professional photograph of this to your left) This is a busy time of year and unlike the dry beginning to last summer this year the vines enjoyed a generous soaking during a 10-day set of late season rainstorms. Since then, there have been plenty of sunny and warm spring days, with only 2 days of extreme heat. Winemakers around here are saying all of this is helping to bring forth what is so far shaping up to be an excellent crop. It certainly makes for a gorgeous morning walk!

Your two wines this quarter are going to make for perfect seasonal sipping....and they are both new to the tasting room. Atrea winery joined us just weeks ago and the Peterson Zinfandel is a brand new release from one of my favorite tiny vineyards.

Those of you in our Pinks and Whites Club will also be receiving a wine from Atrea named "The Choir" which is a wonderful blend of 76% Roussane and 24% Viognier. The fruit is sourced from Atrea's organically certified estate vineyard and the grapes were harvested by hand following a "textbook ideal" growing season. The Saracina Sauvignon Blanc 2007 was sourced from four highly individualistic 100% organically farmed Mendocino County vineyards. The year 2007 was an excellent vintage for Sauvignon Blanc. The taste of fabulous stone fruit, grapefruit and floral flavors in this wine certainly proves this.

First up for those of you in the reds only club is the Atrea Old Soul Red 2005, which is a magnificent blend of 46% Zinfandel, 34% Syrah, 11% Petit Sirah and 9% Malbec. The wine recently received 91 points from Robert Parker's Wine Advocate and 90 points from Stephen Tanzer. Both are well deserved and we wanted to be sure you had the opportunity to taste this wine before it sold out. I recently asked Winemaker Alex MacGregor to tell me a bit about what makes this such a special wine and here is what he said:

"I would say the really cool aspect of the wine is the blend, which has the same varieties every year, though not always in the same proportions. The malbec provides super softness, and that soy sauce, blueberry component on the nose. Incidentally, as OSR matures the malbec, at least aromatically, seems to really pop, even at low percentages in the blend. The 2005 is fantastic in this way. The zin is of course the berry fruit component, and alcohol for that sweet (but not sweet) impression on the palate. The petite lends pepper notes on the nose, and colour and structure. The syrah hails from the Gibson Ranch in McDowell valley. Carol Meredith at UC Davis used that vineyard for some DNA testing and confirmed that the original vines, planted in 1899, are in fact syrah, with pelorsin, grenache noir, durif (Petite Sirah) and some unidentified white grapes mixed in the same block, the block we harvest from. We ferment that with about 40% whole clusters, and it lends a neat, sort of dusty dried lavender/thyme

note, what the French call garrigue when describing wines of the Southern Rhone. As with most blends, at least in my opinion, the sum is greater than the parts."

The first weekend that we added the Old Soul Red to our lineup in the tasting room we sold out of it immediately and promptly had to order more. I will be curious to know if you agree with our visitors and love this wine as much as they did.

Next I am pleased to have you taste the new release of the Peterson Zinfandel 2005 from the Bernier Zinyard. This is 100% vineyard designate from the tiny Bernier Zinyard is a true gem. Why call it a Zinyard? Originally Paul and Yael Bernier planted only Zinfandel on the hillside behind their house right near us here in the Northern Dry Creek Valley. Following the pioneer growers practices, in 2002 they planted a small block of Petit Sirah alongside the Zinfandel. The original vineyard was planted in 1990 and Paul personally hand watered the one acre vineyard for the first five years. It is now a traditional dry farmed vineyard and is no longer irrigated at all, a style which embodies the very roots of Dry Creek Valley viticulture and embraces time honored traditions. Paul and Yael continue to farm organically and if you are lucky enough to taste some of Yael's garlic at our local farmers market you will taste what a special place their small farm has become. The wine you are about to taste is made up of 88% Zinfandel and 12% Petit Sirah with spicy cherry and ripe mixed berry aromas melded with toasty oak, earth tones and a touch of freshly ground white pepper. Winemakers Fred and Jamie Peterson told me they love the wine paired with Duck Confit but have enjoyed it equally well with a Pizza so it sounds like you cannot go to far wrong. Only 200 cases of this wine were produced.....so enjoy this bottle soon and let us know right away if you would like us to put some more aside for you.

We certainly hope that you enjoy these two wines as much as we have been in the tasting room. As always here are some food pairing suggestions and recipes from Diane for you to explore. [www.tastelocalwines.com/recipes/](http://www.tastelocalwines.com/recipes/)

As always we look forward to seeing you soon either virtually or here at Locals in good old downtown Geyserville.

Cheers,

Carolyn

To thank you for your continued patronage, we offer you a week of free shipping. Your free shipping code this month is FRSHLC69 and your order window is between Friday, July 17th and Friday, July 24th. (**Maximum** order for free shipping is 3 cases with a **maximum of one case to Alaska and Hawaii**) Your 45-day follow-up discount applies to all orders placed before July 31, 2009.

<i>Locals Choice Club Selections</i>	
<b>2005 Atrea Old Soul Red, Mendocino County</b>	<b>2005 Peterson Zinfandel Bernier Zinyard, Dry Creek Valley</b>
\$25 Retail, Club Price \$21.25	\$26 Retail, Club Price \$22.10
45-day follow up price \$20	45-day follow up price \$20.80

<i>Locals Choice Pinks and Whites Club</i>	
<b>2007 Saracina Sauvignon Blanc, Mendocino County</b>	<b>2007 Atrea The Choir, Mendocino County</b>
\$23 Retail, Club Price \$19.55	\$20 Retail, Club Price \$17
45-day follow up price \$18.40	45-day follow up price \$16

Locals is open Everyday from 11am to 6pm.

We always enjoy hearing from you .

Drop us a line at:

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