



Total Locals Wine Club

July 2009 Tasting Notes

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Hello Total Locals Club members,

As the grapes all around us here in Geyserville continue to ripen we are enjoying wonderful summer weather with warm days and cool evenings. Our winemakers tell us there may be a great vintage in the making which promises many yummy wines to follow.

Often our visitors ask how we are able to choose among so many wonderful wines to include in your wine club and the answer is pretty unscientific. We send you what we really love ourselves and for just over seven years now it seems that we have been making some good decisions. Many in our business argue that sending small production wines to your wine club is no way to make money because the wines always sell out, but we believe the value in the Locals Clubs is that you can discover and receive wines from us that are usually difficult or impossible to find anywhere else. This way you get the first chance to taste them, and potentially order more while taking advantage of your follow up discount before the wines sell out.

One such wine is the newly released 2007 Ramazzotti Cabernet Franc from the Alexander Valley. Joe Ramazzotti made 87 cases of this Estate Grown beauty just for Locals and so far I can honestly say that pretty much everyone that has tasted it has taken some home. Needless to say it will not last long as the supply is so limited so I wanted to be sure my best customers had a chance to taste the wine.

This quarter we also introduce you to our latest winery addition by including the 2005 Atrea Old Soul Red, which is a magnificent blend of 46% Zinfandel, 34% Syrah, 11% Petit Sirah and 9% Malbec. This wine recently received 91 points from Robert Parker's Wine Advocate and 90 points from Stephen Tanzer. I asked Winemaker Alex MacGregor to tell me a bit about what makes this such a special wine and here is his response.

"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 color 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



"Antonia's Twin Sister Antoinette"
Work by Bradford Brenner
currently showing at Locals

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.”

Since we are loving blends around here at the moment we also bring you the 2007 Struttin’ Red from Eric Ross Winery which is described as being a robust celebration of select vineyards, honed to a fine cross section of Syrah, Cabernet Franc, Petite Sirah and Zinfandel. Also included is the very popular 2006 Shinbone from Peterson Winery which combines 67% Shiraz with 33% Cabernet Sauvignon.

Rounding out this collection are two of our current favorite Zinfandels. First comes the 2007 Hawley Zinfandel from the Ponzo Vineyard in the Russian River Valley. You may remember the 2006 vintage of this wine, which we sent you last July, was a multi medal winner. The 2007 is destined to follow in its footsteps. The same can be said for the 2007 Dark Horse Zinfandel from the Treborce Vineyard in the Dry Creek. Made by the ultimate cowboy, Mike Loykasek. If you ever get the chance to meet Mike you will not soon forget him! Both these wines would compliment just about any of your very best BBQ recipes and summer grilling ideas.

Full tasting notes on each of the wines above can be found on our website here www.tastelocalwines.com/tasting_notes/ and some recipe and food pairing suggestions are right here www.tastelocalwines.com/recipes/

As always, please don’t forget to take advantage of your free shipping window starting on August 21, 2009 and ending on August 28, 2009 (Please note that the maximum order for free shipping is three cases per club member with a maximum of one case to Alaska and Hawaii) Your 45-day follow up discount applies to all orders placed by September 3, 2009 and your free shipping code is TLSUMRFUN. If you have questions or need additional suggestions just give us a call at 707-857-4900 and we would be pleased to assist.

Please note that our shipping company will hold wines headed for hot parts of the country until they can be sure your wine will arrive in good condition.

Here is wishing you a wonderful summer....and we hope you visit us either in person or virtually as often as can.

Cheers,

Carolyn

**2005 Atrea Old Soul Red Blend,
Mendocino County**
\$25 retail, \$20 club price,
\$18.75 45-day follow-up price

**2007 Eric Ross Struttin Red,
California Red Wine Blend**
\$24 retail, \$19.20 club price,
\$18 45-day follow-up price

**2006 Peterson Shinbone ,
Shiraz-Cab Blend, Dry Creek Valley**
\$26 retail, \$20.80 club price,
\$19.50 45-day follow-up price

**2007 Hawley Zinfandel,
Ponzo Vineyard, Russian River Valley**
\$25 retail, \$20 club price,
\$18.75 45-day follow-up price

**2007 Dark Horse Zinfandel,
Treborce Vineyard, Dry Creek Valley**
\$34 retail, \$27.20 club price,
\$25.50 45-day follow-up price

**2007 Ramazzotti Cabernet Franc,
Estate Grown, Alexander Valley**
\$45 retail, \$36 club price,
\$33.75 45-day follow-up price

Locals is open
Everyday from 11AM to 6PM.

We always enjoy hearing from you .
Drop us a line at:
Box 124, Geyserville, CA 95441.
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