



Locals Choice Wine Club

September 2009 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 Locals Choice Club members,

Harvest is upon us here in the wine country as evidenced by all the increased activity in the vineyards and along the country roads. There are the bleary eyes of winery workers who have been up all night picking grapes while it is still cool outdoors, and the drone of the mechanical harvesters in the vineyards all working together to bring in another crop. Kicking off the annual North Coast grape harvest, a dozen workers plunged into a dark Sonoma Valley vineyard before dawn this past week and emerged with a surprising find — a far larger crop than expected. The harvest is getting underway nine days later than last year, the result of a cooler than average growing season. The perfect ripening weather has optimism high for a great vintage, but it's the size of the harvest itself that has Wine Country abuzz this year.

The folks in the know at the Sonoma County Winegrape Commission say they expect a crop of around 200,000 tons for Sonoma County this year. That would be up 18 percent from last year's anemic crop of 169,000 tons, but well short of the 216,000 ton bumper crop that walloped the industry in 2005.

A lot of hard physical work lies ahead in the weeks to come laced with worry about weather, temperature, transportation, supplies and a myriad of other concerns but it is always worth it in the end. The fruit of this labor brings us the wonderful wines that we are then able to introduce to you.

For our September selections we bring you two wines that are very different from each other. Those of you that have either met or know his history know that Mike Loykasek could easily be described as a wild and crazy guy. Named 2007 Winemaker of the Year at the Sonoma County Harvest Fair, winemaker Mike has been blazing new trails throughout California for the past two decades. After well publicized stops consulting on several other well known local brands, Mike decided to go it alone and Dark Horse Wines is the result.

We think you are going to like his irreverent 2007 Gunfighter Second Notch as much as our customers here in the tasting room have been. It is a blend of Syrah, Zinfandel and a bit of Cabernet Sauvignon and we can barely keep this wine in stock. Ever eloquent when it comes to his wines, here is a bit of what Mike has to say on his back label:

"The Gunfighter stands in the shadows. He listens as the saddle tramps talk up their bandit blends. Gunfighter steps out and says lets take it to high noon. Let's throw down boys. He knows his blend of Zinfandel, Syrah and Cabernet Sauvignon is bullet proof. But Miss Kitty's wink is all it took and the gunfighter was heading upstairs....."

I will just let you read the rest for yourselves while you are enjoying the wine!

The second wine is the newly released 2007 Hawley Pinot Noir from the Oehlman Vineyard in the Russian River. This wine is made by John Hawley whose background includes over 25 years of experience, including ten as founding winemaker at Clos du Bois and six as chief winemaker for Kendall-Jackson. John Hawley demonstrates a level of expertise that is hard to match in the industry. This Pinot Noir was grown on a steep South East facing slope located on Vine Hill just outside Sebastopol which is planted with the Martini clone and farmed by Karl Oehlman and his family. The resulting wine is a complex Pinot Noir with notes of coffee and vanilla to complement the deep cherry and raspberry flavors from the grapes. I personally love the long silky finish.

Those of you that have selected our Pinks and Whites club will be receiving the newly released 2008 Hawley Viognier and 2008 Peterson Bianco Sauvignon Blanc, both big tasting room favorites.

Full tasting notes on all of the wines can be found on our website by clicking here www.tastelocalwines.com/tasting_notes/ and once again Diane, our resident food and wine pairing expert, has selected some recipes for you to try out so click here www.tastelocalwines.com/recipes/ to take a look. There are mushrooms for the pinot, a Chorizo to pair with the spicy Second Notch and a lemon chicken suggestion which will pair well with several of this quarters' wine picks.

As the trucks laden with freshly picked grapes continue to roll by the tasting room here in Geyserville I wish you all a wonderful fall season filled with sumptuous sipping.

Cheers and Enjoy!

Carolyn

To thank you for your continued patronage, we offer you a week of free shipping. Your free shipping code this month is LCCS99 and your order window is between Friday, October 23rd and Friday, October 30th. (**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 November 13th, 2009.

<i>Locals Choice Club Selections</i>	
2007 Hawley Pinot Noir, Oehlman Vineyard, RRV	2007 Dark Horse Gunfighter Second Notch, Sonoma County
\$33 Retail, Club Price \$28.05 45-day follow up price \$26.40	\$16 Retail, Club Price \$13.60 45-day follow up price \$12.80

<i>Locals Choice Pinks and Whites Club</i>	
2008 Peterson Bianco Sauvignon Blanc, Dry Creek Valley	2008 Hawley Viognier, Sonoma County
\$12 Retail, Club Price \$10.20 45-day follow up price \$9.60	\$23 Retail, Club Price \$19.55 45-day follow up price \$18.40

Locals is open Everyday 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.