



# Locals Choice Wine Club

December 2009 Tasting Notes

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Hello again Locals Choice Club Members,

Here in little old Geyserville we kicked off the holiday season with our second annual lighting of the Olive Trees and the arrival of Santa on one of those relatively balmy evenings we still get to enjoy around here this time of year. It is strange to think that some of you are all bundled up in your winter coats or knee deep in snow already while the sun is still shining on the now dormant vines all around us. It is quiet in the vineyards now after the frenzy of harvest and a bit quieter in town as the tourist season winds down. A great time for a visit if you can squeeze a little free time into the holiday craziness.

Since many of you cannot make it to Northern Sonoma County, we will bring it to you.....with two wonderful wines which represent this area beautifully and will bring joy to your holiday tables or just sitting around the fireplace.

Your wines both come from vineyards very close by the tasting room. A mere stones throw away in fact, primarily although not exclusively from Alexander Valley. The AVA of Alexander Valley is the largest and most fully planted wine region in Sonoma County (15,000 acres) and was named for Cyrus Alexander who was the first to establish vineyards in the area dating back to 1843 and granted AVA status in 1984. The microclimates of daylight warmth, cool evening variances and early morning fog makes for excellent grape growing conditions. Rich, fleshy, voluptuous qualities are associated with the valley's wines due to the warm climate which ripens the grapes, primarily Cabernet Sauvignon and Merlot and most recently Sangiovese.

The Ramazzotti 2007 Raffinto Super Tuscan style Sangiovese blend includes Merlot, Cabernet Sauvignon, Cabernet Franc and Syrah all grown in the Alexander Valley. The Sangiovese grapes are grown at the Ramazzotti estate vineyard which sits on the ridge which separates Dry Creek Valley from the Alexander Valley appellation. According to Joe Ramazzotti, it is this combination that makes the Raffinto so special with tastes of cherries and plums, and a spiciness that gives it a distinctive flavor. Although a young wine; 2007 was a year in which the grapes ripened fast but the quality was terrific. You may want to indulge immediately and purchase more for some aging.



As for the lush wines produced by Alexander Valley, Bill Arbios knows a great deal. His 100 percent Cabernet Sauvignon for his Arbios Cellars Winery is grown on a mountain top in Alexander Valley and does not disappoint. Arbios Cellars was created by Bill in 1993 after a long and stellar background at wineries such as Lyeth, Chateau Sovereign and Fieldstone. Placing the emphasis on terroir, Bill believes in honoring the character of the fruit without over-manipulating the wine. The resulting wine is ripe and intense with rich plum and violet flavors, followed by hints of clove and vanilla – a style that has been described as a cross between the new and old world.

With the holidays around the corner, gatherings of friends and family always complete the picture and preparation of food does not fall far behind. Try out the [pasta recipe](#) paired with the Raffinto for a large crowd of 25 and the [Baked Short Ribs](#) with the Cabernet Sauvignon for an easy but elegant gathering of eight guests. Salute!

*Happy Holidays! **In French:** Joyeuses Fêtes! **Spanish:** Felices Fiestas! **Swedish:** Trevlig Helg! **In Portuguese:** Boas Festas! **In Turkish:** Mutlu Bayramlar! **In Romanian:** Sarbatori Fericite! **In Mandarin:** Jie Ri Yu Kuai **In Catalan:** Bones Festes! **In Japanese:** Tanoshii kurisumasu wo! (Have a happy Christmas) **In Italian:** Buone Feste! **In South African (Xhose):** li holide eximnandi **In German:** Forhe Feiertage **In Dutch:** Prettige feestdagen **In Hawaiian:** Hau'oli Lanui (pronounced how-oh-lay la-new-ee) **In Gaelic:** Beannachtaí na Féile **In Slovenian:** Vesele Praznike! **In Indonesian:** Selamat Hari Raya! **In Croatian:** Sretni praznici!*

Cheers from all of us here at Locals.

To thank you for your continued patronage, we offer you a week of free shipping. Your free shipping code this month is LCDEC9 and your order window is between Friday, January 8th, 2010 and Friday, January 15th, 2010. (**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 January 29th, 2010.

<b>Locals Choice Club Selections</b>	
<b>2007 Ramazzotti Raffinto Super Tuscan Style</b>	<b>2005 Arbios Cabernet Sauvignon Alexander Valley</b>
\$30 Retail, Club Price \$25.50	\$31 Retail, Club Price \$26.35
45-day follow up price \$24	45-day follow up price \$24.80

<b>Locals Choice Pinks and Whites Club</b>	
<b>2008 Peterson Sauvignon Blanc Timber Crest Farm</b>	<b>2008 Eric Ross Marsanne-Roussanne, Russian River</b>
\$16 Retail, Club Price \$13.60	\$28 Retail, Club Price \$23.80
45-day follow up price \$12.80	45-day follow up price \$22.40

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:

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