



Total Locals Wine Club

January 2010 Tasting Notes

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Hello Total Locals Club Members,

How are your New Years resolutions holding up? Did you resolve to try lots of new wines this year? We certainly hope that you did and that you are all ready for six more great selections from Locals.

Since so many of our customers seem to really enjoy our food and wine pairing suggestions we thought we would pass along a couple thoughts and ideas from a wonderful book that one of our club members recommended, and which turned out to be an invaluable resource. Titled "What to Drink with What you Eat" by Andrew Dornenburg and Karen Page, this book is based on the collective wisdom of experts at dozens of America's best restaurants. Although a lot of you tell us you just drink what you want to drink and don't think much about food pairing, we thought it would be interesting for you to see what some of the experts say on the subject.

What follows are a few suggestions to pair with your wine club selections this quarter as well as a few of our favorite quotes from the book:

Power has to be matched by power, and aroma with aroma

–Piero Selvaggio, owner Valentino (Los Angeles)

Pinot Noir

I love Pinot Noir from the Russian River Valley with steak tartare. These Pinots are richer, and have the power to combat wine killers like capers, Tabasco, etc...

– Eric Renaud, sommelier, Bern's Steak House, Tampa

Charcuterie; aged goat cheese; earthy flavored food; enchiladas; grilled or roasted quail; jambalaya; mushroom or mushroom sauces; roasted duck

Sangiovese Blends

If I was drinking a Super Tuscan I would want a meat dish like venison or game, depending on the vintner.

- Bernard Sun, beverage director, Jean-Georges Mgmt NYC

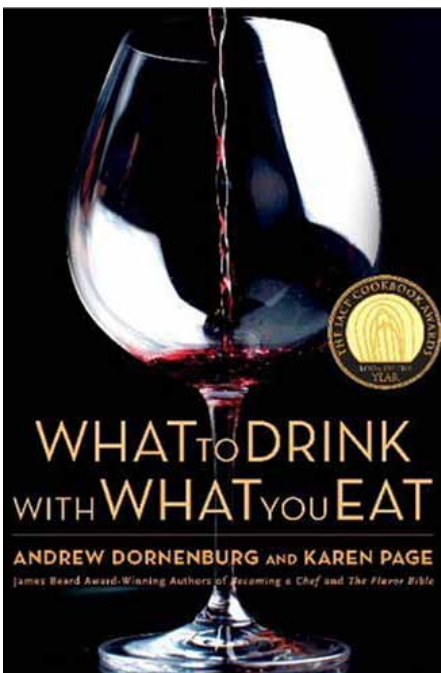
Everything goes with pizza. I especially love fruity tuscan wines.....

- Joseph Bastianich, restaurateur and owner, Italian Wine Merchants NYC

Pasta with meat sauce; pappardelle with wild boar; rosemary and thyme herbs; salumi; mushrooms gilled with olive oil

Syrah

Even though I am a vegetarian, I once lived in Greece – so lamb is the one meat I'll eat from time to time. The gaminess of lamb matches well with Old World-style reds



with animale – that is, sweat, barnyard, sausagey, or brett – a leathery flavor and fragrance. Lamb with a northern Rhone red or Syrah is like cousins meeting – the flavors will melt into each other!

– Madeline Triffon, MS, Director of wine, Matt Prentice Restaurant Group Detroit

Goose; Osso Buco; duck with Hoisin Sauce; rabbit; ribs with BBQ sauce; Cassoulet

Zinfandel

Sometimes you find combinations by accident. When I was starting out, I would try to taste as often as I could, so I would go to BYOB restaurants. I once went to a sushi bar with a bottle of Zinfandel because that is what I happened to have with me. Talk about a lesson! A light bulb went off when I tasted how the ripeness of Zinfandel is a great foil to edgier flavors like soy, sweet and sour, ponzu, and even wasabi, where it will temper the heat.

– Brian Duncan, wine director, Bin 36 Chicago

Eggplant Parmesan; Mexican food; Bacon; Pizza; Steak Au Poivre; Wasabi. Hamburgers and Ketchup; smoked food

Cabernet Sauvignon

Tannin goes with barbecue, whether in the form of iced tea or red wine...Wine is essentially barbeque sauce with alcohol in it.

– Danny Meyer, Blue Smoke NYC

The cooking technique will in part dictate the wine. If a dish is grilled and has a smoky flavor, then you look to Zinfandel, Rhone wines, and spicy Italian wines made from Syrah or Cabernet clone. These wines pick up a peppery flavor from their terroir that goes well with grilled foods.

– Peter Selvaggio, owner Valentino (Los Angeles)

Cheese, especially aged, blue and stinky; Filet Mignon; Pot Roast and Rib-Eyed Steaks; Short ribs; Chocolate, especially dark bittersweet

So there you have it folks. Take or leave these suggestions but just make sure you have fun in the pursuit of your own perfect pairing. Be sure to try and make your resolutions last through at least January. And don't forget to check this month's recipes at www.tastelocalwine.com/recipes/.

Cheers,

Carolyn, Tim, and Diane

As always, please don't forget to take advantage of your free shipping window starting on February 19 and ending on February 26 (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 March 5, 2010 and your free shipping code is TLC2010. If you have questions or need additional suggestions just give us a call at 707-857-4900 and we would be pleased to assist.

2006 Russian Hill Pinot Noir Russian River Valley

\$28 retail, \$22.40 club price,
\$21 45-day follow-up price

2005 Saracina Syrah Mendocino County

\$32 retail, \$25.60 club price,
\$24 45-day follow-up price

2008 Eric Ross Zinfandel Cody's Block, DCV

\$30 retail, \$24 club price,
\$22.50 45-day follow-up price

2007 Ramazzotti Raffinto Sangiovese Blend

\$30 retail, \$24 club price,
\$22.50 45-day follow-up price

2006 Peterson II Granaio Sangiovese Blend

\$28 retail, \$22.40 club price,
\$21 45-day follow-up price

2007 Dark Horse Peacemaker Cabernet Sauvignon Diamond Mtn.

\$20 retail, \$16 club price,
\$15 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.
Or email us at:
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