



Total Locals Wine Club

April 2010 Tasting Notes

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Hello again Total Locals Club members,

Welcome to Spring!

Here in Geyserville we are well into bud break along with sunny weather and the occasional April shower and threat of light frost to keep our winemakers on their toes. It feels like it has been a long winter and for many probably a pretty tough one at that, but the good news is that this is the season of renewal. It is time to venture out into the garden again, time for graduation celebrations, neighborly chats over the garden fence and entertaining friends. With this in mind we want to give you some useful guidelines for pairing these wine club selections with different types of cheese and hors d'oeuvres.

Wine and cheese always just seem to naturally go together but there are some basic guidelines that it is a good idea to keep in mind. Many say that texture is your big window into the flavor of cheese so it pays to pair textures of cheese with wine. The texture of a cheese be it soft, hard, or something in between is probably the most important gauge when you are looking for a compatible wine. Pairing cheese with red wines can sometimes be a bit more of a challenge than pairing with a white but the payoff when you get it right is amazing. And red wines can stand up to more pungent flavors in cheese. Keeping your club wines in mind, a Zinfandel blend, a Cabernet Merlot blend, a Merlot, Cabernet Sauvignon and a Syrah here are some suggestions that might work for you.



Work by gen zorch currently showing at Locals

Semi-hard cheeses, despite the fact that they are often more flavorful and complex, paradoxically are often the easiest to pair with red wine due to their natural balance of salt, acidity and Umami. When you go to uncork your Cabernet try to select a cheese that is a little "older". A more aged cheese will often share some of the same qualities embodied in your wine: earthiness, perhaps some nuttiness, and coffee or caramel flavors. Zinfandel, Syrah and Merlot will also find companionship with many semi-hard cheeses such as Emmentaler, Gruyere and Cheddar.

Below is a handy chart for your use in party planning with red wine and cheese!

Cabernet Sauvignon – Cow's milk cheeses and milder blues such as Gouda for a perfect balance of salty, sweet and meltingly smooth on the tongue or a blue such as Gorgonzola, Stilton or Cabrales, a mix of cow, sheep and goat cheese with a semi-soft, crumbly texture. Pair with Arbios 2005 or Peterson 2005 Cabernet Sauvignon

Merlot – Sheep’s milk cheese and Alpine style cow’s milk cheeses for example Pecorino Romano or Manchego which originated in Spain near the plains of Toledo and was made from the milk of Manchego sheep. It has a rich, mellow taste. Pair with Dark Horse Andrew Peacock Merlot 2007 or Ramazzotti Regale 2006

Syrah – the dark berry and tar flavors in syrah meld well with sheep’s milk cheese like Fontina, Parmigiano-Reggiano or Banon de Chalais which hails from the hillsides of Provence and is a cow’s milk cheese wrapped in fresh chestnut leaves that are briefly steeped in brandy. Pair with Russian Hill Syrah Ellen’s Block 2005

Zinfandel – because of the fruity quality of this grape, cheese can be on the saltier side and definitely creamy such as Port Salut, Provolone, or Smoked Gouda. Gruyere can also be paired with Zinfandel with its nutty, slightly sweet taste with musty and mushroomy notes. Pair with Ramazzotti Ricordo

And we recommend when assembling a collection of cheeses to have different offerings in addition to the wedges of cheese such as honey-drizzled blue cheese with candied walnuts or melon skewered with a small chunk of Parmigiano-Reggiano or Feta. The recipes assembled for this cheese fest include a Crostada with Dried Apricots and Taleggio and Sourdough Bread with Marinated Manchego Cheese and Roasted Peppers. A Balsamic Fig Spread with Roasted Grapes is also included and is a wonderful accompaniment to cheese and bread. And the final recipes are a Fried Brie with Nut Crust and the Baked Polenta with Fontina Cheese. [Click here for this month’s recipes.](#)

No matter which direction you go, be it a cheese selection or a combination of hors d’oeuvre and cheeses we don’t think you can go wrong with our suggestions. If you come up with some great pairings of your own we always like to hear about them as well. Remember that spring is a time for coming out of hibernation and smelling the roses, enjoying the warmer weather and sharing time with friends so let’s all raise a glass to good times ahead. Cheers!

Carolyn, Tim and Diane

Be sure to become a Fan of Locals Tasting Room on Facebook at www.facebook.com/localstastingroom so that you enter our contests, receive information about our best discounts and be kept up to date on all our news. As always, also please don’t forget to take advantage of your free shipping window starting on May 21st and ending on May 29th (*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 June 4th, 2010 and your free shipping code is TLC4455. 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 Ramazzotti Ricordo
Zinfandel Blend, DCV**

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

**2006 Ramazzotti Regale
Cab-Merlot Blend, Alexander Valley**

\$35 retail, \$28.00 club price,
\$26.25 45-day follow-up price

**2007 Dark Horse Andrew Peacock Merlot
Napa County**

\$12 retail, \$9.60 club price,
\$9 45-day follow-up price

**2005 Arbios Cabernet Sauvignon
Alexander Valley**

\$31 retail, \$24.80 club price,
\$23.25 45-day follow-up price

**2005 Peterson Cabernet Sauvignon
Bradford Mtn. DCV**

\$35 retail, \$28 club price,
\$26.25 45-day follow-up price

**2005 Russian Hill Syrah
Ellen’s Block, RRV**

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

Locals is open
Everyday from 11AM to 6PM.

We always enjoy hearing from you .
Drop us a line at:
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