



# Locals Choice Wine Club

June 2010 Tasting Notes

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Hello again Locals Choice Club members,

Summer has unofficially begun now that Memorial Day Weekend has come and gone. In Geyserville we have just experienced one of the rainiest springs on record! There is a palpable impatience to have some consistent sunshine. The winemakers were a bit worried about overall temps in the area and are also eagerly awaiting the help of sunshine. Depending on the local temperatures 40 to 80 days after bud break, the process of flowering begins with small flower clusters appearing on the tips of the young shoots looking like little buttons. Flowering occurs when average daily temperatures stay between 59–68°F which in the Northern Hemisphere wine regions is generally around mid May. A few weeks after the initial clusters appear, the flowers start to grow in size with individual flowers becoming observable. Assuming no more heavy rains come our way, the stage of fruit set follows flowering almost immediately. Next the fertilized flower begins to develop a seed and a grape berry to protect the seed. At this point all is good to go and the ripening process normally takes place around 40-50 days after fruit set. In our area this will be around the end of July and into August.

So, that brings you up to date on happenings in our Sonoma County vineyards. As we get ready to celebrate the official start of summer with the Summer Solstice on June 21st we are counting on the nice warm weather to produce a long ripening season with no more surprises. The word Solstice derives from a combination of Latin words meaning “sun” and “to stand still.” As the days lengthen, the sun rises higher and higher until it seems to stand still in the sky.

As a major celestial event, the Summer Solstice results in the longest day and the shortest night of the year. Worldwide, interpretation of the event has varied from culture to culture, but most cultures have recognized this time as a sign of fertility, involving festivals, gatherings or other rituals. These long summer days lend themselves beautifully to celebrations of your own with lots of chances to enjoy our wines paired with great foods, especially while picnicking after a hike, at an outdoor concert or just at the river. We were able to take a peek at a picnic cookbook recently, gingerly shared with us by Susan Arbios of the Arbios/Praxis Winery, since it was given to her by her mom in the early 1970’s. The book starts with, “A picnic is a ritual, a ceremony in sharing food with friends. Dining outdoors makes the experience distinctive and



exhilarating. Our senses are heightened, and we are especially receptive to the pleasures of eating. A certain ambience is created which puts everyone in the best of spirits..."

With that in mind this quarter we are including a new white wine for those of you who are not Reds Only wine club members. The Eric Ross Albarino is a perfect accompaniment for picnic fare as is the Zinfandel from Dark Horse. Reds Only Club Members will receive the Grenache (instead of the Albarino) from Ramazzotti which seems to be a natural match to the tanginess of goat cheese.

Diane, our recipe guide has included several recipes for the picnics in your near future which you can see by clicking here: [www.tastelocalwines.com/recipes/](http://www.tastelocalwines.com/recipes/). And as always full tasting notes on your club wines can be found on our website here: [www.tastelocalwines.com/tasting\\_notes/](http://www.tastelocalwines.com/tasting_notes/)

To thank you for your continued patronage, we offer you a week of free shipping. Your free shipping code this month is LCJUNEL and your order window is between Friday, July 23, 2010 and Friday, July 30, 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 August 6, 2010.

Cheers,

Carolyn, Tim and Diane

**PS.** Don't forget, this month members of the **Locals Choice Reds Only Club** will be getting the two red wines, and members of the **Locals Choice Club** will be getting one red and one white wine selection. Members of our **Pinks and Whites Club** will be receiving 2 white wines.

<b>Locals Choice Club Selections</b>	
<b>2007 Dark Horse Zinfandel Treborce Vineyard, Dry Creek Valley</b> \$34 Retail, Club Price \$28.90 45-day follow up price \$27.20	<b>2009 Eric Ross Albarino, Lodi Bokisch Vineyard</b> \$24 Retail, Club Price \$20.40 45-day follow up price \$19.30
<b>Locals Choice Reds Only Club</b>	
<b>2007 Dark Horse Zinfandel Treborce Vineyard, Dry Creek Valley</b> \$34 Retail, Club Price \$28.90 45-day follow up price \$27.20	<b>2008 Ramazzotti Grenache Noir Dry Creek Valley</b> \$35 Retail, Club Price \$29.75 45-day follow up price \$28.00
<b>Locals Choice Pinks and Whites Club</b>	
<b>2009 Portalupi Bianco Blend</b> \$15 Retail, Club Price \$12.75 45-day follow up price \$12.00	<b>2009 Eric Ross Albarino, Lodi Bokisch Vineyard</b> \$24 Retail, Club Price \$20.40 45-day follow up price \$19.30

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](mailto:yummy@tastelocalwines.com).