



Total Locals Wine Club

July 2010 Tasting Notes

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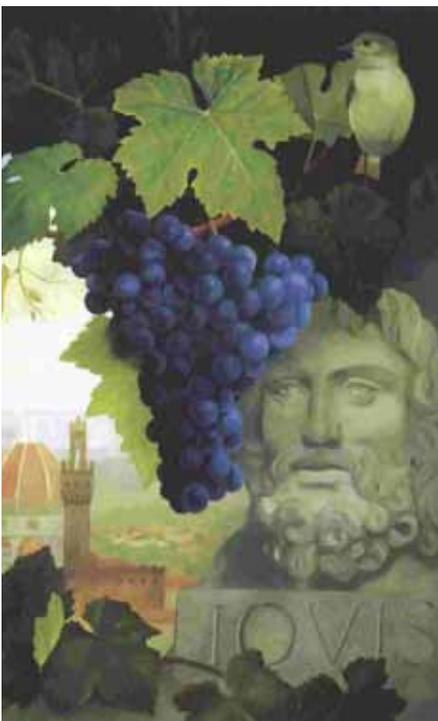
Happy Summer to our Total Locals Club members,

Things are heating up temperature wise around Geyserville as they seem to be doing in various parts of the country. For those of you who do not always read all the way through to the end of our emails, and are shipping customers, we wanted to reassure you that we will likely be holding some of your club wines at our temperature controlled warehouse until shipping conditions to your part of the country are optimal. Since many of our wines are produced in such small quantities and sell out quickly, we wanted to be sure to save them for you even if you do not receive them till the weather breaks. So no worries!

This quarters wine selections represent a nice diverse group of varietals and we thought it would be fun to delve into some lesser known facts about a few of them. For example, it is pretty well known that Italian immigrants from Tuscany probably introduced the Sangiovese grape to California in the late 1800s, but did you know that it is widely believed to have been right here in Geyserville at what was then the Segheshio Family's "Chianti Station"? In the early 1990's there were 200 acres planted to Sangiovese and by 2003 that number rose to almost 3,000 acres across the state of California.

The cultivation of Sangiovese in Tuscany can be traced back through the centuries to ancient Greece and Rome where the word Sangiovese is derived from Latin "Sanguis Jovis", or "The Blood of Jupiter". Today in California the style of Sangiovese tends to be more fruity than its Tuscan counterparts. It remains Italy's most commonly planted red grape varietal with over a dozen distinct clones. Sangiovese's high natural acidity, tannin structure ranging from medium-soft to firm, and moderate alcohol make it a very food friendly wine and it is classically paired with any tomato based dish. Entertain your summer guests with some of these Bruschetta ideas. (You can find the recipes at: <http://www.tastelocalwines.com/recipes/>)

Did you know that the Zinfandel grape was first discovered around 6000 BCE with wine making following shortly after? Croatia's indigenous varieties of Zinfandel formed the basis of its wine industry in the 1800's but was wiped out by the phylloxera epidemic of the late 19th century with cuttings eventually making their way to the east coast of the United States. During the California Gold Rush, the Zinfandel grape was brought from the hothouses on the east coast to the sun of Napa and Sonoma and by the end of the 19th century it was the most widespread variety in California. Prohibition took its toll on the vineyards but by the early 1970's one British wine writer wrote about a fascinating Californian grape which he described as "a California original, grown nowhere else" and "California's own red grape".



Lately we are hearing more and more about Tempranillo and our own Eric Luce of Eric Ross Winery seems to be a trailblazer since he just released a new Struttin' Red, a blend of Tempranillo and Garnacha which is included in this wine club selection. Tempranillo is the primary red wine grape for much of Spain and since it needs only a short growing season and has a tendency to ripen early its name literally translates to "little early one".

Tempranillo gained fame in the late 1800s when several of the famous Bordeaux Châteaux looked to Spain for grapes after phylloxera had destroyed their vines. The grape was brought to America, possibly as seeds, with the Spanish Conquistadors in the 17th century, where it has largely retained its genetic identity and still strongly resembles its Spanish ancestors. In 1905, Frederic Bioletti brought Tempranillo to California where it received a cool reception not only due to approaching Prohibition, but also because of the grape's dislike of hot, dry climates. It was much later, during the 1980s that Californian Tempranillo-based wine production began to flourish. Production in this area more than doubled since 1993.

Tempranillo takes well to both oak and bottle aging, and can be extraordinarily long-lived. The wines are ruby red in color and look for flavors and aromas of dried cherries, spices, black currants and a wide range of earthy components such as dust, tobacco and black olives and good minerality. Frequently you can find it blended with Grenache, Carignane and, more recently, Cabernet Sauvignon. The Struttin Red Tempranillo-Garnacha blend comes from vineyards in Lodi, next to the Mokuleme River which provides much the same kind of cool-foggy conditions as the Russian River Valley when the 40 degree swing occurs in the evenings to cool the grapes down. Look at the recipe for Chicken and Chorizo Paella for a perfect pairing. (You can find the recipes at: <http://www.tastelocalwines.com/recipes/>)

Carolyn, Tim and Diane

As always, please don't forget to take advantage of your free shipping window. Because of some weather holds on club shipments this summer we will push back free shipping to start on September 24th and end on October 1st to ensure that all of you have had an opportunity to taste your club wines. *(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 October 1st, 2010 and your free shipping code is TLCWN33. If you have questions or need additional suggestions just give us a call at 707-857-4900 and we would be pleased to assist.

**2007 Ramazzotti Sangiovese
Dry Creek Valley**
\$25 retail, \$20 club price,
\$18.75 45-day follow-up price

**2006 Saracina Syrah Rodger's Creek
Sonoma Coast**
\$32 retail, \$25.60 club price,
\$24 45-day follow-up price

**2009 Eric Ross Struttin' Red
Tempranillo Blend, Lodi**
\$28 retail, \$22.40 club price,
\$21 45-day follow-up price

**2007 Praxis Merlot
Alexander Valley**
\$19 retail, \$15.20 club price,
\$14.25 45-day follow-up price

**2007 Peterson Zinfandel
Dry Creek Valley**
\$23 retail, \$18.40 club price,
\$17.25 45-day follow-up price

**2008 Dark Horse Gunfighter
Third Notch Zin Blend, DCV**
\$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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