



# Total Locals Wine Club

October 2010 Tasting Notes

[www.tastelocalwines.com](http://www.tastelocalwines.com)

707. 857.4900

## MAIL

---

p.o. box 124  
geyserville, california 95441

## PHONE

---

707.857.4900

## FAX

---

707.857.1885

## WEB

---

[www.tastelocalwines.com](http://www.tastelocalwines.com)

## EMAIL

---

[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com)

Hello again Total Locals Club members,

October is all about Harvest, Halloween and Holiday preparations. The harvest part is in full swing around here, and moving at a breakneck pace now that the weather has finally cooperated by finishing things off and ripening the grapes enough to pick. The vineyards are full of activity and the roads are full of grape laden trucks transporting the 2010 vintage to be crushed. Predictions regarding the vintage always abound, but despite the challenges, growers are optimistic about the potential quality of the 2010 crop, though most believe it will be smaller than usual.

October always starts with results from the Sonoma County Harvest Fair called "The Academy Awards of Sonoma County" bringing nice results for several of our wineries with a few of them in the selection this quarter. The contest, now in its 36th year, began in 1974 with 59 entries, mushrooming to 1,084 this year, all produced from Sonoma County grapes. [Click here to see a full list of awards.](#) As Dan Berger, a local wine commentator writes, "What I like most about judging this event is that Sonoma County makes some really lovely wines in a wide range of styles, and in the three decades I've done this (I began judging here in 1981), I have seen the overall quality of the wines rise significantly." Professional judges have been known to comment that they look forward to judging this fair because it's the competition in which progressive, trendy and new wine styles and flavors are first recognized for the American public.

Total Locals October 2010 starts with two Zinfandels. First is a Peterson favorite called Old School Zinfandel which is not only tasty but always has a humorous story on it's label to get things started. As Fred Peterson says, this wine is his "easy-drinking, no-thinking" Zin full of mixed berries, plenty of spice and creamy oak. The second Zinfandel is the new vintage of the Dark Horse 2008 which is an award winner. The aforementioned Dan Berger writes of Zinfandel, "After talking about the pioneers who began 150 years ago as orchardists, botanists, and nursery folk, and the early plantings of grapes (including the long-forgotten Mission grape), Zinfandel becomes a key reason that California eventually developed as a garden spot for great wine in the United States. A grape variety that seems unique in many ways, and a breed apart from other *Vitis Vinifera* vines, it yields a wine that can be dramatically fruity, deeply flavored, and usually relatively high in alcohol. That last trait isn't universal, but to avoid harvesting green berries from uneven-ripening plants, which might give the wine an herbal flavor, many farmers harvest the grape later, which makes for a higher alcohol wine." When it comes to pairing the wine with food, the big flavors we enjoy in fall and winter are ideal. Braised meats, slow-cooked Italian sauces, creamy polenta, traditional American pizza, barbecued ribs and burgers are all excellent choices with this wine.

Next in the line-up are two blends; the award-winning 07 Ramazzotti Raffinto, a Super Tuscan style Sangiovese Blend and the 06 Atrea Old Soul Red, a Zinfandel blend from John Fetzer's winery, both of which pair perfectly with bold Sunday suppers in cooler weather. Alex MacGregor, winemaker for Saracina, writes of the Old Soul Red, "Dark ruby in color, this wine's nose reveals ripe strawberry and red raspberry fruit, mocha, a hint of white pepper and a side note of classic Malbec baking spices. The flavors are jammy, ripe and expressive, and the tannins are creamy, supple and well integrated.



The wine continues to deliver the Old Soul Red message of imminent, satisfying drinkability on release without sacrificing the merits of aging potential."

And now, we are happy to introduce our newest winery in the tasting room...Pendleton Estate Winery, founded in 2005, is a small family-owned boutique winery, situated in the northwest rolling hills of Alexander Valley. The award-winning (including a Gold Medal in 2009 at the Harvest Fair) Petite Sirah included in this wine club offers very seductive and explosive aromas of rich ripe dark berries and cherries, according to Mike Pendleton, owner and winemaker. He continues by mentioning the forward fruit with layers of luscious plum and black berries. Spicy hints of white pepper produce a very complex, big jammy Petite Sirah.

Petite Sirah has an interesting and mysterious history. There has been some confusion between true Petite Sirah and a number of other grapes that were sometimes planted together to create a field blend. Some old vine Petite Sirah may really be a mix of these types (mostly Rhone Varietals). Genetic testing has revealed that Petite Sirah originated in the Rhone River Valley of France. The gentleman who created it combined Syrah with a grape called Peloursin and named the result after himself - Durif. The Durif grape didn't really take off in France. In California it has often been used as a blending grape with Zinfandel or Cabernet Sauvignon. This sometimes intense wine is dark purple in color with fruity or floral aromas and flavors commonly described as white or black pepper. There is also spice plus dark berries: boysenberry, black raspberry, blackberry and a bit of earth. Occasionally there will be hints of chocolate or mocha. Petite Sirah can be tannic which allows it to age well. Decanting the wine (Pendleton uses Stelvin Closures primarily) or simply allowing it to breathe for several hours before serving can soften the wine. Petite Sirah pairs well with grilled and barbequed foods, especially steak.

Since Thanksgiving is not far off, we decided to also include the perfect wine pairing for your feast, the new 09 Eric Ross Pinot Noir, Saralee Vineyard from the heart of the Russian River Valley and farmed by Saralee & Rich Kunde. This new Pinot is light enough to pair perfectly with turkey but vibrantly spicy to accommodate all the side dishes at the table. Once you taste this Pinot we are sure you will agree and be on the phone ordering more (with your follow-up discount) for your family gathering.

Full tasting notes on all of your wine selections can be found by clicking here [http://www.tastelocalwines.com/tasting\\_notes/](http://www.tastelocalwines.com/tasting_notes/) and recipes which pair to the wines can also be located by clicking here <http://tastelocalwines.com/recipes/>.

All of us here at Locals wish you a bountiful harvest and holiday season. Drink lots of wine and enjoy yourselves and be sure to visit us if your travels bring you to Sonoma County.

As always, please don't forget to take advantage of your free shipping window starting early on November 5, 2010 and ending on November 12, 2010 to accommodate your holiday purchases (*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 December 3, 2010 and your free shipping code is TLAUTUMN. If you have questions or need additional suggestions just give us a call at 707-857-4900 and we would be pleased to assist.

Cheers,

Carolyn, Tim, and Diane

**2008 Peterson Zinfandel  
Old School, Dry Creek Valley**  
\$18 retail, \$14.40 club price,  
\$13.50 45-day follow-up price

**2008 Dark Horse Zinfandel  
Treborce Vineyard, DCV**  
\$34 retail, \$27.20 club price,  
\$25.50 45-day follow-up price

**2007 Ramazzotti Raffinto  
Super Tuscan Style Blend**  
\$30 retail, \$24.00 club price,  
\$22.50 45-day follow-up price

**2006 Saracina/Atrea Old Soul Red  
Zin Blend, Mendocino County**  
\$25 retail, \$20 club price,  
\$18.75 45-day follow-up price

**2007 Pendleton Petite Sirah  
Ponzo Vineyard, RRV**  
\$30 retail, \$24 club price,  
\$22.50 45-day follow-up price

**2009 Eric Ross Pinot Noir  
Saralee Vineyard, RRV**  
\$45 retail, \$36 club price,  
\$33.75 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:  
[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).

---