



Total Locals Wine Club

January 2011 Tasting Notes

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Artist Shanna Bruschi "The Dancers"
New show opens at Locals 1/8/2011

A very Happy New Year to all our Total Locals wine club members. We are quite sure that those of you who still believe in making resolutions are working hard to stay the course, but here is at least one resolution that should give you pleasure and be an easy one to attain. At Locals we think this should be the winter of throwing lots of parties at home, sharing in the preparation of food with good friends and drinking lots of our yummy wines. Now is the time to open some of those wines you have been saving for a special occasion. We suggest that you consider any Thursday night in January and February a special occasion. The time is now!

To start the New Year off for you in a sweet way, we have included the Ramazzotti Rapport Dessert Wine this time. We know through our contact with many of you in the tasting room that some of you really enjoy the pleasure of sipping dessert wines after a satisfying meal, and even if a sip of the sweeter stuff is not your thing, there is sure to be someone at your get together who will be craving a sweet finish to their meal. Plus, this wonderful wine is on sale so we thought you should have some before it sells out. Just in case you would like to use the wine in a different way Diane has included some wonderful [recipes](#) that use port in the ingredients and we know you will be very pleased with the yummy results.

Did you know that until the 1960s, dessert wines were more popular nationwide than dry table wines. Today, they represent just a small portion of California's wine production.. As early as the 1500s, wines from Portugal were shipped north to England and Europe. A common practice was for shippers to add a bucket of Brandy to stabilize the wine for the long journey. In 1678 Britain declared war on France and blockaded her ports, leaving the British without their French wine that they regularly enjoyed. The search for a new and reliable source of wine spurred the wine industry in Portugal into tremendous growth.

Today's port-style wines are sweet alcohol-added wines made in the manner of Portugal's famous red Port wines: Alcohol is added to the wine during the early stages of fermentation to preserve natural grape sweetness, and the wine is subsequently aged in wood for varying periods, depending on the specific style of Port being made. Port-style wines sometimes come from native Portuguese varieties grown in California, such as Touriga Nacional and Tinta Roriz, and in other cases come from Zinfandel, Charbono, Petite Sirah, or even Cabernet. The process is to obtain a desirable level of color, flavor, and tannin by constantly pumping the juice over the must in autovinifiers; then stopping the fermentation by introducing the partially fermented wine to brandy made from the musts of previous vintages. The resulting product is rich, dark, fruity, sweet, and contains around 18-20% alcohol, assuring a long life.

Another wine in this club selection is the always sought after Peterson Super Tuscan Sangiovese Blend called Il Granaio. This California Super Tuscan as with other super Tuscan blends, offers everything one could hope for in a dry red dinner wine, combining the roundness, softness and raspberry/cherry fruit of Sangiovese and the depth, complexity, and enhanced tannins of the blending varieties such as Cabernet Sauvignon. Those of you who have enjoyed previous vintages of this wine know what to expect....and it is all good. Fred Peterson has this to say about his Il Granaio, "The intriguing blend of Sangiovese and Cabernet offers both brawn and beauty. Bring on the flatiron steak, puttanesca or braised lamb shanks over creamy polenta, and maybe a cheese platter for dessert. Though youthful and appealing now, try to cellar a few bottles, or cases, and enjoy this seductress as age refines and polishes her edges."

We often are questioned about the origins of the term and evolution "Super Tuscan" and although there are lots of versions, we think the following is pretty accurate. After World War II, Chianti (The wine from the Chianti region of Italy of which the majority grape is Sangiovese) was cheap and accessible and was easy to drink. But with the years, the wine grew increasingly disappointing and partly the problem was the Chianti formula itself, which traditionally adds white grapes. But with more popularity, the more it was lightened with white grapes turning it into a thin red wine, acidic, and unbalanced. In the 70's a handful of innovative producers began taking the first steps toward making wines that would become the opposite of this "spaghetti Chianti". They were definitely inspired by a wine called Sassicaia. These vintners planted in undesirable locations in Tuscany with imported Cabernet Sauvignon directly from Bordeaux, aged in French barriques. Piero Antinori, the owner of a very old winery in the Chianti Classico region used this Sassicaia as the model for Antinori's Tignanello, the first of its kind in 1971. The Tignanello had no addition of white grapes adding Cabernet Sauvignon later on. Other producers immediately followed suit making expensive wines from Sangiovese blended with Cabernet Sauvignon. These wines had only one thing in common: they could not be defined Chiantis. In the eyes of the law, they were considered mere table wines and it wasn't until later when the number of Super Tuscans had increased considerably that the designation "Super Tuscan" was invented.

Next up in this selection is a wine that is just perfect for cold winter nights. The unusual Lagrein is brought to you by the Arbios/Praxis winery. Bill and Susan Arbios became fascinated with this wine during a trip to the Italian Alps. The varietal has its origins in the Alto Adige, which borders Austria in northeastern Italy. Alto Adige was a part of Austria-Germany for centuries until 1919, when it was reassigned to Italy after the war; for this reason, it is still referred to as the Sudtirol, and its language and culture is still largely German. Regional foodstuffs include gulasch made from beef, veal, or pork; dumplings called canederli, often flavored with meat; wiener schnitzel; sauerkraut; and wonderful cow's milk cheeses. It is impossible to think of Lagrein as a typically Italian wine—and yet it could be, if it weren't so Germanic.

In the spirit of Praxis where Bill gets to play a little with winemaking, he decided to make a Lagrein of his own and found a vineyard producing a California Lagrein on the Central Coast. Bill and Susan believe they are currently the largest producer of American Lagrein! The wine is deep red with dark purple hues and has the body of a Merlot. There are roses and violets on the nose, while flavors of rich, ripe cherries and blueberries are accented by nuances of vanilla and chocolate. Medium-bodied with a silky mouth feel, the wine is ready to drink now, although some suggesting decanting. Try something new and enjoy!

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

As always, please don't forget to take advantage of your \$1 per case shipping promotional window starting February 18, 2011 and ending on February 25, 2011. (Please note that the maximum order for \$1 per case 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 4, 2011 and your free shipping code is TLWC2011. If you are a Facebook user be sure to follow us at www.facebook.com/localstastingroom and see our contests and special promotions as well as adding your input about our wines.

If you have questions or need additional wine pairing suggestions just give us a call at 707-857-4900 and we would be pleased to assist.

Cheers,
Carolyn, Tim, and Diane

**2007 Ramazzotti Rapport
Dessert Wine**

\$35 retail, \$23.45 club price,
\$21.70 45 day follow up price

**2007 Pendleton Zinfandel
Ponzo Vineyard**

\$29 retail, \$23.20 club price,
\$21.75 45-day follow-up price

**2009 Rosenberg Estates
Old Vine Zinfandel Alexander Valley**

\$30 retail, \$24.00 club price,
\$22.50 45-day follow-up price

**2008 Foggy Valley Pinot Noir
Anderson Valley, Mendocino County**

\$24 retail, \$19.20 club price,
\$18 45-day follow-up price

**2007 Praxis Lagrein
Central Coast**

\$21 retail, \$16.80 club price,
\$15.75 45-day follow-up price

**2008 Peterson II Granaio
Super Tuscan Blend**

\$29 retail, \$23.20 club price,
\$21.75 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:
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