



# Locals Choice Wine Club

March 2011 Tasting Notes

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Sahara by Shanna Bruschi  
Currently being exhibited at Locals

Hello to all my Locals Choice Club Members,

As I write to you today Locals is nearing its Nine-year anniversary and it is absolutely amazing to me how fast the time has flown by. Soon I will be sending my only son off to college and I suppose my empty nesting time will begin, although I suspect it will not be too empty!

We have been very busy at Locals over the past few weeks and enjoyed a wonderful Barrel Tasting event where we were able to introduce many new people to our tasting room as well as help them taste the future of some of our new wines. We were joined by several of our winemakers, Mike Pendleton of Pendleton Winery, pouring his amazing new Mouvedre and a Zinvedre blend, and Brigid and Jeff Harris of Bedarra Winery who were fresh off a Double Gold Medal win for their 2008 Chardonnay. Joe Ramazzotti who was just being Joe Ramazzotti and pouring all the best new releases, Alex and Sebastian joined us from Saracina Winery to introduce their new Malbec. The futures sold like crazy. All in all it was a fun weekend. We also launched our new LOCALISTA program, where all those people who have been telling me for years how much fun it would be to pour behind the bar for a day might get a chance to do just that. We pay in wine...but you have to be ready to work hard! If you are interested let us know via email to [carolyn@tastelocawines.com](mailto:carolyn@tastelocawines.com) and give me the date you would like to work so we can add you to the schedule.

Now on to the info about your wines. This quarter you will be receiving two truly yummy blends. The newly released 2007 Old Soul Red from Atrea is a blend of Zinfandel, Syrah, Petite Sirah and Malbec. While it tastes wonderful today this wine will benefit from being held just a little bit longer...although if you try it now then I am sure you will want to order some more for your cellar. As most of you know, these wines are typically sold out by the time they reach perfection...hence the need to get them to you as soon as we can.

Next up is another new release, the 2008 Pendleton Cuvee which is a blend of Cabernet Sauvignon, Zinfandel, Petite Sirah, Cabernet Franc and Petit Verdot. Full tasting notes on all of your wine selections can be found by clicking here [www.tastelocalwines.com/tasting\\_notes](http://www.tastelocalwines.com/tasting_notes). Only 100 cases of this wine was produced.

This quarter I have asked each of the wineries to send us a recipe that they think pairs best with their wine so [click here](#) to see what they submitted and let me know if you enjoy their choices.

Before I lose your attention completely...I know these epistles get a bit long...I would like to encourage those of you on FaceBook to look at our page under Locals Tasting Room so you can keep with all our doings and perhaps win a bottle of wine now and then. FaceBook has turned out to be a wonderful way for many of us to keep in touch and is a fun way for me to know more about what is going on in your lives all around the country. Just [click here](#) to "like" us so we can keep you in the loop.

This note also officially introduces you all to Lindley Bynum Foss who has joined Locals as our new Assistant Manager, replacing the almost irreplaceable Diane who is now firmly ensconced in Florida and enjoying the fruits of her labors for Locals. We wish Diane the very best and welcome Lindley to our crazy fold.

As always, please don't forget to take advantage of your \$1 per case shipping promotional window starting April 23rd and ending on April 30th. (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 May 8th and your discount shipping code is SHPMYWYN

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.

Here is hoping you enjoy your wines as much as I have been!

Cheers,

Carolyn

***Locals Choice Club Selections***

**2008 Pendleton Celebration Cuvee**

\$29 Retail, Club Price \$24.65  
45-day follow up price \$23.20

**2007 Atrea Old Soul Red**

\$25 Retail, Club Price \$21.25  
45-day follow up price \$20.00

***Locals Choice Pinks and Whites Club***

**2010 Praxis Viognier**

\$17 Retail, Club Price \$14.45  
45-day follow up price \$13.60

**2009 Ramazzotti Zin-Giovese Rose**

\$16 Retail, Club Price \$13.60  
45-day follow up price \$12.80

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).