

## Locals Choice Wine Club

December 2011 Tasting Notes

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Hello again to all my Locals Choice Club members,

Really? Can the holidays be just around the corner again? Is it really possible that Locals is now in its tenth year of business and some of you have been club members of ours for that long! When I look back over all the tasting notes I have written over the years I am reminded of how many truly great vintages and wines have passed through Locals.

Our winemakers are producing wines using some of the more unusual varietals and creating some interesting new blends. There are many new things to taste if you are able to stop by, or I would be happy to chat with you over the phone about some of my favorites. Now here we go with a couple of the greatest of the latest! First of all I was thrilled that The Eric Ross Winery decided to produce a Tempranillo. This great little video really gives a good look at the harvest and gets you excited about what this wine will taste like in the glass. The care that went into this vintage is obvious...take a look <a href="Eric Ross Vineyard Video">Eric Ross Vineyard Video</a>. (<a href="http://www.youtube.com/watch?v=8QR2peTtE6Q">http://www.youtube.com/watch?v=8QR2peTtE6Q</a>)

Tempranillo is a variety of black grape that is native to Spain. It is often referred to as Spain's "Noble Grape". Tempranillo is currently enjoying a renaissance in wine production worldwide. The grape itself has a thick skin and thrives in a warm climate, so this makes the warmer temperatures of Lodi a perfect growing spot for this varietal. You will see what I mean once you give Eric's wine a taste. A favorite pairing of mine with this wine is just about anything with mushrooms...particularly Portobello mushrooms. Drop me a line and tell me about what pairs best for you. Our newly launched blog would love some more stories. Take a look here tastelocalwinesblog.com

Next up for your enjoyment, comes a brand new Cabernet from Dark Horse. Here is what the inimitable winemaker Mike Loykasek has to say about it "While this wine wanted to bust out of the stalls like a bull named "Dynamite", we reined it in and made it civilized, no rodeo clowns need apply. Deep, rich aromas of black cherry and cassis are first out of the chute. What comes next are cascading fruit flavors reminiscent of plum, dark fruits

enveloped by the perfume of new oak. Try and put a glass of this down and it will stick to your hand like cotton candy."

This wine was bottled by Mike's new Gunfighter Wines, and the 2008 Dry Creek Valley Cabernet comes from the prized Scharf Family Vineyard, which is a small hillside property located on the southern slope of Dry Creek Valley. The vineyard was planted in 1986 and the bud wood was acquired from a vineyard in the famous Diamond Mountain district of Napa. The combination of site and vine stock has been producing exceptional wines for over 20 years and this one is no exception.

In other Locals news, I hope to soon be able to announce the addition of an exciting new collection of wines to our Locals lineup...which will make for a fitting celebration as we enter our second decade of business in Geyserville. I look forward to seeing many of you in 2012 and continuing to send great wines to those of you who cannot visit us in person as often.

Keep up with our news and announcements by following us on Facebook <u>www.facebook/localstastingroom</u>

Here is a link to your full tasting notes, <u>tastelocalwines.com/tasting notes</u>, as well as Diane's recipe suggestions, <u>tastelocalwines.com/recipes</u>, for your holiday entertaining.

Please don't forget to take advantage of your \$1 per case shipping promotional window starting Friday, January 6, 2012 and ending on Friday, January 13, 2012. (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 January 24th, 2012 and your discount shipping code is HAPPYLCWC.

Wishing you the very best of holidays...and a very happy New Year!

Carolyn

## **Locals Choice Club Selections**

**2010 Eric Ross Tempranillo Bokisch Vineyard, Lodi**\$38 Retail, Club Price \$32.30
45-day follow up price \$30.40

2008 Gunfighter Cabernet Sauvignon Scharf Family Vineyard, Dry Creek Valley \$32 retail price, \$27.20 club price, \$25.60 45-day follow-up price

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

2009 Saracina Sauvignon Blanc, Mendocino County

\$23 Retail, Club Price \$19.55 45-day follow up price \$18.40 2009 Foggy Valley Chardonnay Leras Vineyard, Russian River Valley \$20 Retail, Club Price \$17 45-day follow up price \$16

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: <a href="mailto:yummy@tastelocalwines.com">yummy@tastelocalwines.com</a>.