



Locals Choice Wine Club

March 2012 Tasting Notes

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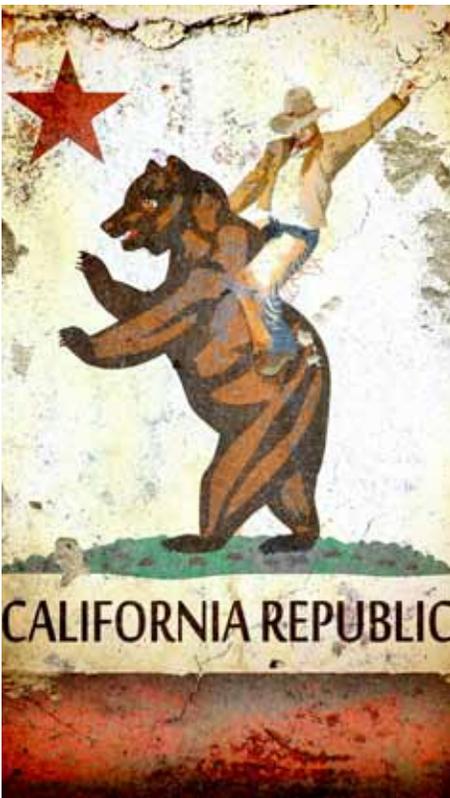
What's in a label? That is certainly not going to be the way I select my wine, but then I realized that perhaps I am a bit more influenced by what I see than I first thought. Sometimes it is actually the label that starts to tell you the story of the wine...maybe the philosophy behind it or the fun that came from making it.

Both your March selections have fun labels and most importantly are wonderful tasting wines. The prices are right and neither needs to be cellared for long or kept for a special occasion. Both just need to be enjoyed.

This quarter I have selected one of our new tasting room crowd pleasers by winemaker Mike Loykasek called the 2009 California Republic. This easy drinking wine is a blend of Zinfandel grapes harvested from a hillside vineyard in Dry Creek Valley; the Syrah also came from a tiny vineyard in Dry Creek while the Cabernet was harvested from vines on the Sonoma side of the Mayacamas Mountains. This melding of grapes from low to high elevation gives the wine fruit as well as depth. By Mikes' own description this is a bear of a wine. The fruit from the Zinfandel gives us berries, plum and dark cherry while the Syrah brings in a meatiness, letting the Cabernet flex its muscle with firm tannins, cassis and chocolate covered cherries.

To quote Mike once again in his inimitable style on this wine, "There comes a time in life when you have to spur it out of the chute. It is time for you to grab some hair and ride the bear" I can attest to the fact that our customers that have followed this advice have just kept coming back for more!

Your second bottle this month is the 2009 Peterson Old School Dry Creek Valley Zinfandel...and the label brings you a nice little story all its own. Some of you will recall Peterson story labels from vintages past. Always fun and a little irreverent, they lead you to believe that what is in the bottle will be the same way. Black and dark red berry aromas blend with hints of black pepper. Dry and richly textured with a creamy mouthfeel, the palate is loaded with juicy fruit; I taste some black raspberry, cherry, plum, and even hints of blueberry. Nestled among the fruit flavors are slight notes of smoky oak, mocha and those famous Peterson earth tones.



When I asked about food pairing suggestions I was told this wine would work with everything from Corn dogs (not my personal favorite) to a rib-eye steak dinner...now that is more like it!

Neither of these selections are what I would term fussy wines....just good fun and big palate pleasers. Wine often comes across as stuffy and snobby and at Locals we try to find wines that can be really great without having those attributes. I think we have really succeeded with these selections and I hope they get you into your Spring wine drinking groove.

There are lots more great new vintages to choose from where these came from, so call or come by and we will tell you all about them.

Be sure to check out Diane's recipe suggestions here tastelocalwines.com/recipes and you can always email her at Diane.California@gmail.com if you have food pairing questions or ideas of your own. I think she misses us in good old Geyserville!

Also...it you have been following us on www.facebook.com/LocalsTastingRoom lately you will have noticed some pretty sweet wine giveaways....so make sure you become a fan if you are not one already. Also thank you to those that took time to post thoughts about their favorite wines to our blog! I truly enjoy knowing what you think and appreciate your feedback.

For those of you within driving distance or who might want to plan to be in our area during June, we have tentatively scheduled our next Lobster Lunch up at Saracina Vineyards for Saturday June 9th. Plans are still in the works but I will keep you posted.

As always, please don't forget to take advantage of your \$1 per case shipping promotional window starting April 20, 2012 and ending on April 27, 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 April 30th, 2012 and your discount shipping code is APRLCW.

Let's all share a toast to the first day of Spring on March 20th. I will be thinking of you all.

Carolyn

<i>Locals Choice Club Selections</i>	
2009 Gunfighter California Republic Zin Blend, Sonoma County \$20 Retail, Club Price \$17 45-day follow up price \$16	2009 Peterson Old School Zinfandel Dry Creek Valley, Sonoma County \$18 Retail, Club Price \$15.30 45-day follow-up price \$14.40

<i>Locals Choice Pinks and Whites Club</i>	
2010 Saracina/Atrea The Choir Mendocino County \$20 Retail, Club Price \$17 45-day follow up price \$16	2011 Praxis Viognier Russian River \$19 Retail, Club Price \$16.15 45-day follow up price \$15.20

Locals is open Everyday from 11am to 6pm.