



Total Locals Wine Club

July 2012 Tasting Notes

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Hello again Total Locals Club Members,

After enduring a very long bureaucratic wait please join me in welcoming Kitfox Vineyards to the Locals lineup. With fruit sourced from Napa, Sonoma, Paso Robles and beyond, this interesting winery has lots of fun and tasty wines to offer. I will start off by including one in this selection of wines, the 2010 Treasure Hunter, Captain Trey—Proprietary Red. Full tasting notes can be found by following the link toward then end of this email, but I would love to know what you think of this blend of 50% Cabernet, 30% Petite Sirah and 20% Syrah, all from the St Helena area in the Napa Valley. We will be introducing you to more of the Kitfox wines as we go along...and many are available for tasting in Geyserville now if you are in our area.

Are you enjoying your summer? I know that for some of you around the country the weather has been pretty unforgiving, and I want to start by letting you know that if you are one of our shipping customers and it is warm where you are, then your club wines will be safely held at our temperature controlled shipping facility until we can get them to you in good shape. Trust me when I tell you they will be worth the wait. We are also using cold trucks to ship to some areas...so you may not need to wait all that long.

I hope you are also feeling adventurous because the wines you will be receiving in this collection represent a great cross section of some of our current sipping favorites. We were thinking of great BBQ pairing wines and other fun and interesting summer party favorites. Sami, whom some of you have met in the tasting room and others may have talked to over the phone, helped in selecting some of these wines because she works with our customers all week and gets to hear a lot about what people like and don't like. Of course some of our most popular favorites will be the wines headed your way.

First let's start with the newly released 2010 La Stupenda from Peterson Wines. The fruit for this 100% Barbera comes from the Tollini Vineyard in Mendocino County and is unfinned and unfiltered. To me it typifies the Peterson wine-making style, and here is a snippet of what Fred Peterson has to say about it

"The 2010 "La Stupenda" is our second vintage from this block. As a 100% varietal and vineyard, it truly showcases what the grape is capable of when grown in the right location. This wine hits the high notes with a power worthy of the name, but with the purity and clarity one would expect from "La Stupenda". Drinking this Barbera with a meal may inspire you to write your own libretto".



Next you are getting a truly superb wine from the Dry Creek Valley. The Eric Ross 2010 Old Vine Zinfandel has been described by our guests as having multiple layers of flavor and a last forever finish.

Here is what the winemaker Eric has to say about it: "An old Italian farmer once said, "God created Dry Creek Valley so man could plant Old Vine Zin!" The fruit from these 90 year old vines were picked at just the right time fully expressing its depth in your glass delivering layer upon layer of aromas. Full bodied Dry Creek OVZ with elegance"

Now how about a perfect wine for your summer BBQ? In my opinion it does not get much better than the 2008 Russian Hill Syrah. This is an all estate wine, lovingly tended to from start to wonderful finish, and a great example of how delicious Syrah from the Russian River Valley can be. Stoke up your grill and throw on a steak (or some marinated Portobello Mushrooms for our vegetarian friends) and enjoy.

Another winner in this group is the newly released 2008 Praxis Lagrein. In my opinion this is the best vintage yet of this wine. Winemaker Bill Arbios says "After 35 years of wine making, I fell in love with Lagrein during a trip to Northern Italy; it's like no other wine I have tried. We pair it with pasta and pizza, but also with game, red meat and chicken mole. The 2008 Lagrein has aromas of coco nibs and mulberry jam with hints of mocha. On the palate, flavors of crushed black fruit, blueberry and cranberry are predominant.

Above are just five of the six great wines you will soon be enjoying. Click here tastelocalwines.com/tasting_notes for full tasting notes on all of the wines in this collection. And be sure to try out some of Diane's new recipes here tastelocalwines.com/recipes.

Don't forget to keep in touch with us on Facebook at www.facebook.com/LocalsTastingRoom and keep an eye on our special deals just in case you want some more wine!

Let's drink to a fun filled summer,

Cheers,

Carolyn

As always, please don't forget to take advantage of your \$1 per case shipping promotional window starting Friday August 24, 2012 and ending on Friday August 31, 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 August 30th and your discount shipping code is TLWAUG

**2010 Peterson Barbera "La Stupenda"
Tollini Vineyard, Mendocino County**
\$18 retail, club price \$14.40
45-day follow-up price \$13.50

**2010 Eric Ross Zinfandel Old Vine
Dry Creek, Sonoma County**
\$38 retail, club price \$30.40
45-day follow-up price \$28.50

**2008 Russian Hill Syrah Estate
Russian River Valley**
\$30 retail, club price \$24
45-day follow-up price \$22.50

**2008 Praxis Lagrein
Central Coast**
\$23 retail, club price \$18.40
45-day follow-up price \$17.25

**2010 Kitfox Treasure Hunter "Captain
Trey" St. Helena, Napa Valley**
\$25 retail, club price \$20
45-day follow-up price \$18.75

**2008 Pendleton Petite Sirah
Ponzo Vineyard, Russian River**
\$29 retail, club price \$23.20
45-day follow-up price \$21.75

Locals is open
Everyday from 11AM to 6PM.

We always enjoy hearing from you .
Drop us a line at:
Box 124, Geyserville, CA 95441.
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