



Locals Choice Wine Club

September 2012 Tasting Notes

www.tastelocalwines.com
707.857.4900

MAIL

p.o. box 124
geyserville, california 95441

PHONE

707.857.4900

FAX

707.857.1885

WEB

www.tastelocalwines.com

EMAIL

yummy@tastelocalwines.com

Hello Locals Choice Club Members,

Harvest is upon us once again and from what everyone is saying it sounds like it is going to be a great one. I have heard several winemakers describe the 2012 vintage as a near perfect growing season so it is exciting to look forward to some wonderful new wines in the future.

We enjoyed relatively moderate temperatures during the days and nice cool nights. There was a little spike in temperature at just the right moment and all in all it was a near perfect combination.

Meanwhile here at the tasting room we have all kinds of new and yummy wines to tempt you with. KitFox winery has joined our lineup and I am including the 2010 Captain Trey in this wine club because due to its popularity it will soon be a thing of the past and I don't want you to miss out! This delicious St. Helena blend is all Napa fruit from some amazing vineyards, which need to remain nameless but one taste and you will know they are some of the best. The wine is a blend of 50% Cabernet Sauvignon and 30% Petite Sirah, 20% Syrah. You are in for a treat with this one and there is only a small amount of this wine remaining so if you think you might want more just give us a call and we will set some aside for you.

I asked winemaker Mike Loykasek to talk a bit about his wine. Here is what he had to share:

"Darker than a pirate's flag this wine shows a bombastic core of concentrated blueberry and blackberry with ribbons of cinnamon, brown sugar and lurid baking spices. If this wine had a personality it would be "altruistic" like Robin Hood as it just keeps giving and giving. Huge without being overly extracted this wine shows why St. Helena is considered sacred ground to those who worship at the feet of Dionysus.

I chose these lots from a real beauty of a producer in one of my favorite Napa regions. Sometimes blending is easy. Sometimes it's not. In this case it was difficult because there were a lot of options that tasted great. Ultimately I decided on this one because it was rich and juicy. That's how I like my wines and this wine is juicy like a steak with exactly the spice and herb that goes great on a steak."

Sounds pretty good to me and if you want more ideas check out Diane's new recipes right here tastelocalwines.com/recipes



Eric Ross Winery Harvest

Next up is the 2010 Struttin' Red from Eric Ross Winery. Some of you will remember previous vintages of this wine but I think this blend is my favorite. The label describes it as "Crafted to delight surprise and fill the palate with a complex full-bodied red wine worth crowing about" and I have to say I agree that it delivers on all three counts.

I asked winemaker Eric Luse for a food pairing suggestion also and here is what he sent me:

"The 2010 Struttin Red is only missing one thing...A really good cheeseburger. 80-20 mix ground chuck, medium rare on the grill with a nice hunk of White Cheddar. Fresh grilled Ciabatta with the inside bread carved out drizzled with Olive Oil and a glass of Struttin will pull it all together!"

So there you have it. Two wonderful wine selections and two great pairings.

Those of you that have selected the Pinks and Whites Club should really enjoy the newly released Pendleton Cuvee Rosé, which was pressed on the skins for over 12 hours producing an almost pomegranate color to the juice. Mike Pendleton suggests you try the wine now and keep in mind that it would be a great pairing with your Thanksgiving dinner. Make a note on your calendar now to use your dollar shipping window to reorder in time for the holidays. Your white wine selection is the 2008 Bedarra Chardonnay from the Dry Creek Valley. This wine exhibits aromas of bright tropical fruit. Sami here in the tasting room describes it as being like a crisp golden delicious apple, more fruity than sweet with a touch of oak on the finish. I think you will really enjoy it.

Full tasting notes on all the wines are here tastelocalwines.com/tasting_notes and don't forget to keep in touch with us Facebook at facebook.com/LocalsTastingRoom

As always, mark your calendars and don't forget to take advantage of your \$1 per case shipping promotional window starting Friday, October 26th, 2012 and ending on Friday, November 2nd, 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 November 9th, 2012 and your discount shipping code is FALLCW.

Cheers,

Carolyn

Locals Choice Club Selections	
2010 Kitfox Treasure Hunter "Captain Trey" St Helena, Napa valley \$25 retail, club price \$21.25 45-day follow-up price \$20.00	2010 Eric Ross "Struttin' Red" California Red Wine \$32 retail, club price \$27.20 45-day follow-up price \$25.60
Locals Choice Pinks and Whites Club	
2010 Pendleton Estate "Cuvee Rosé" \$21 retail, club price \$17.85 45-day follow up price \$16.80	2008 Bedarra Chardonnay Dry Creek Valley \$19 retail, club price \$16.15 45 day follow up price \$15.20

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.