



Total Locals Wine Club

January 2013 Tasting Notes

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Hello again Total Locals Club members,

Are you all still hanging on to your New Year's resolutions? I certainly hope that at least the one you made resolving to drink more great wine in 2013 is still firmly in place because that is exactly what Locals has in store for you.

This collection of wines is as eclectic as always. A little bit of this for every meal or occasion, and a little bit of that for each mood or celebration. But most importantly each wine is as unique as the small wineries and winemakers that lovingly created them.

First up for your enjoyment are two new releases from Peterson Winery. The 2010 Zinfandel, Bradford Mountain Vineyard – Dry Creek Valley is a true example of mountain grown fruit. In Fred Peterson's words " This wine brings all the best characters found in Dry Creek mountain-grown Zinfandel to an apex. Poorer soils and colder nights harness and preserve more of the bright acidity and freshness of the grapes. More sunlight hours at the higher elevations means darker, richer fruit. Unlike benchland Zins, mountain Zins have a peppery quality and more black fruit character. The 2010 Zinfandel brings together less than 1% each of Carignane, Grenache, Mourvedre, Petit Sirah and Verdehlo as well as some of the Primitivo clone. By blending percentages of the different blocks, we can create a wine that is complex and delicious, and we feel truly expresses this Zins mountain terroir."

Next from Peterson comes 2010 IL Granaio. Here is what Fred and Jamie have to say about this Sangiovese blend, "The richly textured aromatics of dark fruit weave through layers of spice and a mineral essence. Complex and balanced, our 2010 IL Granaio offers a focused core of dark cherry and blackberry loaded with delicious spice notes. A blend of mocha, black pepper and cedar add to the seductive quality of the wine. The beautiful acidity and tight integration of oak and fruit allow this wine to pair seamlessly with most cuisines. Be it a traditional French cassoulet, a tangy Italian tomato-based pasta, a Pacific Northwest cedar-planked salmon or a rib-eye smothered in blue cheese, IL Granaio will make the food taste better and the chef appear brilliant for selecting such an ideal pairing" Once you give this a try, especially if you can pair it with some of the food suggestions above, you will jumping on the IL Granio bandwagon.

Now here is an interesting little wine! Super popular in the tasting room, really reasonably priced and just an all around tasty treat. From Treasure Hunter Wines we bring you "Bedlam". Now when I first heard that this wine was a blend of 7 varietals, and three appellations, a couple of which were a little obscure I was a little skeptical but I am really glad we added this wine to our lineup at Locals and that you get to enjoy it. Bedlam is a blend of 42% Tempranillo, 26% Touriga, 13% Tannat, 8% Grenache, 8% Carignane, 2% Mourvedre and 1% Cabernet Sauvignon. The tasting notes give a great description of this wine. "With the color of Megan Fox's blue black shiny locks, this wine dazzles the nose and palate with spices like clove and sage, minerality and fresh blueberry. It is vibrant with rich violet, cherry, pomegranate and acacia. Spiced vanilla



is the last thing you will taste before you fall backwards into a plunge pool of liquid bliss". Now that is some description....and I am waiting to hear what you all think. Keep in mind there is not a lot of this wine which is why we wanted to be sure you got some...but also means you should try it first and let us know if you want some more. With a follow up discount price of only \$12 my prediction is that it is going to continue to fly out the door.

Next up is the Tempranillo, a wonderful grape from Eric Ross. Rich and exotic with years of Spanish winemaking tradition, it is a beautiful food pairing wine. Eric Luse has a masterful touch with this varietal and a true dedication to sourcing the very best fruit for his wines. The Bokisch Vineyard is family owned and their farming practices follow the "Lodi Sustainable" criteria for their vineyards. Eric describes this wine as having notes of blackberry, espresso and dark chocolate, followed by hints of dry cured black Moroccan olives. I believe you are really going to enjoy it as I have been...again and again!

Rounding things out and in keeping with the Locals tradition of lots of choice, this quarter we bring you a super tasty Pinot Noir from Praxis. The 2010 is the fifth vintage from a sustainable-farmed vineyard in Monterey. Bill Arbios, owner and winemaker of Praxis Wines, loves chalky soils which create the Burgundian style Pinots he likes to make the most. When a winemaker likes what he is doing....it tends to show and this wine proves that point nicely.

Last but not least, you are receiving the 2009 Gunfighter Cabernet. There needs to be at least one good Cab in every collection of wines, and this is a fun one because it is eminently approachable and ready to drink now. It is becoming another tasting room favorite. First you get rich aromas of plumb and dark cherry with a quick follow up of cassis and dark chocolate. What's not to like about that?

All of the wines you will be receiving this quarter should keep you warm and toasty through the winter months and even for those of us lucky enough not to have to regularly plow snow or scrape our windshields there is plenty to enjoy.

You can read the full tasting notes on all of these selections here tastelocalwines.com/tasting_notes and get some great recipes from Diane to pair with the wines by clicking here tastelocalwines.com/recipes.

Remember to mark your calendars for the one week dollar shipping window from February 11th through February 17th, 2013 (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 extra 5% follow up discount on any of the wines in this shipment is valid until March 9th, 2013 and your shipping code for online ordering is TLWCJN

Enjoy your wines and be sure to tell us what you think on our Facebook page at www.facebook.com/LocalsTastingRoom

Cheers,

Carolyn and the team at Locals.

**2009 Gunfighter Cabernet
Scharf Family Vineyards**
\$32 retail, club price \$25.60
45-day follow up price \$24

**2010 Praxis Pinot Noir
Monterey County**
\$23 Retail, Club Price \$18.40
45-day follow-up price \$17.25

**2010 Eric Ross Tempranillo
Bokisch Vineyard, Lodi**
\$38 Retail, Club Price \$30.40
45-day follow up price \$28.50

**2007 Kitfox Treasure Hunter Bedlam
California**
\$16 Retail, Club Price \$12.80
45-day follow up price \$12

**2010 Peterson IL Granaio
Dry Creek Valley**
\$32 Retail, Club Price \$25.60
45-day follow up price \$24

**2010 Peterson Bradford Mountain
Zinfandel, Dry Creek Valley**
\$38 Retail, Club Price \$30.40
45-day follow up price 28.50

Locals is open
Everyday from 11AM to 6PM.

We always enjoy hearing from you .
Drop us a line at:
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