



# Locals Choice Wine Club

March 2013 Tasting Notes

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Hello again all you loyal Locals club members,

By the time you read this it will be Spring! The 2013 farmers almanac tells us that Spring began with the Vernal Equinox at 7:02 AM (EDT) on March 20<sup>th</sup>, 2013 in the Northern Hemisphere. The season brings increasing daylight, warming temperatures and most importantly bud break to our surrounding vineyards. The length of our days and nights are approximately equal everywhere and the sun rises and sets due East and West.

The annual growth cycle of grapevines begins with bud break in the spring. From a winemaking perspective, each step in the process plays a vital role in the development of the grapes. Tiny buds on the vine begin to swell and eventually shoots begin to grow. Depending on the temperatures, 40 to 80 days after bud break the process of flowering begins, followed by fruit set and veraison which signals the beginning of the ripening process.

Recently here at Locals we held our barrel tasting event where our fans were able to taste the "futures" of wines they will be enjoying in the years to come. But we are getting ahead of ourselves and it is time for you to anticipate the yummy wines in store for you this quarter. **Please keep in mind that those of you that did not select our Reds Only club will be receiving one red and one white wine this time around, and our Pinks and Whites Club members will be receiving just that.**

First up is the wonderful 2010 Il Granaio Sangiovese from Peterson Winery. This is a Super Tuscan blend from the Dry Creek Valley (Super Tuscan refers to a Sangiovese that is typically blended with non traditional varietals) The 2010 Il Granaio combines 18% estate fruit from the Peterson Bradford Mountain Vineyard Bordeaux varietals, namely Cabernet Sauvignon, Petit Verdot, Merlot and Malbec blended with Teldeschi Vineyard Sangiovese. Jamie Peterson describes the wine as having richly textured aromatics from dark fruit with layers of spice and a mineral essence. The beautiful acidity and tight integration of oak and fruit allow this wine to pair seamlessly with most cuisines. Fred Peterson talks about it pairing wonderfully with anything from a traditional French cassoulet to a tangy tomato based pasta, a cedar planked salmon or even a rib-eye smothered in blue cheese. Bill in our tasting room tells us he made an amazing Coq au Vin using this wine in the cooking as well as enjoying a glass with his meal. Look for a link to Bill's recipe on our blog soon.

Those of you receiving the newly released 2012 Saracina Unoaked Chardonnay are in for a treat. This Chardonnay comes from Saracinas CCOF – certified organic estate vineyard located close to the Russian River, which runs the length of the property in Mendocino County. The wine is made up of 96% Chardonnay with just a 4% splash of Viognier. Winemaker Alex MacGregor tells us he tastes fresh Asian pear, granny smith apple and pineapple notes in the glass all without the influence of wood to make things "too ponderous". He advises you to save an Oak tree and enjoy a glass of this pure fresh expression of a perfect spring accompaniment to your meal.



Sami in the tasting room has been telling people she likes the idea of taking a tortilla and melting some mozzarella cheese, adding some proscuitto and steamed asparagus, wrapping the whole thing up together and enjoying it with this wine.

Your second red wine is the recent medal winning 2009 Buzzard Red from Pendleton Winery. This wine is a true winemakers blend made up of 40% Mourvedre, 30% Zinfandel, 20% Petit Sirah and 10% Cabernet Sauvignon. Mike Pendleton describes the wine as having lots of upfront fruit with layers of cherry and blackberry. It even offers a nice easy open closure which makes it perfect for a backyard BBQ. Mike tells the story that the wine got its name because buzzards were constantly circling around him when he was in the vineyards harvesting fruit for this wine! He considered it a good omen and this wine proves that was the case.

For our pink wine lovers we are including a special treat. Literally just released is the California Republic Rose made by Mike Loykasek who tells us that his opinion Rose is probably one of the hardest wines to "get right". Well in our opinion he certainly got it right this time. As opposed to what many winemakers do which is to "bleed" off a certain percentage of juice at the crusher, Mike pulls some fruit from the vineyards when the sugar is lower and the natural acidity higher. This leads to a wine naturally lower in alcohol and much more balanced in acidity. I hope that there are lots of picnics in your future this spring and summer because this is another wine to chill a little bit and take along.

As always links to the full tasting notes on your wine selections can be found here: [tastelocalwines.com/tasting\\_notes](http://tastelocalwines.com/tasting_notes)

For those of you who visit us to pick up their wines they are ready and waiting for you. For our shipping customers your wines are on their way. As many of you know, we are pretty active on Facebook so be sure to "like" our page here [facebook.com/LocalsTastingRoom](http://facebook.com/LocalsTastingRoom) so that you are in the know about special offers and free shipping opportunities. See what Sami as well as some of our customers are saying about our wines and other random wine related subjects on our blog at [tastelocalwinesblog.com](http://tastelocalwinesblog.com), and recipes can be found here [tastelocalwines.com/recipes](http://tastelocalwines.com/recipes).

This quarter your free shipping window starts on April 22<sup>nd</sup> and runs through Monday April 29<sup>th</sup>. Please note that there is a **maximum** order of 3 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 May 8<sup>th</sup>, 2013. Please call us at 707-857-4900 or email us and mention shipping code 2013LC to receive your discount. You can also order online here [www.securewineshop.net/tastelocalwine/customer/home.php](http://www.securewineshop.net/tastelocalwine/customer/home.php)

All of us at Locals hope you enjoy our wine selections and take full advantage of this beautiful spring season.

Cheers,  
Carolyn

<b>Locals Choice Club Selections</b>	
<b>2010 Peterson IL Granaio Dry Creek Valley</b> \$32 Retail, Club Price \$27.20 45-day follow up price \$25.60	<b>2009 Pendleton Buzzard Red, Sonoma County</b> \$29 Retail, Club Price \$24.65 45-day follow up price \$23.20
<b>Locals Choice Pinks and Whites Club</b>	
<b>2012 Saracina Chardonnay, Mendocino County</b> \$18 Retail, Club Price \$15.30 45-day follow up price \$14.40	<b>2012 Gunfighter California Republic Rose Sonoma County</b> \$16 Retail, Club Price \$13.60 45-day follow up price \$12.80

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](mailto:yummy@tastelocalwines.com).