



Total Locals Wine Club

April 2013 Tasting Notes

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*Sami Stone - Our June Calendar Girl
Photo by Eric Luse*

Hello again Total Locals Club Members,

It is time to take look around the tasting room again and decide which wines are some of our current favorites. Since many of you know Sami has lots of daily interaction with our customers I thought it would be interesting to get her take on the wines that we decided on and why. Sami has been with us for two years now and while largely self taught when it comes to wine has developed a keen if sometimes quirky palate. Some of you may have experienced her way of narrowing down which wines will appeal to you most and if you have not had that pleasure then her input into these wine descriptions should be interesting to you. Plus she is our June calendar girl!

When tasting wine there are obviously many different aspects you can focus on. Mouth feel, fruit flavor, depth, viscosity, tannins and the list goes on. In this quarter's club selections we have focused some on the term mouth feel and what that really means in a wine. A good place to start is the 2012 Gunfighter California Republic Rose since this is the lightest wine of the six in this collection. This is a perfect pairing for a picnic or any time you just feel like a nice glass of wine all by itself. It is light and fruity in flavor, but with a nice solid acidic finish and just a slight hint of tannin on the back end. This means that this wine won't fight with the flavors of the food you pair it with but will provide a nice accompaniment.

The next wine, as we move slowly down the mouth feel scale, is a personal favorite of both Sami's and mine. The 2011 Eric Ross Struttin' Red is subtle in its big flavors but rewards with many layers just below the surface of the wine. There is a nice complexity that adds depth on the finish which is a great contrast to the 2009 Foggy Valley Pinot Noir which you will notice has strong fruit on the front end, followed by hints of red currant, while the back end is light and smooth. The wine then tapers down to a nice dry but distinguished finish.

Now we move to the 2009 Atrea Old Soul Red. We would classify this wine as on the light to medium side. Its depth comes from the complexity of the flavors. Visitors to the tasting room often ask for food pairing ideas and this wine goes well with a lightly seasoned dish because it does a perfect job of bringing out the secondary flavors in the food. Subtleties that you would never know you missed if you had paired your dish with a heavier wine. The way this wine marries so beautifully with food is part of why it received a 91 point score from Wine Spectator, proving again that a wine does not have to wow you with all its big flavors right up front. Sometimes less is more.

The Roan Stallion from Kitfox wines is the opposite of the Atrea Old Soul Red when it comes to finesse but in this case it is a good thing! The first thing you get on the palate is big bold flavor which is followed by a nice acidic finish which could be the addition of the 5% Tannat grape. This is the kind of wine that helps kick your meal up a notch. It is described by the folks at Kitfox as "darker than a pitch-black panther, covered in tar, eating licorice at the very bottom of the deepest part of the Black sea." But then they do tend to get a bit carried away! This wine will certainly hold its own when paired with tri-tip, hanger steak or perhaps even a rabbit dish with a nice hearty sauce. With this wine, part of the fun is going to see what works at your own dinner table. If you feel so inclined send us your recipe and if we choose it as the best pairing we will send you an extra bottle of The Roan Stallion on us.

Last but certainly not least is the 2010 Peterson Petite Sirah. This wine is the heaviest of the six wines. When you take a sip you just get the urge to ponder your life for a few minutes according to Sami. Feel the coating on your tongue? Those are the wines flavors and tannins taking up residence in your mouth. In our experience a lot of people taste wines way to fast. If you let the wine linger in your mouth for a bit you should be able to discern lots of flavors in this one. Keep in mind that while certainly drinkable now the slight tartness you may pick up will fade with time. That is what aging a wine is all about, and a bit of extra time will round out the tones and bring some of the more subtle flavors to the surface. Fred and Jamie Peterson think that proper cellaring for 5 to 7 years will only add more depth and layers. If you just can't wait to try this wine today then pair it with a rare prime rib, a rack of dry rubbed pork ribs or your favorite tomato-based pasta dish.

So there you have it, six more great wines hand selected by Sami and myself for your enjoyment. As always full tasting notes on each of the wines can be found by clicking here tastelocalwines.com/tasting_notes and look for Diane's recipe ideas here tastelocalwines.com/recipes

Remember to mark your calendars for the all important one week dollar shipping window starting May 20th and ending on May 27th, 2013. Please note that the **maximum** order for the \$1 shipping is three cases per club member with a **maximum of one case per club member to Alaska and Hawaii**. Your extra 5% follow up discount on any of the wines in this collection is valid until June 3rd, 2013 and your code for online orders is APRTLW

Have a good time with these wines because we have provided you with a real spectrum of flavors to play with.

Explore and enjoy!

Carolyn and Sami

Be sure to tell us what you think on our Facebook page at www.facebook.com/LocalsTastingRoom

2012 Gunfighter California Republic Rose

Sonoma County

\$16 retail, club price \$12.80

45-day follow up price \$12

2009 Atrea Old Soul Red

Mendocino County

\$25 Retail, Club Price \$20

45-day follow-up price \$18.75

2009 Foggy Valley Pinot Noir

Russian River Valley

\$24 Retail, Club Price \$19.20

45-day follow up price \$18

2011 Eric Ross Struttin Red

California

\$35 Retail, Club Price \$28

45-day follow up price \$26.25

2010 Peterson Petite Sirah

Dry Creek Valley

\$32 Retail, Club Price \$25.60

45-day follow up price \$24

2006 Kitfox Roan Stallion

Santa Barbara County

\$21 Retail, Club Price \$16.80

45-day follow up price \$15.75

Locals is open
Everyday from 11AM to 6PM.

We always enjoy hearing from you .

Drop us a line at:

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