



# Locals Choice Wine Club

June 2013 Tasting Notes

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Hello again Locals Choice Club members,

Well I never thought I would say these words! I am at a DOG park with out new Locals mascot, Molly, while I write these notes. Molly is a rescue dog that I got through a wonderful organization here in California called The Green Dog Project and I am head over heels in love with my Blue Heeler. Pun intended. Those of you who pick up your wines here in Geyserville will probably meet Molly the next time you visit (doggie treats always welcome) and everyone else can follow our exploits on the Locals Tasting Room Facebook page [facebook.com/LocalsTastingRoom](https://www.facebook.com/LocalsTastingRoom).

It must be all the new exercise I have been getting with this very rambunctious dog but my appetite for food and wine seem to be increasing. BBQ sounds really good to me and both of the wines in this quarter's selection would be a good companion to some chicken and ribs on the barbie. When we look out the tasting room window we can see the Arbios Alexander Valley vineyard near the ridge. Bill & Susan Arbios were thrilled to receive a **91 point score** from *Gilbert & Gaillard* recently with these notes. "Mountain Cab, this is powerful yet elegant with red berry and subtle black pepper notes underlined by minerals and mouthwatering acidity. A 6 year old wine yet it doesn't show its age."

Arbios Cellars produces only one wine - made from 100 percent Cabernet Sauvignon grapes sustainably grown in their mountain top vineyard in the Alexander Valley of Sonoma County. Although Bill has a successful track record crafting blended wines, he prefers the challenges and artistry that go into making one wine from a single vineyard.

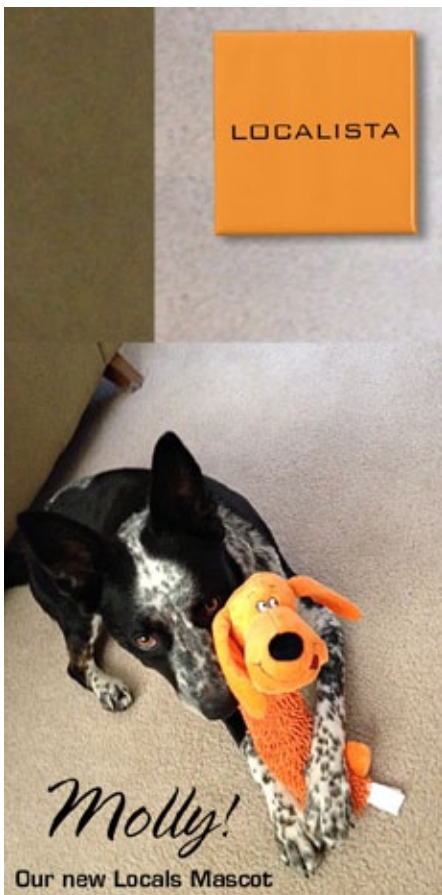
Arbios Cabernet pairs beautifully with most meats; beef, lamb, duck or sausage are classics. Marinated flank or skirt steak cooked on the grill are favorites. Mushrooms, lentils or chard dishes as sides are great vegetarian options.

And now for the Eric Ross Struttin Red. Here is what Eric has to say...

"This wine is a true Winemaker's Blend.

Much like a chef crafting a new dish this wine changes every year to new interesting varietals. This year is a co-fermentation of 52% Grenache, 32% Syrah and 13% Mourvedre. During a tasting session in the Spring of 2012 the rough wine was missing a note. A tweak of 3% Syrah during a blending trial was the ticket adding just the rich ripe berry spice I was looking for without masking the brightness of the Grenache's chewy somewhat candied Rhubarb aroma's and the Mourvedre providing bits of leathery tannin.

My food pairing idea is Pork Tenderloin with a dry rub of Salt, Pepper and Anise Seeds. Rhubarb and Green apples chopped with a light sprinkle of sugar and cinnamon. Cook slowly in a saucepan to create fresh rhubarb~applesauce to complement the tenderloin.



Another great one is Black Mussels in olive oil, leeks, anise seeds and a little white wine. Once they pop open add a couple tablespoons of butter. Sprinkle liberally with fresh parsley and serve hot with toasted garlic bread."

So there you have it!

We also have a lot of new things to show you online. Our new [www.localstraveltips.com](http://www.localstraveltips.com) site is live and continuing to grow as we showcase some of our favorite local haunts. You can always keep up with Geyserville happenings, such as they are, on our [Geyserville.com](http://Geyserville.com) FaceBook page and of course keep up with us here on [Locals Tasting Room FaceBook page](#).

Keep in mind there are also over 11 years worth of recipes paired to food here on our site [tastelocalwines.com/recipes](http://tastelocalwines.com/recipes) as well as the latest one from Diane. Tasting notes can be found at [tastelocalwines.com/tasting\\_notes](http://tastelocalwines.com/tasting_notes). We have changed the format of our online ordering page to give you a more personalized wine experience. Going forward we want to talk to you more often about your palate preferences and help you to select wines that suit you just like we do when you visit the tasting room. Check out our new page here [tastelocalwines.com/buyingwine](http://tastelocalwines.com/buyingwine). We are going back in time and striving to communicate more with you in person. What a concept huh??

You can always find our current tasting sheet right on this page and if you give us a call or email us it will be almost like being here!

Now for a little fun. Bill Arbios and Eric Luse have signed 12 bottles of their bottles which have been randomly distributed in this wine club. Some are for our pick up customers and some are for those that receive our wine shipments. If you are lucky enough to get a "You are a Locals Winner" numbered bottle let us know....we need a picture of the winning bottle and number, and you will win a special prize! Good luck to all.

Now here is the usual nitty gritty and reorder detail. Keep in mind that if your order is slightly delayed in shipping we are watching the temperature in your area. We are also cold shipping to some states at no extra charge to you, it was tough to get that one by my husband/accountant believe you me!

Remember to mark your calendars for the all important one week dollar shipping window starting August 5<sup>th</sup>, 2013 and ending August 9<sup>th</sup>, 2013. *Please note 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 the collection is valid until August 9<sup>th</sup>, 2013 while supplies last. Call us at 707-857-4900 or email us your orders to [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).

Keep enjoying your summer and call or visit us anytime.

Cheers,  
Carolyn

<b>Locals Choice Club Selections</b>	
<b>2006 Arbios Cabernet Sauvignon</b> <b>Alexander Valley</b> \$31 Retail, Club Price \$26.35 45-day follow up price \$24.80	<b>2011 Eric Ross Struttin Red</b> <b>California</b> \$35 Retail, Club Price \$29.75 45-day follow up price \$28.00
<b>Locals Choice Pinks and Whites Club</b>	
<b>2012 Peterson Big Pink Rose</b> <b>Dry Creek Valley</b> \$21 Retail, Club Price \$17.85 45-day follow up price \$16.80	<b>2012 Praxis Gewurztraminer</b> <b>Russian River Valley</b> \$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 . 707-857-4900

Drop us a line at: Box 124, Geyserville, CA 95441.

Or email us at: [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).