



Total Locals Wine Club

July 2013 Tasting Notes

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Hello again Total Locals Club Members,

July has been a busy and interesting month. There were Fourth of July celebrations and numerous graduations. Due to the recent supreme court activity this summer, the wonderful reality of DOMA being struck down sunk in and many of our friends and acquaintances announced their long awaited wedding plans. In the tasting room things have been super busy, our wine club membership surpassed a significant milestone and my little labor of love called Locals continues to hum along nicely. Our winemakers are starting to think about harvest and there have been so many parties, BBQ's and outdoor concerts that we have been kept hopping from fun event to another. Ahhhh...life in Sonoma County! If you don't live here already you should consider moving closer to us!

This quarter I asked each of our winemakers to talk a little bit about the wine in your quarterly club selection and to suggest their favorite food pairing. What follows is (mostly) in their own words.

From Eric Luse — 2011 Gout de la Vigne or Taste of the Vineyard:

The night harvest photo label reflects the chase of perfection and the resulting beauty is so revealed in the glass from the famed Alder Spring Vineyard. Elevations reaching 2700 feet above sea level, on the cutting edge of ripeness, these vines carry half the normal crop load in order to ripen the fruit and give the wine the elegance of a cool climate Syrah Grenache blend.

Aromas of blueberry, pepper and eucalyptus with hints of licorice. Integrated French and American oak adds a lovely smoky note to this full-bodied wine, which is a perfect pairing with lamb.

From Alex McGregor of Saracina — 2011 Atrea Old Soul Red:

This red blend of Zinfandel, Petite Sirah, Syrah and Malbec exhibits a deep ruby color. Aromas are dark and intense, with exotic raspberry, black cherry and cracked pepper notes. The palate shows both richness and elegance, with a ripe tannic structure and spiciness that reflects the vintage.

Pair it with your favorite comfort food: ribs or burgers from the grill, pizza or pasta with a Bolognese sauce, or a wild mushroom risotto.

From Patrick Melley of RH Wines — 2002 El Anejo:

This wine is an attractive garnet color with nice viscosity, which gives it rich legs that coat the glass when swirled. The body of the wine is one that has beautifully aged into a classic combination of fruit and bottle maturity. The aromas of currant and cassis are initially the most dominate, but subside as the cedar box and dried herb qualities begin the show through. The mouthfeel still retains its acidity and lean qualities more often found in aged Bordeaux varieties. This is a wine that can be paired with a great many meat dishes with a multitude sauces, but really can shine best with a simple grilled dry rubbed steak.

From Kitfox Wines — 2010 Kitfox St Helena Road Cabernet Sauvignon:

This is a 2010 Cabernet Sauvignon from a single vineyard called "St. Helena Road Vineyard". It is 93% Cabernet Sauvignon, 4% Cabernet Franc and 3% Malbec and aged in French oak for 15 months. The vineyard where this wine comes from is a heralded vine site that sits on other side of Spring Mountain in Napa. This wine will age well for the next seven years or so but is drinking wonderfully now, showing ripe blue fruits with the always endearing black cherry that is inherent in Cabernet from this region. Warm berry crumble with brown sugar and spice-box round up this lavish Sonoma beauty.

From Fred and Jamie Peterson — 2011 Peterson Old School Zinfandel:

Old School is sometimes described as our "Easy Drinking, No Thinking" Zin, but don't let that make you think it's any less serious of a wine than our other bottlings. Blended primarily from vineyards in the Northern Dry Creek Valley, Old School has a style that is full of flavor and character but not over the top. We want a wine that is refreshing and "highly drinkable" and satisfying; the type of Zin you can either open on a weeknight or take to a party without hesitation. As a bonus to an already great wine, each year our designer Chris Blum comes up with a new image and accompanying story to entertain and amuse, starting on the front and finishing on the back label.

This wine is great on it's own, but the flavors really shine with grilled chicken and a nice tangy BBQ sauce.

From Ed Dewitt — 2010 Dewitt Family Cabernet Sauvignon:

This is a fine, impressive Cabernet that shows the soft tannins and slight herbaceousness of Alexander Valley, yet is rich in cherry jam, cassis liqueur, chocolate and sweet oak flavors. Feels plush and fancy in the mouth. This Cabernet is still a baby. It will show its best if allowed time to breathe. So open it early and aerate, if you can. A great wine with grilled meats such as; beef tenderloin, NY strip, beef short ribs or any other favorite meat. Works well with spices such as; pepper, clove, garlic and rosemary.

Keep your eye out for an email from us over the next couple of weeks because I will be sending you a special thank you offer! Surprise!

So there you have it, six more great wines hand selected for your enjoyment. As always full tasting notes on each of the wines can be found 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 August 26th and ending on September 2nd, 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 September 5th, 2013.

Cheers and here is to a happy summer from all of us at Locals.

Carolyn

**2011 Eric Ross Gout de la Vigne
Lake County**

\$48 retail, club price \$38.40
45-day follow-up price \$36.00

**2011 Atrea Old Soul Red
Mendocino County**

\$25 Retail, Club Price \$20
45-day follow-up price \$18.75

**2002 RH El Anejo
Sonoma County**

\$24 Retail, Club Price \$19.20
45-day follow up price \$18

**2010 Kitfox St. Helena Road Cabernet
Sauvignon, Sonoma County**

\$30 Retail, Club Price \$24.00
45-day follow up price \$22.50

**2011 Peterson Old School
Dry Creek Valley**

\$19 retail, club price \$15.20
45-day follow-up price \$14.25

**2010 Dewitt Family Cabernet
Sauvignon, Alexander Valley**

\$39 Retail, Club Price \$31.20
45-day follow up price \$29.25

Locals is open
Everyday from 11AM to 6PM.

We always enjoy hearing from you .
Drop us a line at:
Box 124, Geyserville, CA 95441.
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