



Locals Choice Wine Club

September 2013 Tasting Notes

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Hello all my Locals Choice fans,

Can you believe how fast this summer has gone by? Harvest is in full frenetic swing around here, and a new vintage is being rapidly put to bed. It has been fascinating to follow our friend Tony's posts on our blog tastelocalwinesblog.com for a taste of what it's like for the people involved at the beginning of getting that wine we all love into a bottle.

Each year I get the opportunity to reflect on and share with you this remarkable time. So much is at stake for the people who have made this wine their lives. Encapsulated in this short frantic time are the beginnings of hopes and dreams of wonderful wines to follow, coupled with the stress of all the effort culminating in the harvest of another crop. I hope as you read this note you will get a taste of all the work and emotions that are captured in this single event. So much rides on getting it done and vagaries of Mother Nature. As with so much else with winemaking, this is a craft and an art, a labor of love. The hard work and dedication that this first critical step takes, not to mention the grueling schedule, requires stamina and dedication to the craft that amazes me every time I see it. If you've never witnessed an all-night harvest it's a stunning site, clippers moving at the speed of light and bins being filled and carried back and forth at a breakneck pace. It is a choreographed dance of people with purpose and dedication and an eye on the clock. The shared meals are often the only respite but reflect the camaraderie of the harvest team at its best.

On a separate note, in recent conversations with our customers Diane and I have realized that a lot of you seem to be becoming wine hoarders! Now I understand that some wines are meant to be cellared, and some are bought to mark special occasions like a birth or an anniversary, but some wines just really need to be drunk and enjoyed NOW. If your stash is building up and you are starting to question if your wines are still going to taste good when you open them up then it is time to throw a party. Reward yourself and your friends for the care you have devoted to selecting wines that will inspire and surprise you and them. There are lots of ways you could go with this, but pairing wines to foods or treating your guests to vertical or varietal flights is a fun thing to do. If you need some tips and food ideas just write to Diane at localslove@gmail.com and she can help you out. Trust me...she is an expert at this.



This quarter I am happy to be able to bring you two excellent wines. The 2011 Bedarra "Bonfire" is a unique blend of 65% Merlot, 30% Cabernet and 15% Zinfandel. Bridget and Jeff describe it as having pleasing aromas of raspberries and spice. Fruit forward with a hint of pepper; it has a round and velvety texture and tannin structure. Perfect for a late summer backyard BBQ or paired with Diane's recipe found here tastelocalwines.com/recipes.

Also included for your sipping pleasure is the 2010 Gunfighter Eberle Zinfandel from the Dry Creek Valley. This wine won Best of Class at the San Francisco Chronicle Wine Competition as well as a Gold Medal at the Sonoma Harvest Fair in 2012. In my opinion it tastes absolutely amazing right now. Rich, juicy and with just the right amount of spice on the finish this wine will not disappoint any of our many Zinfandel lovers.

In other news, we have many new releases coming into the room every week for your tasting and buying pleasure. Yesterday I tasted the new Arbios Merlot and Pinot and both rock. There are new wines coming from Gunfighter, and Eric Ross has a wonderful new Viognier. And that is just the beginning. It is so nice to chat with long time club members, there are many of you that have been with me for over 11 years, and hear that one of your favorite things about this club is that in all time we have never sent you the same wine twice. I am blessed to have so many great wines to choose from and I am truly grateful to those hard working vineyard managers and grape pickers that we spoke of earlier.

If you are in our area on October 5th, please consider joining us for the first annual Locals Piggy Party, which is a family style Porchetta dinner cooked for us by Dino of Diavola restaurant right next door to us. You should have received an email about it but if not give us a call or shoot us an email to yummy@tastelocalwines.com for all the details. It's going to be a fun time!

As always, I suggest you mark your calendars for our all-important dollar-shipping window which runs from Friday, October 18th, 2013 to Friday, October 25th, 2013. *Please note that the maximum order for \$1 shipping is three cases per club member, one case to Hawaii and excludes shipping to Alaska and Canada.* Your 45-day follow up discount runs until Tuesday, November 5th, 2013. Call us at 707-857-4900 or email your order to yummy@tastelocalwines.com.

Enjoy your wines and keep in touch with us on Facebook. Be sure to like our Locals Tasting Room page for all our news and deals.

Cheers,
Carolyn

Locals Choice Club Selections

2010 Gunfighter Eberle Zinfandel Dry Creek Valley

\$32 Retail, Club Price \$27.20
45-day follow up price \$25.60

2011 Bedarra Bonfire Dry Creek Valley

\$25 Retail, Club Price \$21.25
45-day follow up price \$20.00

Locals Choice Pinks and Whites Club

2012 Eric Ross Silver Image Viognier Russian River Valley

\$34 Retail, Club Price \$28.90
45-day follow up price \$27.20

2011 Bedarra Chardonnay Dry Creek Valley

\$19 Retail, Club Price \$16.50
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.