



# Locals Choice Wine Club

March 2014 Tasting Notes

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Spring is just around the corner, and bud break is well and truly under way in Sonoma County. We went from bone dry, worrisome signs of drought, to six inches of beautiful rain, evenly spread over several weeks thoroughly soaking the vineyards and providing a beautiful start to the growing season.

Within the tasting room we are coming off of Barrel Tasting weekends (yes that's plural!) and those of you who made the pilgrimage tasted some wonderful sneak previews of wines that will be bottled in the next 12 months. For those of you who haven't made the trip for this great event it is one to keep on the calendar for next year. LOCALS always has four or five of our wine makers on hand and it's a great chance to meet them in person, here their views on winemaking and enjoy a great weekend. Our Travel blog [www.localstraveltips.com](http://www.localstraveltips.com) can help point you to places to stay and eat while you're here.

We are coming into the bottling period and some tasty brand new wines are currently in the room. I have chosen one that has really taken my fancy and will age for years to come, if you can wait that long, or better yet why not take advantage of the 45 day discount and dollar shipping period and order up a case to lay down and enjoy periodically!

The 2010 Peterson Petite Verdot is a wine that really reminds me of why I fell in love with wine and all aspects of wine making in the first place. The first thing I noticed is the deep almost black color of the wine, and then the aroma hits, with rich earthy black berry, hints of tobacco and grilled meat. As it swirls in the glass I just keep breathing in the heady aroma, in love before my first sip. When I taste, the mouth feel is full, the tannins supple and fine, the wine fills my mouth with rich dark fruit, with the pungent flavor of grilled meat on the finish. I smile because this is a really chewy wine I can sink my teeth into.

The second wine the California Republic Red Cuvee is a beautiful blend of Zinfandel, Syrah and Cabernet with bright cherry fruit. The Gunfighter label California Republic continues to provide value for money wines that deliver consistent quality, year in year out. I really enjoy being able to provide such a wide range of styles, and prices to club members and our nine wineries allow this to happen.



For those of you receiving our Pink and White selection I am excited to provide the 2012 Praxis Viognier from Sonoma County. This wine is a gold medal winner at the San Francisco Chronicle Wine Show 2014 and at the Perdue International Wine Challenge 2013 , where it also won Best of Class. Winemaker Bill Arbios picked the fruit at 23.8 Brix and allowed the wine to only go through single fermentation in stainless steel tanks. The resulting wine is crisp and clean with juicy fruit, perfect for that seafood dish or spring vegetables!

Kit Fox Brunch allows you to say "I just had Brunch" any time of the day! Only you have to know we are talking wine here! The wine ferments in stainless steel but is allowed to go through secondary fermentation, providing the soft laid back palate you experience as it slips down. Treasure Hunter always surprises with their ability to seek out great fruit, for one off wines.

Current tasting notes and recipes can be found at [tastelocalwines.com/tasting\\_notes](http://tastelocalwines.com/tasting_notes) and [tastelocalwines.com/recipes](http://tastelocalwines.com/recipes).

As always, I suggest you mark your calendars for our all-important dollar-shipping window which runs from Friday April 11<sup>th</sup> 2014 to Friday April 18<sup>th</sup> 2014. *Please note that the maximum order for \$1 shipping is three cases per club member, and excludes shipping to Hawaii, Alaska, and Canada.*

Your 45-day follow up discount runs until Thursday May 15<sup>th</sup> 2014. Call us at 707-857-4900 or email your order to [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).

Enjoy your wines and keep in touch with us on Facebook for all the fun constest and photos of our antics in the room [www.facebook.com/LocalsTastingRoom](http://www.facebook.com/LocalsTastingRoom) just "Like Us" and you will be in the know!

Cheers,  
Carolyn

#### ***Locals Choice Club Selections***

**2010 Peterson Petite Verdot  
Bradford Mountain Dry Creek Valley**  
Retail \$36, Club Price \$30.60  
45 day follow on price \$28.80

**2011 California Republic Red Cuvée Blend  
Zin, Syrah & Cabernet Sauvignon**  
Retail \$20, Club Price \$17  
45 day follow on price \$16

#### ***Locals Choice Pinks and Whites Club***

**2012 Kitfox Brunch Chardonnay  
Russian River Valley – Sonoma**  
Retail \$18, Club Price \$15.30  
45 day follow up price \$14.40

**2012 Praxis Viognier  
Gold Medal & Best Of Class**  
Retail \$19, 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).