



# Locals Choice Wine Club

March 2015 Tasting Notes

[www.localstastingroom.com](http://www.localstastingroom.com)  
707.857.4900

## MAIL

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p.o. box 124  
geyserville, california 95441

## PHONE

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707.857.4900

## FAX

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707.857.1885

## WEB

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[www.localstastingroom.com](http://www.localstastingroom.com)

## EMAIL

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[yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com)



*First sunset of Spring in Alexander Valley  
—Carolyn Lewis*

Hello Locals Choice Club Members.

I am writing these tasting notes on a gorgeous evening in Geyserville just after the first of two barrel tasting weekends which are always a harbinger of spring. For two consecutive weekends folks get to taste a little bit of the “future” of local wines. We are coming to the end of the so called rainy season but in fact have had very little rain so far. This has been coupled with unusually warm days and cool nights. Since grapes don’t have a calendar they go by temperature. When the average temperature is above 50 degrees the buds start to come out no matter the date. This morning before my vineyard walk I was greeted by the sound of vineyard frost protection equipment running, which led me to conclude that I would encounter some extremely early bud break leading to the frost protection. Sure enough, I saw evidence of exactly that which is what is typically understood as the beginning of the wine season. Along with that, I saw extensive evidence of sap accumulation on the cut ends of vines. Beneath the ground roots are beginning to absorb nutrients. Soon the small buds will be accompanied by green leaves starting the process of photosynthesis. I also expected, and did find, pruning crews working the vineyards, a process that often coincides with bud break. In short, visible life has returned to the vineyards with a vengeance.

The wines I have selected for you this March are of course the product of this same growth process in years past. Each year, however, leaves its own distinct imprint on the grapes and the resulting wine.

As many of you know, Arbios Cellars produces only one wine under the Arbios label and it is made from 100 percent Cabernet Sauvignon grapes, sustainably grown on Bill and Susan Arbios’s mountaintop vineyard in the Alexander Valley. Your 2010 Cabernet Sauvignon selection is crafted in the classic Bordeaux style to have moderate alcohol and great fruit character. I have been watching our tasting room guests just loving this wine and want you to have the chance to do so also. You are going to really enjoy this unusually soft, full and rich wine, with good acidity and soft mouth filling tannins.

Another recent tasting room favorite is the 2012 Peterson Old School Zinfandel from the Dry Creek Valley. This is what I would call a highly drinkable wine.

Fred and Jamie Peterson describe it as "Easy Drinking, No Thinking" Zin but don't let that make you think it's any less serious a wine than Peterson's other offerings.

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. You will get concentrated aromas of ripe brambly berry mingled with a touch of dusty tannins and oak. This Zin is comfort food in a bottle. As a bonus to an already great wine, each year Peterson's designer Chris Blum comes up with a new image and accompanying story to amuse you, starting on the front and finishing up on the back label. I know that quite a few of our club members have become collectors of these story labels over the years. I predict both these March selections will become favorites that you will want more of!

As always, I suggest you mark your calendars for our all-important dollar-shipping window which runs from Monday April 13<sup>th</sup> to Monday April 20<sup>th</sup> 2015. *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 Monday May 1<sup>st</sup> 2015.

Call us at 707-857-4900 or just email your order to [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com).

Diane has once again come up with some excellent recipes for you to try out so take a look at [localstastingroom.com/recipes](http://localstastingroom.com/recipes) and be sure to let us know what you think of both the wine and the food pairing suggestions on our Facebook page at [www.facebook.com/LocalsTastingRoom](http://www.facebook.com/LocalsTastingRoom). Tasting notes are online at [localstastingroom.com/tasting\\_notes](http://localstastingroom.com/tasting_notes). And don't forget to tell us what you think of our brand new website!

As Spring turns to Summer I hope to see many of you in the tasting room and for those that can't get to visit us quite so often, be sure to think of us as you sip on your March selection of Locals wines!

Cheers,

Carolyn

***Locals Choice Reds Only Club Selections***

**2010 Arbios Cabernet Sauvignon  
Alexander Valley**

Retail \$35, Club Price \$29.75  
45 day follow up price \$28

**2012 Peterson Old School Zinfandel  
Dry Creek Valley**

Retail \$20, Club Price \$17  
45 day follow up price \$16

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

**2014 Bodkin The Victors Spoils  
Sauvignon Blanc, Lake County**

Retail \$17, Club Price \$14.45  
45 day follow up price \$13.60

**2013 Praxis Gewurtztraminer  
Russian River Valley**

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).