



Total Locals Wine Club

April 2015 Tasting Notes

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Hello again Total Locals Club members,

This quarter's introduction to your club description is written by a guest author, namely me, Carolyn's brother Rob. I arrived from the East Coast for a visit about a week ago and was so struck by the beauty, activity and, yes, the challenges of this year's burgeoning grape growing season that Carolyn allowed me to share my thoughts.

First the beauty, on my last visit, only a month ago, the scene was arid, brown and dusty. Now it is bursting with color. Greens of every shade cover the vineyards. Vines of different ages come to life with a pace all their own. Vineyard location dictates its own pace of emergence.

Next some newly gained knowledge from a bit of a novice. The small clusters you see on the vines, as pictured in the recent photograph Carolyn took, are not grapes but rather precursor flower buds. Why is this important? Two days ago a little rain fell. Needless to say it was welcome. Had the small clusters flowered by then, however, even the lightest rain would have damaged their delicate structure. Later this summer that would have resulted in looser, scarcer grape clusters. For grapes the rain and its timing was a blessing. I am struck by how intricately nature, in all its unpredictability, fashions what finds its way to our tables in a bottle. A friend described to me recently a tasty but ultimately "soulless" wine. Seeing the intricate interplay of grape, nature and the incredible commitment of winemakers helps me understand what lies behind that comment. Rest assured, your selections are beautifully soulful!

Water, it dominates thought, planning, conversation and, I can only imagine, dreams. Right now the hills are lush and green, but the rivers are low and the river banks wide and dry. A recent trip to lake Sonoma only reinforced what we have all read and heard about. Muddy shorelines, stranded boats and an understanding of just how much water will have to fall and be conserved to make a dent. Winemakers are doing their part with innovative irrigation and water conservation. Please join us in an effort that requires all of our commitment!

As we do every morning, some combination of Carolyn, Tim, Molly the dog, and for a while me, walk the vineyards and wonder at the life that is literally exploding in front of our eyes. Recently, what used to be completely solitary walks are interrupted by teams pruning, maintaining and otherwise caring for the vines. A sign that this labor of love rarely offers a break. You will find your selections this month to embody that labor of love. Drink, savor and, if you choose, reflect on all the factors, human and otherwise, that led to what you taste.

Links to the tasting notes for this Club' selections are here localstastingroom.com/tasting_notes with some wonderful pairing ideas which can be found here localstastingroom.com/recipes from Diane.

Thank you for letting me share my thoughts with you. Enjoy!

—Rob (and the whole team at Locals)

As always please mark your calendars and take advantage of your One Dollar a Case shipping window which runs from May 18th until May 25th 2015. This is your chance to order more of the wines you enjoyed, or send some wine to friends. We do ask that you order a minimum of one case and the maximum is 3 cases. The dollar shipping window is for new orders only and not for the shipping of club wines for those on pick up status please. *This offer excludes Alaska and Hawaii.* Your 45 day follow up discount runs until June 1st.

2012 Munselle Zinfandel
Osborn Ranch, Alexander Valley
Retail \$28.00, Club Price \$22.40
Follow-up price \$21.00

2010 William Gordon Cabernet Sauvignon
Alexander Valley
Retail \$45.00, Club price \$36.00
Follow-up price \$33.75

2011 William Gordon Petite Sirah
Alexander Valley
Retail \$35.00, Club price \$28.00
Follow-up price \$26.25

2012 Kitfox Treasure Hunter
From Eden proprietary Red
St Helena, Napa Valley
Retail \$25.00 Club price \$20.00
Follow-up price \$18.75

2012 Peterson Sangiovese
Dry Creek Valley
Retail \$26.00, Club Price \$20.80
Follow –up price \$19.50

2012 Peterson Zero Manipulation
Carignane Blend
Tollini Vineyard Mendocino
Retail \$16.50, Club price \$13.20
Follow-up \$12.38

Locals is open
Everyday from 11AM to 6PM.

We always enjoy hearing from you .
Drop us a line at:
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