



Locals Choice Wine Club

June 2015 Tasting Notes

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Hello again Locals Choice Club Members,

Well they tell us that brown is the new green around these parts!

The only thing that looks green here right now are the vineyards which are irrigated and very healthy looking. Among our winemakers talk is of an El Nino rainy season to come, and predictions are that there is a greater than 90% chance that El Niño will continue through the Northern Hemisphere in fall 2015, and around an 85% chance it will last through the 2015-16 winter. That possibility is again raising the collective hopes of Californians that this winter may finally see some desperately needed precipitation to begin the slow climb out of a historic drought.

Meanwhile things at your favorite tasting room continue to expand and you will see some new winery names in our lineup and lots of new releases. It is hard to believe that back on May 2nd we celebrated our 13th year in business. Some of our wineries have been with us for the majority of those years, and some others have gone on to find fame and fortune out on their own.

Another big milestone for Tim and I personally was the recent graduation of our only son from The University of Washington. As if we needed a reminder of how time flies. It was a wonderful moment for us and we celebrated together in Seattle. Since he is now old enough to be an official member of our wine club...he too will be tasting the wines in this selection.

First up is the 2011 Foggy Valley Pinot Noir. Both we and our tasting room visitors agree that this wine tastes amazingly good right now. You will see that we have a new label but the same care and dedication has gone into the making of this wine. The 2011 vintage was very wet during the harvest picking and the ground was quite muddy. The Pinot Noir grapes used to make this wine were picked over a 3 week period due to the rain forecasts, and came from differing blocks and clones from two separate vineyards. The grapes were all hand picked in the early morning, gently de-stemmed and then placed in small open top fermenters for a 5 day cold soak at 53 degrees. This wine was aged in French Oak barrels for 14 months. This particular vintage has a nice viscosity and although not an overpowering Pinot it is one of delicate complexities. For me it seems to change a little with each additional taste. Let us know if it does the same for you.

Next comes the brand new release from Pendleton Estate Vineyards called Bad Kitty. The whimsical label was created by Mike Pendleton's 9 year old daughter, and is 42% Cabernet Sauvignon, 24% Cabernet Franc, 15% Zinfandel, 10% Petit Verdot and 9% Petite Sirah.

Released in May of 2015 it is a true winemakers blend of Alexander Valley grapes, three of which come from the Pendleton Estate. I particularly enjoy this wine with food, but a glass all by itself is a treat as well and boasts a long and complex finish.

This quarter our Pink and White Club members get to enjoy a multi award winning 2013 Viognier from Praxis Wines. This wine is crisp, dry and full bodied with a lingering finish of ripe fruit. It is made in the European style and to retain the purest expression of the grapes was fermented in stainless steel with no oak contact. See if you can pick out the white peach and apricot flavors when you first sip the wine and then the tropical fruits on the finish. Truly yummy and an excellent accompaniment for shellfish or spicy foods.

You will also be receiving a wonderful Cabernet Rosé from Pendleton Estate made in a nice dry Provencal style. Pendleton Estate is a one man show and Mike only made 100 cases of this wine, it has a wonderfully light structure and is a perfect sipping wine for those warm afternoons.

As always, I suggest you mark your calendars for our all-important dollar-shipping window which runs from July 13th through July 20th, 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 club discount runs until August 6th, 2015

Call us at 707-857-4900 or just email your order to yummy@tastelocalwines.com.

Diane has once again come up with some excellent recipes for you to try out. Go to localstastingroom.com/recipes. 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. Tasting notes are online at localstastingroom.com/tasting_notes. And don't forget to tell us what you think of our brand new website!

Happy Summer!

Carolyn

Locals Choice Reds Only Club Selections

**2011 Foggy Valley Pinot
Russian River Valley**

Retail \$30.00, Club Price \$25.50
45 day follow up price \$24.00

**2012 Pendleton Bad Kitty
Cabernet Blend**

Retail \$29.00, Club Price \$24.65
45 day follow up price \$23.20

Locals Choice Pinks and Whites Club

2013 Praxis Viognier

Retail \$19.00, Club Price \$16.15
45 day follow up price \$15.20

**2014 Pendleton Cabernet Rosé
Alexander Valley**

Retail \$22.00, Club Price \$18.70
45 day follow up price \$17.60

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.