



Total Locals Wine Club

October 2015 Tasting Notes

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Hello to all our Total Locals Club Members.

This feels like the longest, warmest and driest summers I can remember in my 18 years in California. I and many others find ourselves waiting impatiently for the first rains to fall. The grapevines are ready for some moisture too. This years' harvest was the earliest in many years and yielded 30% to 40% less fruit. The good news is that our winemakers tell us the quality of the fruit looks great so we will be anxious awaiting the 2015 vintage.

There are plenty of predictions that the coming winter will be a wet one fueled by El Nino conditions, and it is expected that some unusually heavy rains will start as early as November, but as mentioned before, we will be doing the happy rain dance. We will also need some yummy wines to keep us company.

Your first selection this month is a Silver Medal winner from the 2015 San Francisco Chronicle competition, the 2013 Praxis Pinot Noir. This is a delicious wine but would benefit from a bit more aging so don't be shy about putting this one in your cellar for a bit. The wine comes from a 100% Pinot Noir vineyard from the southern end of of the Sonoma Cost appellation where the cool climatic conditions of the San Pablo Bay influence growth and ripening.

Next comes the 2014 The Hill and the Vale Zinfandel from Bodkin Wines. This is perhaps going to be a bit different than some of the Zinfandels you may be used to. As winemaker Chris Christianson says, if you are looking for an over the top, big alcohol and high octane Zin then this is not it. Rather, it is a crafted in the old school style with a nice balance from cooler climate hillside and mountain fruit, lower alcohol and bright acid. A welcome change in style and an easy Zinfandel to pair with food.

This quarter we bring you two wines from Treasure Hunter. These wines have been incredibly popular in the tasting room and I wanted to be sure you got a chance to try them as the Treasure Hunter wines are made in such small lots that they tend to sell out fast. the 2012 Broken Bandit Zinfandel is 100% Dry Creek Zinfandel from two of the best hillside vineyards (the names of which are a closely guarded secret). It is described as an exuberant wine with an



explosive personality, showing dense and lush wild berry, dried red current and nuances of roasted pork and exotic tea on the nose. You be the judge but I think you will like it.

Treasure Hunter also brings us the 2012 The Berserker, Proprietary Red Wine. A tasty blend of Cabernet, Merlot, Petit Verdot, Cabernet Franc and a touch of Sangiovese. There is lots of Black Cherry and Plumb in this one, its a beautiful wine to pair with food or just sip and enjoy.

Peterson Winery brings you a 2012 GSM from the Bradford Mountain Estate Vineyard. The Grenache from the mountain vineyard produces a high quality wine with all the classic characteristics of Grenache, which are red fruit flavors with a subtle white pepper spice note. Along with the Grenache the wine has classic components of Syrah and Mourvedre and a dash of Carignane balancing the wine beautifully and giving it potential to age for 5 to 7 years.

Last but by no means least we bring you the William Gordon Petit Verdot. This wine was made in very limited quantity. It is 100% Petit Verdot from the Alexander Valley. The aroma evokes blackberry, blueberry and soft toast. The wine was aged 23 months in 1/3 new and 2/3 old Colbert Forest French Oak barrels. The palate is nicely balanced with bright acidity and soft tannins.

I hope you enjoy this eclectic collection of wine as much as we are loving them in the tasting room. Full tasting notes on each of these wines can be found here localstastingroom.com/tasting_notes as well as some pairing ideas from Diane right here localstastingroom.com/recipes. Let us know if you try out any of these suggested recipes.

Please mark your calendars to take advantage of your one dollar case shipping window which runs from November 23rd thru November 30th. This is your chance to order more of the wines you enjoyed. We do ask that you order minimum of one case and the maximum order is 3 cases. The dollar shipping applies to new orders only. Your 45 day follow up discount runs until December 8th so combine these two club benefits and get some more of your favorite wines.

Enjoy the upcoming holiday season. Best from all of us at Locals

**2012 Kitfox Treasure Hunter Berserker
Bordeaux Blend Alexander Valley**
Retail \$25.00, Club price \$20.00
Follow up price \$18.75

**2012 Peterson GSM
Granache, Sirah, Mourvedre
Bradford Mountain Dry Creek**
Retail \$38.00, Club price \$30.40
Follow up price \$28.50

**2014 Bodkin The Hill & Vale Zinfandel
Sonoma County**
Retail \$22.00, Club price \$17.60
Follow-up price \$16.50

**2009 William Gordon Petit Verdot
Alexander Valley**
Retail \$30.00, Club price \$24.00
Follow-up price \$22.50

**2012 Kitfox Treasure Hunter
Broken Bandit Zinfandel
Dry Creek Valley**
Retail \$25.00, Club price \$20.00
Follow up price \$18.75

**2013 Praxis Pinot
Sonoma Coast**
Retail \$25.00, Club price \$20.00
Follow-up price \$18.75

Locals is open
Everyday from 11AM to 6PM.

We always enjoy hearing from you .
Drop us a line at:
Box 124, Geyserville, CA 95441.
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