



Total Locals Wine Club

January 2016 Tasting Notes

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Winter Vineyard
Photograph by Carolyn Lewis

Happy New Year Total Locals Club members,

I hope you all drank some good wines over the holidays and now have room for six special new bottles, because you are in for some real palate pleasers when you taste this quarters' selections.

Around these parts El Nino appears to have officially begun and it has been raining for days. Unlike the December rains that restored the snowpack to 125% of normal, the current storms are fueled by the warm southern air of El Nino, hopefully easing the drought and concerns about the 2016 growing season.

As always we have saved our best wines for you. We start with a special treat, the 2007 Coyote Crest Cabernet Sauvignon from Munselle Vineyards. I was able to procure the very last of this vintage, of which only 297 cases were produced, and it is simply delicious. The downside is you will not be able to order any more of this wine, but the upside is that I am able to send you something special. I won't be able to retire doing business this way either.....but I always strive to have our club members get the special wines.

This wine comes from the Wasson Ranch which has been in the Munselle family since 1942. The property provides wide ranging, majestic views from north of Geyserville to the southern tip of the Alexander Valley. The land is rich in nutrients and shale based for good drainage. The result is a Cabernet which offers notes of earth ripened cherries and dark chocolate on the nose leading to flavors of blackberry and plumb, concluding with an amazingly smooth finish. Brett Munselle the winemaker suggests that you pair this wine with Dry Jack cheese or an aged Gruyere. I can personally vouch for that pairing.

Other wines in this collection include the newly released 2012 Bedarra Bonfire, a lovely blend of Merlot, Cabernet and Zinfandel. Jeff and Brigid of Bedarra Winery have not released a new wine in quite some time but this one was worth the wait. Next, Fred and Jamie Peterson bring you the 2013 Old School Zinfandel which you may remember from years past by the story on the label

as well as its slight chewiness making it, as Jamie Peterson suggests a great partner to pizza, pasta or a juicy burger. This wine is 85% Zinfandel, 9% Petite Sirah and 6% Carignane.

You will notice the beautiful photograph of a night harvest on the label of the 2012 Gout de la Vigne from Eric Ross which reflects Eric's photojournalistic roots. Night harvesting provided the cold fruit for this blend of 79% Syrah, 11% Viognier and 10% Grenache. The result is truly Gout de la Vigne or Taste of the Vineyard.

The wines detailed above represent only half of your club selections and detailed tasting notes on all the wines can be found here localstastingroom.com/tasting_notes as well as some recipes from Diane here localstastingroom.com/recipes.

Please be sure to mark your calendars for your one dollar shipping window which runs from February 22nd through February 29th, 2016. The maximum order for \$1 shipping is three cases per club member and the minimum is one case. This is your chance to order more of the wines you enjoyed. The dollar shipping is for new orders only please and excludes Alaska and Canada. Your 45 day follow up discount runs until Friday March 4th, 2016.

Now just to see how many of you have actually read this far, the first person to email us at yummy@tastelocalwines.com with the words Locals Winner in the subject line wins a bottle of wine of their choice from our current list which can be found here localstastingroom.com/buy-wine.

I look forward to seeing many of you in 2016 and to continuing to help you discover great wines from the lesser known small producers.

Cheers,

Carolyn

2012 Bedarra Bonfire
Merlot, Cabernet, Zinfandel
Sonoma, Napa
Retail \$25.00, Club price \$20.00
Follow-up price \$18.75

2013 Peterson Old School
Zinfandel
Dry Creek Valley
Retail \$20.00, Club price \$16.00
Follow-up price \$15.00

2014 Kitfox Treasure Hunter
Cosmic Karma
Grenache
Retail \$25.00, Club price \$20.00
Follow-up price \$18.75

2013 Arbios/Praxis Merlot
Alexander Valley
Retail \$24.00, Club price \$19.20
Follow-up price \$18.00

2012 Eric Ross Gout De La Vigne, Syrah
Alder Springs Vineyard, Mendocino
Retail \$48.00, Club price \$38.40
Follow-up price \$36.00

2007 Munselle Coyote Crest
Cabernet Sauvignon
Retail \$65.00, Club price \$52.00
Follow-up price \$48.75

Locals is open
Everyday from 11AM to 6PM.

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