



Locals Choice Wine Club

June 2016 Tasting Notes

www.localstastingroom.com
707.857.4900

MAIL

p.o. box 124
geyserville, california 95441

PHONE

707.857.4900

FAX

707.857.1885

WEB

www.localstastingroom.com

EMAIL

yummy@tastelocalwines.com



Hello Locals Choice Club members,

Summer is upon us and it has started with a bang here in Sonoma County. Temperatures have already soared into the high nineties and the vineyards are busting out all over. Molly and I always have to end our walks with a dip in the river or it's just too hot. This past weekend I had the opportunity to join some of our friends in an amazing horse drawn carriage ride through the vineyards surrounding Geyserville and up some of the old fire roads above town. There were 8 horses pulling the carriage which in and of itself is quite a sight. Not only did Tim and I get to go along....but I went for a swim way up in the hills and got to ride my own horse on the way home. It was truly a spectacular day....made even nicer by some nice cold Pendleton Viognier along the way. Of course the boys all drank Coors Light which was probably good because they are able to put away a lot of that (watery) stuff!

This quarter I am happy to bring you the amazingly yummy 2012 Eric Ross Tempranillo and the equally great 2014 Pendleton Bad Kitty. I chatted with Eric and Mike about what they particularly liked about these wines....as well as what they thought might be a fitting pairing. Here are their thoughts.

From Eric: Why I decided to make the Tempranillo?

Like all the Eric Ross Wines the fruit must be of superior quality. Without that there is no chance to make a complex wine. I was intrigued by the Tempranillo fruit and first made this wine in 2006. I'll never forget being in the cellar in February following the 2006 harvest and tasting through the wines. When I thieved a sample from the barrel of the Tempranillo it had such an exotic nose and then tasting it all I could say was, "Wow!" Amazing depth of dark fruit, cedar, tobacco and the Black Moroccan olives. It quite honestly blew me away and continues to be among my all time favorites!

Here is Eric's favorite recipe to pair with this wine: [Paella Recipe](#)

I've worked this terrific dish over several times and this is the best result. While prepping enjoy a glass of chilled Eric Ross Albarino and serve the Paella with the 2012 Eric Ross Tempranillo!

This Paella is a one-dish Spanish feast that can be filled with your personal choice of vegetables or meats for 6 people. A Paella pan is a must for this recipe. The key is to prep all the ingredients ahead of time and have them ready to go in separate dishes AND don't touch your bottom! More about that later in this recipe. ([Paella Recipe](#))

Your second wine selection is the ever popular 2014 Bad Kitty from Pendleton Wines. According to Mike, owner and winemaker, it all started with a Cat's Meow painting, his daughters first grade watercolor. This is the third Bad Kitty which is a blend of five different varietals, 50% Cabernet, 17.7% Merlot, 17.7% Carignan, 8.5% Petit Sirah and 6.1% Zinfandel all from the Alexander Valley. Mike says this is a true food lovers wine and suggests that a nice rabbit ragu would be a perfect pairing. Here is the recipe for the [Rabbit Ragu](#)

For those of you in the Pinks and Whites or the TLC clubs your selections are below and full tasting notes on all the wines in this quarters club are right here localstastingroom.com/tasting_notes.

I hope you enjoy these summer selections as much as we have been enjoying them here in the tasting room.

As we move into summer heat (for those of you that are shipping customers) our shipper will be watching the temperatures at each destination and we will either hold your wines if it is not safe to ship them, or upgrade you to either ice pack shipping or two day air. If you have any concerns about there wines please drop us a line. We provide free storage for your wines so in some instances it may be better to wait until the summer heat subsides before shipping. Be sure to also mark your calendars for your one dollar shipping window which runs from July 11th, 2016 through July 18th, 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 July 30th, 2016

Cheers,
Carolyn

Locals Choice Reds Only Club Selections

**2014 Pendleton Bad Kitty
Cabernet Sauvignon blend, Alexander Valley**

Retail \$28.00, Club Price \$23.80
Follow-up price \$22.40

**2012 Eric Ross Tempranillo
Lodi**

Retail \$39.00, Club Price \$33.15
Follow-up price \$31.20

Locals Choice Pinks and Whites Club

**2015 Pendleton Viognier
Dry Creek Valley**

Retail \$28.00, Club Price \$23.80
Follow-up price \$22.40

**2015 Arbios/Praxis Rosé
Rosé of Pinot Noir**

Retail \$21.00, Club Price \$17.85
Follow-up price \$16.80

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.