



Total Locals Wine Club

July 2016 Tasting Notes

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Hello to all my Total Locals Club members,

Its full on summer around here and *veraison*, which is the onset of ripening, has begun a bit earlier than usual. The term is originally French, but has been adopted into English use. The official definition of *veraison* is "change of color of the grape berries". The growing conditions in the vineyards have been near perfect. I have documented some of this in short videos on our Facebook page for you to see.

This quarters selections are a great mixture of varietals and wine making styles. From soft and silky to bold and fruit forward. Perfect food pairing wines and also some just for sipping. Often our visitors ask how we are able to choose among so many wonderful wines to include in your wine club and the answer is pretty unscientific. We send you what we really love ourselves and for just over fourteen years now it seems that we have been making some good decisions. Many in our business argue that sending small production wines to a wine club is no way to make money because the wines always sell out, but we believe the value in the Locals Clubs is that you can discover and receive wines from us that are usually difficult or impossible to find anywhere else. This way you get the first chance to taste them, and potentially order more while taking advantage of your follow up discount and dollar shipping before the wines sell out.

There are some brand new wines in this club, like the bestselling Zinfandel by Kitfox named "The Dude". This one is going to be perfect for your summer cookouts and will pair perfectly with a nicely charred steak from the grill. Also from Kitfox comes the Voodoo Vixen, a lusciously round Syrah. If you have not loved Syrah before you will now! There is a great blend, The Mendo Blendo, from Peterson which combines Petit Syrah with Syrah and a great Mourvedre from Pendleton Estate. Combine either of these with anything involving mushrooms and you have a perfect match. Here is a great recipe from our Geyserville neighbor, Catelli's Restaurant that was recently published in our local paper specifically to pair with a Mourvedre.

Kings Burger *(Makes 4 to 6 burgers)*

1 pound ground, grass-fed beef
1/2 pound cremini mushrooms
1/2 pound shiitake mushrooms
1/3 cup Bragg Liquid Aminos
1/4 ounce dry, porcini mushrooms,
rehydrated in hot water, water discarded
2 tablespoons fresh garlic, finely minced
2 tablespoons fresh parsley, minced
2 teaspoons fresh rosemary, minced
2 teaspoons fresh thyme, minced
1/4 cup extra virgin olive oil
1 tablespoon nutritional yeast
1/4 cup grated Parmesan
1 teaspoon ground black pepper
Salt to taste

Preheat oven to 450 degrees (400 in a convection oven.) Place whole mushrooms (stems included) in a large bowl. Pour in the Bragg Liquid Aminos and 1/8 cup of extra virgin olive oil. Coat the mushrooms and lay out on two, large sheet pans lined with parchment paper. Roast in the oven for 3 to 5 minutes. Remove mushrooms and pulse in batches in a food processor with the rehydrated porcinis. Put the batches into a large mixing bowl.

Here are two of Hunter's favorite recipes to pair with his wines:

[Voodoo Lamb](#) | [Cuban Grilled Pork](#)

Be sure to let us know if you give any of them a try.

Full Tasting notes are here localstastingroom.com/tasting_notes and this is a link to the recipes Diane has come up with for you as pairing suggestions localstastingroom.com/recipes.

Mark your calendars now so you remember your discount windows. Dollar shipping runs from August 22nd through August 29th, 2016. Please note that the maximum order for \$1 shipping is three cases per club member, and excludes shipping to Hawaii, Alaska and Canada.

Your 45 day follow up discount runs from July 20th until September 2nd, 2016. Call us at 707-857-4900 or email your order to yummy@tastelocalwines.com. Make sure to like us on Facebook for more deals and specials, www.facebook.com/LocalstastingRoom and follow our antics. Keep enjoying your summer.

Cheers,
Carolyn

**2013 Pendleton Estate
Mourvedre
Alexander Valley**

Retail \$33.00, Club price \$26.40
Follow-up price \$24.75

**2011 William Gordon
Cabernet Sauvignon
Alexander Valley**

Retail \$45.00, Club price \$36.00
Follow-up price \$33.75

**2014 Kitfox Treasure Hunter
The Dude Zinfandel
Calistoga, Napa Valley**

Retail \$25.00, Club price \$20.00
Follow-up price \$18.75

**2013 Peterson II Granaio
Sangiovese Cab blend
Dry Creek Valley**

Retail \$35.00, Club price \$28.00
Follow-up price \$26.25

**2013 Kitfox Treasure Hunter
Voodoo Vixen Syrah
Sonoma Coast**

Retail \$25.00, Club price \$20.00
Follow-up price \$18.75

**2012 Peterson
Mendo Blendo**

Petite Sirah, Syrah, Grenache
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.
Or email us at:
yummy@tastelocalwines.com.