



# Locals Choice Wine Club

September 2016 Tasting Notes

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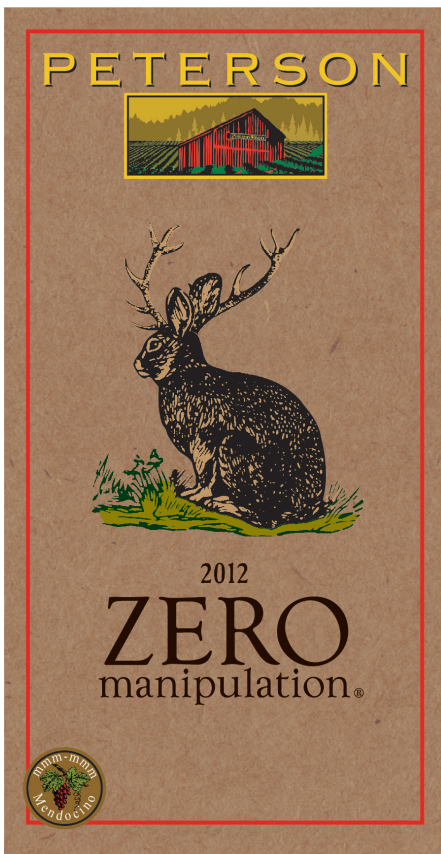
Hello Locals Choice Club members,

Every now and then a customer comes in to the tasting room and asks...Is a Jackalope a real animal? Usually they are looking at the label on the 2012 Peterson Zero Manipulation, which is one of the two wines you are receiving this quarter.

I was curious about the Jackalope myself so I did a little research and found all kinds of tall tales. Apparently, it is rumored that the Jackalope can imitate the human voice. During the days of the Old West, when cowboys gathered by the campfires singing at night, Jackalopes could be heard mimicking their voices or singing along, usually as a tenor. It is said that Jackalopes only breed during lightning flashes and that their antlers make the act difficult despite the hare's reputation for fecundity. And that is just the beginning of myriad stories regarding this mythical beast. Stuffed and mounted, jackalopes are found in many bars and restaurants all over the United States. The jackalope has appeared in published stories, poems, television shows, video games, and a low-budget mockumentary film.

The 2012 Peterson Zero Manipulation is also fast becoming a legend at Locals. Vintage after vintage this wine never disappoints. Very versatile, an easy food pairer and great sipper this wine always delivers. Made 100% with fruit from the famous Tollini Vineyard it is a blend of 60% Carignane, 28% Grenache and 12% Syrah. The traditionally dry farmed Carignane blocks were by Alfred Tollini's father and grandfather. All sit on southwest facing benches in Mendocino County's Redwood Valley. This wine is the perfect nohassel, no mess dinner companion. Enjoy!

This quarter we also bring you the 2012 Arbios Cabernet from the Alexander Valley. This all estate grown wine comes from Susan and Bill Arbios's beloved high elevation vineyard. At 1600 feet the vineyard is one of the highest and most northern in the Alexander Valley appellation. This wine was aged for three years in French oak and the color is a deep purple with garnet and red highlights. The wine is soft, full and rich. This beautifully balanced wine is drinking beautifully right now but will also age nicely if you can keep your hands off it for a little while.



Here at Locals we have had a great summer, we have had lots of new wines to taste and will soon welcome an additional excellent small winery to the tasting room. We have also added to both our blogs and our [www.LocalsTravelTips.com](http://www.LocalsTravelTips.com) site where we highlight some of our favorite spots and things to do in our area. Remember you can always view our entire list of available wines here: [localstastingroom.com/wp-content/uploads/2016/08/CURRENT-TASTING-SHEET-FOR-ROOM.pdf-8-18-16.pdf](http://localstastingroom.com/wp-content/uploads/2016/08/CURRENT-TASTING-SHEET-FOR-ROOM.pdf-8-18-16.pdf) and our recipes for this month are here [localstastingroom.com/recipes](http://localstastingroom.com/recipes).

[B'stilla Chicken Phyllo Rolls With Dipping Sauce](#) | [Roast Pork Tenderloin with Plum Barbecue Sauce](#)

For our Pinks and Whites Club members we present for your enjoyment the super yummy Chardonnay from Kitfox named The Churn. Made from 100% farm fresh Chardonnay grapes grown in the glorious sunshine of the California Coast, this wine is a mouthful of fresh lemon cream soaked in vanilla and kissed with Jasmine. Your second wine is the 2014 Eric Ross Albarino from the famed Bokisch Vineyard. This is originally a Spanish varietal and grows beautifully in the sustained dry heat of Lodi. You will taste lychee, tree ripened peaches and tangerines finishing with a clear bright acidity. My favorite to pair with just about any fish or shellfish.

Please continue to follow us on FaceBook at [www.facebook.com/LocalsTastingRoom/](http://www.facebook.com/LocalsTastingRoom/) to see what we are up to here in Geyserville and if you are local come visit us soon.

Please mark your calendars for your 45 day follow up discount which runs until November 14<sup>th</sup> and your One Dollar shipping window is from October 24<sup>th</sup> through October 31<sup>th</sup>, 2016. Please note that the maximum order for \$1 shipping is three cases per club member, and excludes shipping to Hawaii, Alaska and Canada. Thanksgiving is just around the corner so this is a great chance to stock up for the holidays or send wine to a friend.

Cheers,

Carolyn

***Locals Choice Reds Only Club Selections***

**2012 Arbios Cabernet Sauvignon  
Alexander Valley**

Retail \$35.00, Club Price \$29.75  
Follow-up price \$28.00

**2012 Peterson Zero Manipulation  
Carignane blend, Mendocino**

Retail \$16.50, Club Price \$14.03  
Follow-up price \$13.20

***Locals Choice Pinks and Whites Club***

**2014 Eric Ross Albarino  
Lodi**

Retail \$27.00, Club Price \$22.95  
Follow-up price \$21.60

**2015 Kitfox Churn Chardonnay  
California Coast**

Retail \$15.00, Club Price \$12.75  
Follow-up price \$12.00

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](mailto:yummy@tastelocalwines.com).