



Locals Choice Wine Club

December 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 again all my Locals Choice Club members,

Fresh off an eight day trip to Seattle to visit my son and back in Geyserville I am once again reminded how blessed I am to live in such an amazingly beautiful part of the country. If you follow my Facebook posts you will have seen my walk through the vineyards yesterday and the beauty of the fall colored vines under a brilliantly clear blue sky. While we do get rains during November and December we also get days that are just glorious.

Currently the vines are dormant and a verdant green cover crop grows between the rows. Typically a legume called Bell Bean is planted as part of a mixture of plants that enrich the soil when incorporated in the spring. These plants are nitrogen fixers and they absorb nitrogen gas from the air and convert it into usable plant nutrients that grow within nodules on the roots. The mixture also often includes sweet peas and oats for more nitrogen and biomass.

As we all prepare for the upcoming holiday season I wanted to be sure you had some great wines to accompany your various meals.

Since we last "spoke" Locals has added a new winery to our lineup and I am thrilled to be able to introduce you to Parmeson Wines in this shipment. Tom Parmeson is passionate about winemaking and his delicious wines are a great addition to Locals. This club selection includes his 2013 Pinot Noir. This is a truly yummy wine brimming with stewed cherries, spices and hints of savory herbs, this wine is sure to be the star at any dinner party. Silky tannins, combined with a rich mouthfeel, and great acidity make this an incredibly versatile wine that can pair with many dishes. Our favorites include roasted lamb chops and mushroom risotto. It could easily pair with roasted chicken, turkey, salmon and pastas. Only 266 cases made and a Gold Medal winner from the San Francisco Chronicle International Wine Competition in 2016

Tom says, "The secret to the success of this Pinot is its unique micro climate. Each morning a layer of morning fog from the bay blankets the vineyard. As the sun burns off the fog, the vines are met with a constant afternoon breeze."

I say....try it you will like it!

Your second selection is the newly released 2013 Munselle Osborn Ranch Zinfandel. The Munselle family arrived in the Alexander Valley over 130 years ago with a vision of producing fine wines from the rich soils the Valley has become known for. As generations passed, the family stepped away from winemaking to focus their efforts toward cultivation of the land. For more than three decades they have produced premium grapes that have contributed to a multitude of award-winning and notable



wines. Now, five generations later, they have come full circle with a return to winemaking. With every grape and bottle they produce, they honor the vision of their ancestors, and the heritage and hard work of their family.

In 2006, Brett Munselle selected the Two Horses block on the Osborn Ranch to plant new zinfandel vines, the Primitivo clone. The ground beneath these vines is made up of silty loam for the first two feet and then a gravely loam base. The soil structure drains exceedingly well, resulting in very balanced vines. The berries are small on loose clusters with a dark skin and fruit-forward flavors likened to raspberry jam, dark plum, with a twist of black pepper.

This wine represents all that is great about Zinfandels. The bold aroma seductively invites you to sip and savor the complex flavors of berries and spice. It is truly a beautiful wine that will delight your senses on so many levels. And, its silky smooth finish leaves you thirsting for more.

For our Pink and White Club members I have selected the 2013 Munselle Coin Flip Chardonnay also from the Alexander Valley and the wonderful 2015 Peterson 3V, a blend of Vermentino, Vernaccia and Verdelho from Peterson Winery.

Those of you in our TLC club will be receiving your special selections.

It is my hope that you will all receive your wines in time for the holidays, but for those to whom we ship please bear in mind that much I would likeI can't always control the weather. We will do the best we can but please do let us know if you have address changes or will be away for the holidays so that we can adjust your shipping accordingly.

As always, full tasting notes on our wines can be found here localstastingroom.com/tasting_notes and recipes to pair with our selections can be found here localstastingroom.com/recipes.

Please mark your calendars for your 45 day follow up discount which runs until Monday January 25th, 2017 and your one dollar shipping window runs from Monday January 2nd through Monday January 9th. The minimum order for dollar shipping is one case and the maximum order is 3 cases. This offer excludes Alaska and Hawaii.

I and the entire team here at Locals wish you a happy holiday season and we look forward to seeing or at least hearing from you very soon!

Cheers,

Carolyn

Locals Choice Reds Only Club Selections

**2013 Parmesan Pinot Noir
Sonoma Coast**

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

**2013 Munselle Osborn Ranch Zinfandel
Alexander Valley**

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

Locals Choice Pinks and Whites Club

**2015 Peterson 3V, Vermentino, Vernaccia, Verdelho
Dry Creek Valley**

Retail \$26.00, Club Price \$22.10
Follow-up price \$20.80

**2013 Munselle Coin Flip Chardonnay
Alexander Valley**

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

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.