



# Total Locals Wine Club

January 2017 Tasting Notes

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The Russian River January 2017  
*Photograph by Carolyn Lewis*

Hello to all my Total Locals Club members,

As I write to you today I am watching what is probably the biggest rain event around here in quite some time. The Russian River is chocolate brown in color and moving super fast. The surrounding vineyards are virtually under water and the forecast calls for five more days of rain! Our customers have been asking about the rain's effect on the vines but apparently the fact that they are dormant and recently pruned means they can tolerate a lot of standing water. Most folks seem to be welcoming the rain, however inconvenient, since we are coming out of the worst drought in quite some time.

This kind of weather certainly makes me want to curl up with a good book, ideally in front of a fire, and treat myself to a nice glass of wine. I was thinking about chilly weather favorites as I chose the six wines that make up this January's club selections.

You can look forward to enjoying a yummy new Pinot from our latest winery addition, Parmeson Wines. A super popular blend from Pendleton called the Bad Kitty, with great label art by his young daughter, done in class at Geyserville Elementary School who's art program is supported by local parents like Mike Pendleton. Then there is a brand new Syrah from William Gordon Wines, this Syrah blended with a little bit of Grenache and Viognier is made with fruit from the Ridgeback Mountain Vineyard belonging to long time Locals club members and friends Tod and Peter. They are pictured on the back of the bottle along with their three Ridgeback dogs.

Next up is the delicious and complex Zinfandel from Munselle Vineyards. The Munselle family's grape growing and winemaking dates back to 1876. Winemaking is now under the watchful eye of Brett Munselle and moves into the fourth generation to farm this part of Alexander Valley. I added a second Zinfandel to this selection because I know we are going to sell out of this one long before we are ready to! Home to some of Americas oldest vineyards, the Dry Creek appellation produces lush and complex Zinfandels and the Eric Ross

Old Vine Zinfandel is a perfect example exactly that. Eric's bottles always have "Taste The Vineyard" written on the back label and I believe you can do just that with this wine.

Finally, its time for a little dessert. I don't often include sweeter wines in your club because not everyone likes them, but if you are among the skeptics, please keep an open mind and give this stellar example a try. Have a tiny glass after dinner in place of a traditional dessert and you might be a convert. Have a piece of good chocolate handy too...for the full decadent experience. The 2012 Quinta Da Montanha is made from 100% Cabernet and the name means View of the Mountains. All the fruit comes from the amazing Bradford Mountain Estate vineyard and is modeled somewhere between a ruby and a tawny style port. The winemakers at Peterson suggest you be creative when pairing this wine. They suggest you try a blue cheese platter...or a cheesecake drizzled with sea salt laced caramel sauce. Sounds yummy right?

As always your full tasting notes are here [localstastingroom.com/tasting\\_notes](http://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](http://localstastingroom.com/recipes).

Mark your calendars now so you remember your discount windows. Dollar shipping runs from February 6<sup>th</sup> thru February the 13<sup>th</sup>, 2017. 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 January 17<sup>th</sup> until March 3<sup>rd</sup>, 2017. Call us at 707-857-4900 or email your order to [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com). Make sure to like us on Facebook for more deals and specials, [www.facebook.com/LocalsTastingRoom](http://www.facebook.com/LocalsTastingRoom) and follow our antics.

Enjoy your wines and come visit soon if you can!

Cheers,

Carolyn

**2013 Parmesan Pinot Noir  
Sonoma Coast**

Retail \$39.00, Club price \$31.20  
Follow-up price \$29.25

**2014 Pendleton Bad Kitty  
Cabernet Blend  
Alexander Valley**

Retail \$28.00, Club price \$22.40  
Follow-up price \$21.00

**2014 William Gordon Syrah  
Alexander Valley**

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

**2013 Munselle Osborn Zin  
Alexander Valley**

Retail \$28.00, Club price \$22.40  
Follow-up price \$21.00

**2013 Eric Ross Old Vine Zin  
Dry Creek Valley**

Retail \$42.00, Club price \$33.60  
Follow-up price \$31.50

**2012 Peterson Quinta Da Montanha  
Port style Cabernet Sauvignon  
Dry Creek Valley**

Retail \$30.00, Club price \$24.00  
Follow-up price \$22.50

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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](mailto:yummy@tastelocalwines.com).

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