



# Total Locals Wine Club

April 2017 Tasting Notes

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Spring Bloom April 2017

*Photograph by Carolyn Lewis*

Hello to all my Total Locals Club Members,

I am so happy it is finally spring! I know many of you around the country share my sentiments as this has surely been one of the longest winters on record! Around these parts we have been breaking rainfall records left and right and it does not seem to be over quite yet. Last night the sound of frost protection wind machines kept some of us awake and hoping that they would do their work effectively.

The winter rains have brought almost 53 inches of precipitation to our area since Oct.1st. That is 23 inches above normal and has invigorated the vines' root systems after hanging on through five years of drought. Our winemakers tell us that the vines have not woken up to this level of moisture in quite some time. Bud break is evident in certain vineyards and is the first stage of growth for a wine grape. Every grape in the Northern Hemisphere begins its annual growth cycle around March. This growth process occurs over a number of days and the length is determined by the grape variety, location, and weather. Soon I hope I will be posting videos of Locals mascot Molly and I taking walks in much greener looking vineyards...and hopefully way less rain.

As usual it was fun tasting and choosing your six wine selections for this quarter. I asked each of our winemakers to tell us a little something about their wines and to suggest a food pairing. Below are a few of their comments and there is additional info and recipes suggestions on our website.

Hunter Vogel owns Treasure Hunter and Kitfox wines and this is his description of the 2104 Treasure Hunter Petite Sirah, Black Book - Russian River and a pairing suggestion.

"Bound in passion and filled with dark and carnal secrets each bottle is like a little miracle brimming with lustful possibilities. Darker than a witch's pocket this wine is pure blueberry pie eaten with a spoon made of Belgian chocolate. It's a saturated mouthful of brambly berry flavors accented with dried blueberry and savory baking spices. My love of Tacos is almost spiritual levels. This recipe is not the easiest but it is one of the best and homemade chorizo provides serious bragging rights but if you don't feel like going the extra mile you can always use store bought chorizo. This wine goes well with tacos period but make sure they are beef or pork and be sure to use red salsa, not green and don't go too spicy."

And this from Fred Peterson "The 2013 vintage was a perfect growing season to produce a varietal Petite Verdot from the estate vineyard Bradford Mountain. Fully ripe Petite Verdot fruit blended with Malbec and Cabernet Franc created a wine with deep aromatics of wild blackberries fused with an inviting mineral essence and lengthy finish. I would suggest pairing this wine with Italian Sausage and Parmesan Cheese stuffed Portobello Mushrooms."

Susan and Bill Arbios talk about their 2006 Cabernet - "We are delighted to have our Arbios 2006 Cabernet Sauvignon featured in the April Locals Wine Club. It's a long story of international intrigue, but we ended up with more cases of this library wine than we generally hold. We love to show how our wines age by tasting this and the current release side by side at Locals. The wine flavors in the older vintage have become more integrated - like a fine Bordeaux more than a fruit forward California wine - soft, velvety, and supple with subtle fruit flavors. The wine can be aged more, but it is showing beautifully now to us. There are a few more cases for reorder, but then its gone...As for pairing, we suggest steak or duck; perhaps a dish with simplicity over heavy sauces to complement the subtlety of the wine."

This quarter we also have the pleasure of introducing you to Dick Handal and his Denier Handal wines. In Dick's own words here is how he describes the 2014 Denier-Handal Family Selection Red Wine Blend of 66.6% Syrah and 33.4% Petite Sarah. "This wine has a rich ripe fruit nose with strong elements of lanolin and leather. In the mouth, concentrated ripe and jammy black cherry-berry fruit expands with nutmeg spice, mocha and chewy, grippy tannin. A lovely long finish. A great wine to pair with roasted root vegetables and pot roast."

As always your full tasting notes are here [localstastingroom.com/tasting\\_notes](http://localstastingroom.com/tasting_notes) and here is a link to the recipes [localstastingroom.com/recipes](http://localstastingroom.com/recipes). We also love to chat with you in person so if you want more opinions we would be happy to oblige!

Mark your calendars now so you remember your discount windows. Dollar shipping runs from May 22<sup>nd</sup> thru May 29<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. This offer is for new orders only.

Your 45 day follow up discount runs from April 18<sup>th</sup> until May 26<sup>th</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.

One additional note. If you respond directly to this email it seems we sometimes do not immediately see your note. Please use [yummy@tastelocalwines.com](mailto:yummy@tastelocalwines.com) to communicate with us rather than hitting reply. Please visit us during this beautiful spring season if you can. The hills and vineyards are green and the wildflowers are everywhere. Come experience the beginning of the growing season and the beginnings of a new vintage. We hope to see you soon, and if you can't get here in person we hope you enjoy a taste of the vineyard through these wines.

Cheers

Carolyn and the whole team at Locals

**2013 Peterson Petit Verdot  
Bradford Mountain**

Retail \$36.00, Club price \$28.80  
Follow-up price \$27.00

**2014 KF Treasure Cellars  
"Black Book" Petite Sirah  
Russian River Valley**

Retail \$27.00, Club price \$21.60  
Follow-up price \$20.25

**2014 William Gordon  
"Rink Vineyard" Zinfandel  
Alexander Valley**

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

**2014 Parmeson Zinfandel  
Russian River Valley**

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

**2006 Arbios Cabernet Sauvignon  
Alexander Valley**

Retail \$47.00, Club price \$37.60  
Follow-up price \$35.25

**2014 Denier Handal Family Selection  
Mendocino County**

Retail \$32.00, Club price \$25.60  
Follow-up price \$24.00

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Locals is open  
Everyday from 11AM to 6PM.

We always enjoy hearing from you .  
Drop us a line at:  
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