



Locals Choice Wine Club

September 2017 Tasting Notes

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Hello my Locals Choice Club members,

Wow...we are in the middle of a very intense harvest season here in Geyserville. It feels like the usual activity magnified tenfold. The record breaking heat, lack of vineyard workers and equipment shortages because of the intense activity have kicked everything into super high gear. Our winery owners each have different tales of the harvest. Some have lost some fruit to the heat, others report that things are going relatively smoothly. We probably have about a month of harvesting yet to go so we are all keenly aware of the weather and the accompanying temperatures.

Geyserville has been so busy this summer, our neighbor restaurants are rocking and our new bar in town, The Geyserville Gun Club is packing them in. There is plenty to do in our little town if you decide to make a day of it when you come to get your wines. For those of you further away...I say, start planning a trip. Fall is one of my favorite times of year here in Wine Country.

In thinking about which wines we thought you would enjoy this quarter, we always have a discussion in the tasting room and try to reach a consensus. In this instance the 2013 Eric Ross Struttin Red was the winner. We are loving this amazing blend of Eric's Tempranillo and Old Vine Zin. An epicurean at heart, Eric likens his wines to a rare meal. "If you start out with really good ingredients you have the fundamental components for something extraordinary". The intent of the Strutting Red label is to create a challenge for Eric's wine making abilities. Much like a chef crafting a new dish, this wine is changed every year using new interesting varietals. The process often starts a couple of years prior to the actual harvest. The goal for this vintage was to bring together two of Eric's favorite wines and see if a blend could make for an interesting twist. The goal was a juicy rich exotic wine that could be a stand up partner to a favorite food.

Here is a link to [Eric's favorite Paella recipe](#) so you can try your hand at the pairing yourselves.



Next up we have selected the wonderful 2014 Parmeson Zinfandel from the Alegria Vineyard. Here is a description in Tom's own words. "Baked red cherry and cranberry aromas beckon in this cool climate Zinfandel. Stewed wild plum and cherry flavors dominate the palate from the low yielding centenarian vines to produce wonderfully concentrated fruit flavors. Tertiary flavors of cedar, earth, white pepper and spice integrated on the palate with soft, smooth tannins. The wine finishes with a hint of warm vanilla. With ideal structure and balance, our Zinfandel can easily pair with barbequed beef brisket, spicy chicken wings, pasta with spicy sausage to name a few. It is also fabulous to drink on its own."

Here is a link to a recipe from Tom's wife at Katie's Kitchen for one of their favorite pairings with this wine:

[Salisbury Steak Recipe](#)

As always please be sure to mark your calendars to take advantage of both your one dollar shipping window which runs from October 30th, 2017 through November 5th, 2017 and your 45 day follow up discount which is also good until November 5th, 2017. The minimum order for dollar shipping is one case of wine and the maximum is 3 cases. This offer is for new orders only and excludes Alaska and Hawaii. Also, we would suggest that if you have a smartphone and can download UPS MyChoice it can help you to manage your deliveries.

Don't forget to follow our exploits on [Facebook](#) and [Instagram](#) at Locals Tasting Room and come see us soon to pick up your wine if you are in the area. Those of you that we ship to should be enjoying our selections at home soon.

Cheers,

Carolyn and the Dream Team

Locals Choice Reds Only Club Selections

**2014 Parmeson Zinfandel
Russian River Valley**
Retail \$33.00, Club Price \$28.05
Follow-up price \$26.40

**2013 Eric Ross Struttin' Red
Tempranillo/Old Vine Zinfandel**
Retail \$41.00, Club Price \$34.85
Follow-up price \$32.80

Locals Choice Red and White Club

**2014 Parmeson Zinfandel
Russian River Valley**
Retail \$33.00, Club Price \$28.05
Follow-up price \$26.40

**2016 Munselle Sauvignon Blanc
Alexander Valley**
Retail \$22.00, Club Price \$18.70
Follow-up price \$17.60

Locals Choice Pinks and Whites Club

**2016 Munselle Sauvignon Blanc
Alexander Valley**
Retail \$22.00, Club Price \$18.70
Follow-up price \$17.60

**NV Kitfox Cava Pinot Noir
Spain**
Retail \$18.00, Club Price \$15.30
Follow-up price \$14.40

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.