



Total Locals Wine Club

January 2018 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 Total Locals,

Happy New Year to you all! I hope you are all safe, dry and staying warm this winter season. The crazy weather around the country has some of you sending me pictures of wine bottles in the snow...and others enjoying unseasonably warm temperatures and toasting sunsets on your outdoor decks. Wherever you are and whatever you are doing...just remember that a good glass of wine makes just about everything better.

This quarter I am thrilled to bring you six wonderful selections from our current lineup in the tasting room. As always each of these wines is unique and you have never received them in your club before. Sometimes it is just a new vintage and often an entirely new wine. This quarter I asked each of our winemakers to send me a few words about the wines we are presenting to you, as well as a food pairing suggestion. Here are their thoughts:

From Hunter Vogel - Kitfox Winery

The One Time Spaceman, Moon Duck shows aromatics of purple fruit and fudge. Smoother than a jar of Skippy it is layered with candied violet, plum and beef stew. Savory, complex and rich, this is hedonistic liquid bliss in a glass. It will pair well with braised lamb, BBQ chicken or stir-fried pork with cabbage. Joe Otis makes an amazing wine! "The perils of duck hunting are great - especially for the duck." - Walter Cronkite

From Susan Arbios - Abios/Praxis Wines

Bill makes our Praxis Pinot Noir in a classic, silky style with delicious fruit and velvety mouthfeel. Aromas and flavors of blueberries, blackberries, vanilla and oak are all present. The wine is perfect with any mushroom dish or salmon on the grill as well as for an elegant dinner.

From Jamie Peterson - Peterson Winery

Our Barbera from the Tollini Vineyard a zesty, powerful, spicy, rambunctious wine. It is one of our most loved wines for it's unparalleled ability to heighten any dining experience.

Our absolute favorite food pairings for this wine is a homemade pasta Bolognese, with extra parmesan cheese on top.

From Eric Luse - Eric Ross Winery

This special wine is from a vineyard I literally worked vine by vine. It's a 40-year-old vineyard that produces truly rich Cabernet Sauvignon fruit. It would be perfect with a Hanger Steak and French fries.

From Bill Pesonan - William Gordon Winery

2015 ALEXANDER VALLEY ZINFANDEL RINK VINEYARD

This wine has many of the same characteristics as our 2014 Zinfandel. Big nose



of raspberries and white pepper along with cedar cigar box. Ripe fruit follows through on the palate filled with a richness of balanced tannins and acid.

This wine is young but ready. Pair with a rich lasagna made with homemade pasta. Superb!

2012 ALEXANDER VALLEY ESTATE PETITE SIRAH

This Petite Sirah has a lighter alcohol level than other big Petites yet still expresses a wonderful richness that is balanced with fruit and spice. The acidity is well coordinated with soft tannins for a velvety mouth feel.

I love this wine with grilled baby back ribs that have been hand rubbed with dry cajun seasonings. Hog heaven!

As we all settle into the winter season I will be thinking of you around the country sipping great wines, pairing them with great food and spending time with friends and family. A good bottle of wine brings us together and just makes everything more enjoyable.

A link to the full tasting notes on each of the wines can be found here on our website localstastingroom.com/tasting_notes/ and there are lots of great recipe ideas in our extensive archives.

As always be sure to mark your calendars to take advantage of both your one dollar shipping window which runs from February 12th through February 19th, 2018 and your 45 day follow up discount which is good until March 5th, 2018. 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.

Wherever you may be we hope you will visit us again soon but meanwhile you can follow along with all the fun we are having in the tasting room and Geyserville by liking our Facebook page www.facebook.com/Localstastingroom and following us on [Instagram @localstastingroom](https://www.instagram.com/localstastingroom).

Cheers,
Carolyn

All Reds

2015 Praxis Pinot Sonoma Coast

Retail \$25.00, Club price \$20.00
Follow-up \$18.75

2014 Kitfox One Time Spaceman GSM Paso Robles

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

2013 Peterson Barbera Redwood Valley, Mendocino Co

Retail \$19.00, Club price \$15.20
Follow-up \$14.25

2015 William Gordon Zinfandel Rink Vineyard, Alexander Valley

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

2013 Eric Ross Cabernet Sauvignon Sonoma Valley

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

2012 WG Petite Sirah Alexander Valley

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

Three Reds & Three Whites

2014 Kitfox One Time Spaceman GSM Paso Robles

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

2015 William Gordon Zinfandel Rink Vineyard, Alexander Valley

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

2013 Eric Ross Cabernet Sauvignon Sonoma Valley

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

2015 Eric Ross Albariño Lodi

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

2014 Parmesan Chardonnay Josephine Hill Vineyard Russian River Valley

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

2016 Pendleton Rosé Alexander Valley

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

**Locals Tasting Room
is open Everyday
from 11am-6pm**

We always enjoy
hearing from you .

Drop us a line at:
Box 124, Geyserville, CA 95441.

Or email us at:
yummy@tastelocalwines.com.
